

花見月の御献立 (Hanami-zuki no okondate)

Set course for late March.

Alive with birds singing chirpy.

Cheerful with blossoms at their best.

Yes, I was a youth full of vigor.

Now, I am a simple but refined

-TM-

花見月 (Hanami-zuki) = The month of flower viewing

* All of our dishes are made with seasonal ingredients.

縁 (Enishi course)

先付 (Sakidzuke) : a seasonal Appetizer

大徳寺赴白和え (Daitokuji-fu shira-ae)

Daitokuji-fu with white dressing. Comes with boiled shrimps and a kind of fern.

大徳寺赴 (Daitokuji-fu) = Fried dry wheat gluten in sesame oil.

Daitokuji is a famous temple where monks got energy from foods cooked with sesame oil. .

白和え (shira-ae) = a kind of white dressing; made of smashed soy bean curd

海老 (Ebi) = a shrimp

蕨 (Warabi) = Western bracken fern (a seasonal green)



** Before eating Sakizuke, you should try a little bit of drinks!*

吸物 (Suimono) : Soup

丸葛茶巾 (Marukuzu chakin)

Kuzu dumpling in a tasty soup, greens and a carrot ribbon on top. Citron flavor.

葛 (Kuzu) = a kind of starch; made from Japanese arrowroot

茶巾 (chakin) = wrap item(s) with starch, egg, etc.

菜の花 (Nanohana) = Rape blossoms

人参 (Ninjin) = a carrot

柚子 (Yuzu) = Yuzu citron (a tiny piece of its peel)



* On market condition, we have a right to serve another item to replace *

造里(Tsukuri) : an assorted raw fish dish, so called Sashimi

旬の白身魚、鮪 (Shun no shiromi-zakana, maguro)

White flesh in season and Tuna slices in *Sashimi* style.

旬 (shun) =in season

白身魚 (Shiromi-zakana) = a fish with white flesh

鮪 (Maguro) = Tuna

妻物 (Tsumamono) = garnitures.

山葵 (Wasabi) = grated Japanese horseradish.



**Put a little bit of horse radish on item,
dip slightly in soy sauce and eat*



* This photo is for Musubi course

焼物 (Yakimono) : a broiled or grilled dish

桜鱈香梅焼 (Sakura-masu kohbai-yaki)

Grilled Pink salmon with plum taste meringue on it. Simmered *Konyaku* and pickled ginger by side.

桜鱈 (Sakura-masu) = Pink salmon, represents a color of cherry blossoms

香梅焼 (kohbai-yaki) = a cooking art; put a pickled plum base meringue on items,
then broil

丸蒟蒻 (Maru konyaku) = Devil's tongue starch ball

辛煮 (kara-ni) = a cooking art; simmer in a soy sauce

はじかみ生姜 (Hajikami shohga) = pickled ginger stalk



煮物 (Nimono) : a boiled or simmered plate

真鯛道明寺蒸し (Madai Dohmyoji-mushi)

Steamed sea bream piece on *Domyoji* cake.

A cherry leaf and flower on top. Simmered butterburs and ginkgo nuts by side.

When you open the cover, enjoy its aroma, mm...m *so good!*

真鯛 (Madai) = a sea bream

道明寺蒸し (Domyoji-mushi) = a cooking art;
put item(s) on a cherry pink colored
Domyoji starch cake and steamed

落 (Yomogui-fu) = a butterbur

银杏 (Guin-nan) = Ginkgo nuts



揚物 (Ague-mono) : Deep fries

公魚天麩羅 (Wakasagi Tempura)

Deep fried *Pond smelt* and a wild onion in *Tempura* style.
Sprinkle a little bit of salt, then eat.

公魚 (Wakasagi) = *Pond smelt*

天麩羅 (Tempura) = a cooking art; dip items in flour
batter, then fry them

野蒜 (Nobiru) = a wild onion

抹茶塩 (Macch-jio) = Green tea powder added salt



止肴 (Tome-zakana) : a last dish before Shokuji

鳥笹身黄身酢 (Tori sasami kimi-zu)

Boiled breast meat of chicken and *Taro* stalk slices
with egg yolk vinegar dressing, greens by side.

鳥 (Tori) = Chicken

笹身 (Sasami) = a breast meat

黄身酢 (Kimi-zu) = egg yolk and vinegar mixture dressing

蓮芋 (Hasu-imo) = a stalk of *Taro*, its cross section looks
like lotus root (*Hasu*) cross section

防風 (Bohfu) = leaves of *Bohfu* (*Sapashni kovi seseloides*)



Hasu-imo

食事 (Shokuji) : a rice or noodle dish

揚げおにぎり 野菜あんかけ (Ague onigiri yasai ankake)

Fried rice ball and vegetables in sticky soup.
Japanese pickles by side.

揚げ (ague) = fried

おにぎり (Onigiri) = a steamed rice ball

野菜 (Yasai) = vegetables

あんかけ (ankake) = in sticky soup



フルーツ (Fruits) : fruit dessert

いちご、グレープフルーツ (Strawberry and grapefruit)



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結 (Musubi course)

* Additional or replaced dish (or items) on/of 'Enishi' course menu as shown below.

前菜 (Zensai) : Assorted seasonal theme

* additional dish served after *Sakizuke* of 'Enishi' course.

* *Seasonal arrangement expresses the height of spring.*

#1: 新じゃが塩蒸し (Shin-jyaga shiwo-mushi):

Salted and steamed first dug of potato

#2: 飯蛸桜煮 (E-dako sakura-ni) :

Simmered *E-dako* (Ocellated octopus), shows cherry blossoms pink.

#3: 相鴨コース (Aigamo rohsu):

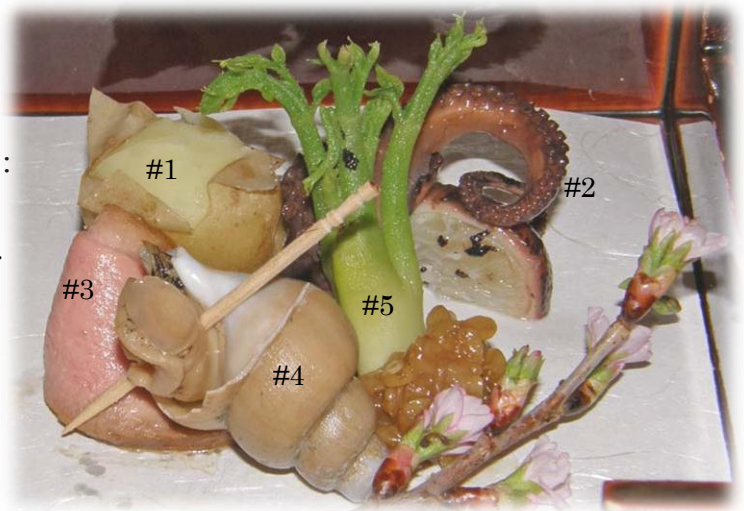
Cooked tender duck meat slices

#4: 姫さざえ (Hime sazaye) :

Simmered tiny turban shell

#5: たらの芽諸味 (Taranome moromi) :

Boiled buds of *Alalia elata* dressed with unrefined *Miso* paste (*Moromi*).



造里 (Tsukuri) : seasonal sliced raw fish dish, so called *Sashimi*

* additional item on *Tsukuri* of 'Enishi' course.

白海老 (Shiro-ebi) = glass shrimps on sliced radish.



Daily performance with;

Master Fukui Kodai, a top *Tsugaru-shamisen* player and the proprietor of this restaurant.

Ms. Kayoh Eri, a premier *Tsugaru* folksong singer.

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