



KAISEKI MENU

WAKURIYA COURSE \$ 85

All dishes Included

SIX COURSE \$ 70

1. Sakizuke (Starter)
2. Zensai (Appetizer)
3. 4. 5. Choose Three dishes
 - Mushimono (Steamed Dish)
 - Tsukuri (Sashimi)
 - Agemono (Deep Fried Dish)
 - Onmono (Hot Dish)
 - Gohanmono (Rice Dish)
6. Homemade Dessert

THREE COURSE \$50

1. Sakizuke (Starter)
2. Zensai (Appetizer)
3. Choose One dish
 - Mushimono (Steamed Dish)
 - Tsukuri (Sashimi)
 - Agemono (Deep Fried Dish)
 - Onmono (Hot Dish)
 - Gohanmono (Rice Dish)
 - Homemade Dessert



TODAY'S KAISEKI MENU

executive chef Katsuhiko Yamasaki

Sakizuke (Starter)

yaki goma-dofu

oven-grilled homemade sesame tofu with dashi sauce and fresh wasabi
sizzling on a hot tiny iron pan

Zensai (Appetizers)

assorted appetizers

unagi (eel), avocado, and yamaimo roll with "kinshi (thin egg sheet)"
braised kurobuta pork and Satsuma imo (Japanese sweet potato)
Fresno shimeji mushroom and celery root shiraae (mixed with tofu sauce)
seared hotate (scallop) salad with Fuji apple dressing, salmon roes, arugula

Mushi mono (Steamed dish)

uni to ebi no chawan mushi

steamed dashi custard with uni (sea urchin) and ebi (shrimp)
served with thickened kikuna (chrysanthemum green) sauce

Tsukuri (Sashimi) today's chef's choice tosa shoyu (bonito sauce)

Agemono (Deep fried dish)

renkon manjuu no tori soboro ikomi

minced Petaluma chicken in deep fried renkon (lotus root) cake
agedashi style (soaked in tempura sauce)

Hashiyasume (Gelée) nigori sake (unfiltered milky sake) jelly with cranberries

On mono (Hot dish)

Tasmanian ocean trout "Ishikari" nabe

slow-cooked ocean trout, vegetables, tofu and thin sliced mochi
in miso based broth * *Ishikari is the name of a city in Hokkaido, Japan*

Gohanmono (Rice dish)

zuwai gani no tamago-toji donburi

(snow crab omelet over rice with soy-based umami sauce) and tsukemono

OR

tai chazuke (tai snapper with sesame sauce over rice in dashi broth) and tsukemono

Homemade Dessert

matcha (green tea) mousse with Okinawa kuromitsu (black sugar sauce)
served with homemade gyuhi (delicate mochi) and strawberry



本日のメニュー

料理長 山崎 勝弘

先附 さっと焼いた自家製胡麻豆腐
出汁と山葵と一緒に小さなフライパンの上で

前菜 盛り合わせ
鰻の錦糸巻寿司 アボカドと山芋
黒豚と薩摩芋の煮物
しめじと根セロリの白和え
焼霜帆立の林檎和え
いくらをのせてサラダ仕立てに

蒸物 雲丹と海老の茶碗蒸し
ペタルマ地鶏 椎茸
銀杏 柚子 菊菜の餡で

造里 本日のお薦め 土佐醤油 あしらい

揚物 蓮根饅頭の鶏そぼろ射込み
揚げ出汁仕立て 隠元 南瓜

箸休 にごり酒のゼリー クランベリーを添えて

温物 タスマニア オーシャントラウト(海鱒)の石狩鍋
フレズノの里芋などたっぷりのお野菜
豆腐 薄餅

御飯 ズワイ蟹の卵とじ丼 と お漬物
又は
鯛茶漬(胡麻ダレ) と お漬物
*いずれか お選び下さい

デザート 抹茶のムース
沖縄の黒蜜ソース 求肥いちごを添えて