



先附	<p>Abalone simmered in soy sauce with sugar, with grated yam.</p> <p>Dried sea lettuce.</p> <p>Cherry shrimp and Urui wild plant marinated with soy sauce.</p>	
吸物	<p>Sakura-colored tofu.</p> <p>Steamed sand borer with sake.</p> <p>Bracken, carrot, white radish, pepper leaf.</p> <p>Small rice crackers.</p>	
向附	<p>Red sea bream, fatty tuna, sword tip squid.</p> <p>Trimnings.</p>	
焚合	<p>Simmered fat greenling with arrowroot.</p> <p>Simmered yam.</p> <p>Mug wort gluten, bracken, carrot, butterbur.</p> <p>A starchy sauce, pepper leaf.</p>	
焼物	<p>Grilled Tilefish with Bamboo Shoots on Bamboo Skin.</p> <p>Broad bean compote.</p> <p>Scrambled eggs.</p>	

強肴	<p>Steamed flounder with bean curd skin.</p> <p>Thick starchy sauce, grated ginger.</p> <p>Fugu (blow fish) deep fried.</p> <p>Green chili, Saachi citrus.</p>	
酢の物	<p>Cockles in miso and vinegar.</p> <p>Boiled Whale tail.</p> <p>Cucumber, wakame seaweed, Japanese spikenard.</p> <p>Tosazu vinegar (bonito stock), miso and vinegar dressing</p>	
御食事	<p>Hokkaido-grown “Yumepirika” rice.</p> <p>Pickles.</p> <p>White radish pickled in beer.</p> <p>Red shiso pickled vegetables.</p> <p>Stalks of butterbur boiled in soy sauce.</p> <p>Red miso soup.</p> <p>Clams. thin fried tofu. mug wort gluten. honewort.</p> <p>Sansho pepper powder.</p>	
水物	<p>Sake lees mousse and strawberry jam.</p> <p>Cherry blossom sticky rice cake.</p>	



先附	<p>Spring cabbage mixed with spicy cod roe and mayonnaise.</p> <p>Grilled shiitake mushroom, cherry shrimp.</p> <p>Sakura-colored tofu.</p> <p>Wasabi, thick starchy sauce.</p>	
吸物	<p>Scallop quenelle.</p> <p>Rape blossom, white radish pickled, shimeji mushroom, wheat gluten, pepper leaf.</p>	
向附	<p>Sea bream, yellow jack, salmon.</p> <p>Trimmings.</p>	
焚合	<p>Deep-fried tofu mixed with minced bamboo shoots.</p> <p>Taro, bamboo shoots, green pea.</p> <p>Bracken with ginger, thick starchy sauce.</p>	
焼物	<p>Grilled flounder with miso paste and pepper.</p> <p>White radish pickled.</p> <p>Bracken simmered in soy sauce and sake.</p>	

強肴	<p>Steamed and simmered duck breast.</p> <p>Deep fried lotus root, white celery, mini-tomato, thick starchy sauce, mustard sauce, pine nuts.</p>	
酢の物	<p>Boiled firefly squid.</p> <p>Green onions, Wakame seaweed, paprika, pickled in sweetened vinegar.</p> <p>Tosazu vinegar (bonito stock). Vinegar mustard dressing.</p>	
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