

年の瀬の御献立 (Toshi-no-se no okondate)

Set Course for late December

年の瀬 (Toshi-no-se) = the end of the year.

Hago-ita fair is held in Senso-ji temple yard.

Hago-ita (battledores) fair



* All of our dishes are made with ingredients in season.

縁 (Enishi course)

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

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

なまこ酢味噌和え (Namako sumiso-aye)

Sea cucumber, slices of vegetable cucumber and *Wakame* seaweed with sour *Miso* dressing.

なまこ (Namako) = Sea cucumber

酢味噌和え (Su-miso-ae) = Dressed with vinegar (*su*) or
Citrus juice and fermented soybean paste (*Miso*)

胡瓜 (Kyuri) = a cucumber

若芽 (Wakame) = a kind of seaweed



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

鮪、鰯 (Maguro, Shima-aji)

Tuna (#1) & Striped jack (#2) slices in *Sashimi* style.

鮪 (Maguro) = Tuna

鰯 (Shima-aji) = Striped jack

妻物 (Tsumamono) = garnitures; (shredded radish, greens,
edible flower, etc.).

山葵 (Wasabi) = grated Japanese horseradish, *Wasabi*



Put a little bit of *Wasabi* on a slice,
dip slightly in soy sauce and taste.



* This photo is for 結 course
#3 = *Taira-gai*

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

焼物 (Yakimono) : a broiled or grilled dish

鮭タルタル焼 (Salmon tartar-yaki)

Grilled Salmon with tartar sauce, comes with pickled turnip and simmered baby tomato.

鮭 (Sake) = a salmon

タルタル焼 (Tartar-yaki) = a cooking art; grill item with tartar sauce on top

蕪甘酢漬 (Kabu amazu-zuke) = sweet sour pickled Turnip

ミニトマト密煮 (Mini-tomato mitsu-ni) = Simmered baby tomato in syrup

揚げ物 (Agemono) : Deep fries

芝海老クルトン (Shiba-ebi crouton)

Fried Sandwich of thin bread and ground prawn, and fried French horn mushroom. Sprinkle a little bit of salt on and taste.

芝海老 (Shiba-ebi) = Prawn

クルトン (Kuruton) = crouton, fried or baked slices or dice bread

エリンギ (Eringui) = French horn mushroom

カレー塩 (Curry-jio) = Curry powder added salt

鍋物 (Nimono) : a boiled or simmered dish

真梶本しゃぶしゃぶ (Makajiki shabu-shabu)

Striped marlin, *Shabu-shabu* style cooking in a pot on a tiny stove (shown below). Comes with soybean curd, potherb mustard, long onion and *Shimeji* mushroom

真梶本 (Makajiki) = Striped marlin

しゃぶしゃぶ (shabu-shabu) = a cooking art; put items in boiling broth for a while to cook

豆腐 (Tofu) = soybean curd (#1)

水菜 (Mizuna) = Potherb mustard (#2)

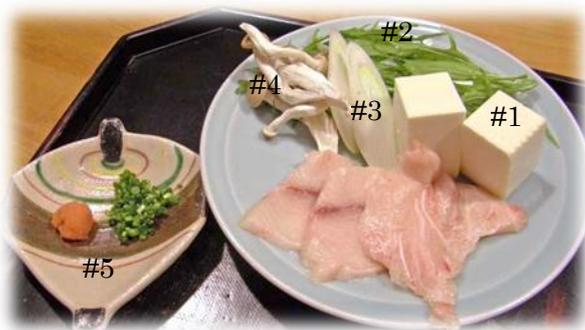
長葱 (Naga-negi) = Green onion (#3)

湿地 (Shimeji) = *Shimeji* mushroom(#4)

薬味 (Yakumi) = condiments (#5)

ぽん酢 (Ponzu) = citrus vinegar sauce

* At first, put condiments in citrus vinegar sauce. Then soak heated items through and taste. It's a fun and good for your health.



Tiny stove

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

蟹味噌寄せ (Kanimiso-yose)

Jelly of crab digestive glands, slice cuts of Giant elephant ear stalk by side.

蟹味噌 (Kanimiso) = Crab digestive glands

寄せ (yose) = a cooking art; form items in Jelly

食事 (Shokuji) : a rice or noodle dish

鶏うどん (Tori wudon)

Chicken noodle soup.

鶏 (Tori) = Tender chicken meat

うどん (Wudon) = Japanese thick noodle

水菓子 (Mizu-gashi) : fruit or dessert

林檎コンポート (Ringo kompoto) Apple compote

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



Wa-en-tei, a rebuilt old house.



*Daily performance of Tsugaru-shamisen music
with Master Fukui Kodai.*

*A top Tsugaru-shamisen player in Japan,
and the proprietor of this restaurant.*

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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 *Sakidzuke* of 'Enishi course'.

This dish represents the season with its ingredients:

#1 青味大根サーモン (Awomi-daikon Salmon):

Tiny radish Salmon roll.

#2 姫さざえ (Hime-sazaye):

Baby Turban shell.

#3 相鴨ロース煮 (Ai-gamo rosu-ni):

Slices of simmered Duck tender meat.

#4 ぶどう豆松葉 (Budo-mame matsuba):

Well simmered soft beans on pine needles.

#5 ほやこのわた (Hoya konowata):

Salted entrails of Sea squirt.

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

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

平貝 (Taira-gai) = Pen shell (#3 on the photo)

小茶碗 (*Ko-jyawan*) : a kind of a custard like dish

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

穴子豆乳蒸し (Anago tohnyu-mushi)

Sea eel and soybean milk custard in a cup.

焼物 : Yakimono, a broiled or grilled dish

* Replaced dish of *Yakimono* of 'Enishi course'.

えぼ鯛一夜干し (Ebo-dai ichiya-boshi)

Grilled Butterfish. Pickled Turnip and simmered Tomato by side.

えぼ鯛 (Ebo-dai) = Butterfish

一夜干し (Ichiya-boshi) = a cooking art; dry a fresh fish overnight.

蕪甘酢漬 (Kabu amazu-zuke) = sweet sour pickled Turnip

ミニトマト密煮 (Mini-tomato mitsu-ni) = Simmered baby tomato in syrup

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