










先附	<p>Potato and asparagus salad with sour cream dressing Scallops, bacon, dried mullet roe.</p>	
吸物	<p>Wakame seaweed and bamboo shoots quenelle. Gluten, rape blossom, carrot. Pepper leaf, small rice crackers.</p>	
向附	<p>Grilled bonito (the first bonito of the season.). Sea bream. Greater amberjack. Trimmings.</p>	
焚合	<p>Jidori (local specialty chicken) mini hot pot. Onions, thin shavings of burdock, potherb mustard, tofu. Sansho pepper powder.</p>	
焼物	<p>Cherry trout grilled with bracken. Cabbage pickled in sweetened vinegar. Sweet potato lemon compote.</p>	

<p>強肴</p>	<p>Firefly squid tempura with green laver seasoning. Glass noodles. Mug wort kneaded tofu. Wasabi, thick starchy sauce.</p>	
<p>酢の物</p>	<p>Lightly boiled pacific giant octopus in vinegar dressing. Mozuku seaweed, cucumber. Bonito-flavored vinegar, plum.</p>	
<p>御食事</p>	<p>Hokkaido-grown “yumepirika” rice. Pickles. White radish pickled in beer. Cabbage pickles. Stalks of butterbur boiled in soy sauce. Red miso soup. Clams. Thin fried tofu. Mug wort gluten. Honewort. Sansho pepper powder.</p>	
<p>水物</p>	<p>Sake lees mousse and pineapple jelly.</p>	