



先附

Whelk simmered in a savory soy sauce-based broth.
Wasabi leaf, sea bream, and yam dressed with wasabi.
Dried bonito shavings.



吸物

Pike eel boiled in arrowroot flour.
Iris-cut carrot. Water shield. Mugwort gluten.
Pepper leaf. White radish. Dried plum.



向附

Flounder.
Fatty tuna.
Assorted garnishes.



焚合




“Densuke” conger eel sukiyaki mini pot.
Season-fresh onion. Julienned burdock. Mizuna. Shirataki noodles.
Tofu. Egg.



焼物

Sweetfish, salt grilled.
Japanese parsley dressed with sesame sauce.
Firefly squid preserved in soy sauce.



<p>強肴</p>	<p>Yuba (bean curd skin) with a rich thick dashi-based sauce. Sea urchin. Okra. Wasabi. Deep fried tuna cheek. Green chili. Lemon.</p>	
<p>酢の物</p>	<p>Lightly grilled cutlass fish sandwiched between sheets of kelp. Tomato. Cucumber. Wakame seaweed. Chervil. Bonito-flavored vinegar and vinegar with mastered.</p>	
<p>御食事</p>	<p>Hokkaido-grown “yumepirika” rice. Pickles. White radish pickled in beer. Takana pickles. Stalks of butterbur boiled in soy sauce. Red miso soup. Tofu. Enokidake mushrooms. Mug wort gluten. Minced mitsuba. Sansho pepper powder.</p>	
<p>水物</p>	<p>Sake lees mousse topped with apple jelly. Kashiwa mochi (rice cake filled with red bean paste).</p>	