

盛夏の御献立 (Seika no okondate)

Set course for August.

Darkness . . . a ballroom

Sounds, lightning and colors.

Dress . . . a silky velvet

Sounds of my mistress, mysterious.



*Annual Fireworks Festival
held near Wa-en-tei*

盛夏 (Seika) = Mid(盛)summer(夏)

-T.M-

* All of our dishes are made with seasonal ingredients.

縁 (Enishi course)

先付 (Sakidzuke) : first course, a seasonal amuse guele

** Before having Sakidzuke, you should try a little bit of drinks!*

生海苔寄せ (Nama-nori yose)

A jelly of laver, toro scallop and a slice of radish, with yolk-vinegar dressing.

生海苔 (Nama-nori) = a kind of fresh laver

寄せ (yose) = a kind of cooking; items gathered with gelatin
to make a jelly

帆立 (Hotate) = a scallop

ラディッシュ (Radish)

黄味酢 (Kimi-zu) = a kind of dressing; a mixture of yolk,
vinegar and soup stock



吸物 (Hiyashi Suimono) : Soup

玉蜀黍すり流し (Tohkibi suri-nagashi)

Prawns, *Matsutake* mushroom and ring slices of pickling melon in a grated corn soup.

玉蜀黍 (Tohkibi) = a kind of corn

すり流し (Suri-nagashi) = a kind of cooking; grate item and add tasty stock
to make a soup

芝海老 (Shiba-ebi) = a prawn

小メロン (Shoh-melon) = a baby melon

柚子 (Yuzu) = a piece of citron peel



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

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

鮪、わらさ (Maguro, Warasa)

Slices of raw Tuna and young Yellowtail in *Sashimi* style.

鮪 (Maguro) = Tuna (#1)

わらさ (Warasa) = young Yellowtail (#2)

妻物 (Tsuma-mono) = garnitures; shredded radish, greens, an edible flower, etc.

山葵 (Wasabi) = grated Japanese horse radish

* Put a little bit of Wasabi on it, then dip slightly in soy sauce and taste. Don't make Wasabi sauce!



* This photo is for 結 course
#3 = Aori-ika

焼物 (Yaki-mono) : a broiled or grilled dish

鱈クリーム焼 (Sawara cream-yaki)

Grilled Spanish mackerel with white sauce, simmered *Wasabi* and ginger by side.

鱈 (Sawara) = Spanish mackerel

クリーム (Cream) = a kind of white sauce

きやら山葵 (Kyara-wasabi) = *Wasabi* (a kind of horse radish) stalk, simmered in a soy sauce. *Kyara* means an aromatic tree trunk which color is dark brown.

はじかみ生姜 (Hajikami shohga) = Pickled ginger



煮物 (Nimono) : a boiled or simmered plate

金目茶巾 (Kimme chakin)

Boiled Alfonsino in *Chakin* style, Wax gourd, *Shimeji* mushroom and baby field peas in a tasty soup.

金目 (Kimme) = a kind of fish, Alfonsino

茶巾 (chakin) = a kind of cooking; put an ingredient on a wet cloth (called *Chakin*) and form its shape by wringing.

冬瓜 (Tohgan) = Wax gourd

湿地 (Shimeji) = *Shimeji* mushroom

絹さや (Kinu-saya) = a baby field pea



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

揚物 (Age-mono) : Deep fries

湯葉大葉包み揚 (Yuba Ohba tsutsumi-age)

Deep fried Soybean milk skin wrapped with Beef steak plant leaf and baby corn. Sprinkle the salt slightly on, and taste.

湯葉 (Yuba) = Soybean milk skin

大葉 (Ohba) = a leaf of Beef steak plant

包み揚 (tsutsumi-age) = wrap item(s) with something and fry

ベビーコーン (Baby corn)

山椒塩 (Sansho-jiwo) = Peper powder added salt



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

鰹みぞれ酢 (Katsuwo mizore-zu)

Grilled Skipjack meat covered with grated radish and cucumber dice dressing. Needle cut Ginger J. on top.

鰹 (Katsuwo) = Skipjack

みぞれ (Mizore) = grated radish imitates an icy sherbet to *cool down your sense!*

胡瓜 (Kyuri) = a cucumber

茗荷子 (Myoga) = Japanese ginger



食事 (Shokuji) : a rice or noodle dish

茶そば (Cha-soba)

Green tea powder filled buckwheat noodle.

Comes with tasty sauce cup.

Put garnitures in, then dip a scoop of Soba and taste.

茶 (Cha) = Green tea

そば (Soba) = Buckwheat noodle



水菓子 (Mizu-gashi) : Fruit

梅酒ゼリ、巨峰 (Umeshu-jelly, Kyohoh) = Plum wine jelly and *Kyohoh* grapes.



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

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 *Sakidzuke* of 'Enishi' course.

This dish represents the season with its ingredients:

#1: きす酒盗和え (Kisu shutoh-aye):

Dried Smelt-whiting meat dressed with fish guts.

#2: エシャロット (Èshalote):

Èshalote with *Kinzanji Miso*. Put Miso on it and taste.

#3: 早松茸寿司 (Haya-matsutake sushi):

First *Matsutake* mushroom of the season topped Sushi.
Enjoy its flavor.

#4: 枝豆 (Yeda-mame): Boiled green soybeans.

#5: 夏鴨ロース煮 (Natsu-gamo rohsu ni): Simmered seasonal duck tender meat.



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

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

青利烏賊 (Awori ika) = Big fin reef squid (#3)



Wa-en-tei, a rebuilt old house.



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

A premier Tsugaru folksong singer.

Please visit our home page!

http://www.waentei-kikko.com/index_e.html

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