

# 師走の御献立 (Shiwasu no okondate)

## Set Course for December

*Despite favorable or hard,  
though better or current,  
whether lost or gained,  
The time passed usually, naturally.*

-T.M.-



Denpo-in temple near Wa-en-tei

師走 (Shiwasu) = the end of the year, people, even a master becoming restlessly.

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

## 縁 (Enishi course)

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

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

安肝ポン酢 (Ankimo ponzu)

Liver of Monkfish ring cuts in citrus sauce, condiments on top.  
Put the condiments on the liver and taste.

安肝 (Ankimo) = Liver of Monkfish

薬味 (Yakumi) = Condiments; grated radish/ red pepper  
and chopped chives

ポンズ (Ponzu) = a mixture of citrus juice and Soy sauce



吸物 (Suimono) : Soup

牡蠣葛打ち (Kaki kuzu-wuchi)

*Kuzu* starch slightly coated Oyster and grilled bean curd in a tasty soup.  
Turnip sprout on top.

牡蠣 (Kaki) = Oyster, a kind of sea shell

葛打ち (Kuzu-wuchi) = a cooking art; to coat slightly seasoned  
items with *Kuzu* starch and boil slightly

焼き豆腐 (Yaki-Dofu) = grilled bean curd

芽蒸 (Me-kabu) = Turnip sprout

柚子 (Yuzu) = aromatic citron, a piece of its peel for adding flavor



\* 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、旬の白身魚 (Maguro, Shun no shiromi-zakana)

Tuna (#1) & a seasonal white flesh (#2) slices in *Sashimi* style.

鮪 (Maguro) = Tuna

旬の (shun-no) = in season

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

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 = *Sayori*

焼物 (Yakimono) : a broiled or grilled dish

鯖けんちん焼 (Sawara kenchin-yaki)

*Kenchin* style Spanish mackerel rolls, simmered Lotus root and ginger stalk by side.

鯖 (Sawara) = Spanish mackerel

けんちん (Kenchin) = a kind of cooking; mixture of fine cut ingredients are wrapped with various items, such as a fish or Soybean milk skin.

蓮根辛煮 (Renkon kara-ni) = Simmered lotus root slices in soy sauce

はかみ生姜 (Hajikami showga) = Pickled young ginger stalk



煮物 (Nimono) : a boiled or simmered dish

天王寺蕪柚子味噌 (Ten-wo-ji kabura yuzu-miso)

Boiled *Ten-no-ji turnip* in a tasty soup, *Yuzu-miso* dressing on top.

Mushroom cuts, baby peas and shaped soybean gluten by side.

天王寺蕪 (Ten-wo-ji kabura) = a kind of turnip, special product of *Osaka* district

柚子味噌 (Yuzu-miso) = Citrus *Yuzu* & *Miso* (fermented soybean-paste) mixture

舞茸 (Maitake) = Sheep's head mushroom

絹さや (Kinu-saya) = Baby pea

梅麩 (Ume-fu) = Plum blossom shaped soybean gluten



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

揚物 (Agemono) : Deep fries

山芋東寺揚げ (Yama-imo Tohji-age)

Fried Yam covered with Soybean milk skin (*Yuba*) and Zucchini in *Tempura* style.

山芋 (Yama-imo) = a kind of Yam, grated

東寺揚げ (Tohji-age) = a cooking art; wrap items with soybean milk skin item and fry.

\* Soybean milk skin (*Yuba*) was a special product of *Tohji* temple in *Kyoto*.

ズッキーニ (Zucchini)

抹茶塩 (Maccha-jiwo) = Green tea powder (*Maccha*) added salt



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

サーモン白葉巻き (Salmon Shiroha-maki)

Smoked Salmon of Chinese cabbage roll with Sesame dressing. Pickled Japanese ginger by side.

サーモン (Salmon)

白葉巻き (Shiroha-maki) = Chinese cabbage roll

胡麻酢 (Goma-su) = Ground sesame seed/ vinegar dressing



食事 (Shokuji) : a rice or noodle dish

じゃこ茶漬け (Jako chazuke)

Green tea poured rice, semi-dried baby Anchovy, honewort strips of seaweed and white sesame on it.

Comes with Japanese pickles.

じゃこ (Jako) = baby Anchovy

茶漬け (Chazuke) = Pour green tea over boiled rice

\* Put a little bit of *Wasabi* on a tray of pickles, then stir and taste.



フルーツ (Fruit) : fruit or dessert

いちご (Ichigo) Strawberry



Please visit our home page!

[http://www.waentei-kikko.com/index\\_e.html](http://www.waentei-kikko.com/index_e.html)

*Wa-en-tei, a rebuilt old house.*

\* 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 子持ち若芽 (Komochi wakame):

Herring roe and seaweed sandwich in a cup

#### #2 唐墨大根 (Karasumi daikon):

Dried mullet roe slices with radish.

#### #3 鰯旨煮 (Nishin uma-ni):

Simmered Herring slice.

#### #4 芽葱寿し (Menegi-zushi):

Onion sprout topped *Sushi*.

#### #5 姫葱姑 (Hime kuwai):

Simmered small Arrowhead bulbs.



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

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

細魚 (Sayori) = a Japanese needlefish (#3 on the photo)

### 焼物 : Yakimono, a broiled or grilled dish

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

#### 真魚鰹西京焼 (Mana-gatsuo saikyo-yaki)

Grilled Butterfish preserved in *Saikyo-miso*.

Pickled young ginger stalk and simmered Lotus root by side.

真魚鰹 (Mana-gatsuo) = Butterfish

西京焼 (Saikyo-yaki) = a cooking art; an item preserved in *Saikyo-miso* and grill.

\* *Saikyo-miso* = fermented sweet soybean paste, a special product of *Kyoto* district

蓮根辛煮 (Renkon kara-ni) = Simmered Lotus root slices in soy sauce

はかみ生姜 (Hajikami showga) = Pickled young ginger stalk



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

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

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