支条の神談多 (Ritshun no o-kondate)

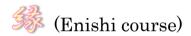
Set Course for early February

Being out buds
so quiet, quietly,
wafting through.
The fresh scent month

-T.M-

之春 (Ritshun) = Early February, the new year on lunar calendar. *Ume* blossoms are coming out.

* All of our dishes are made with seasonal ingredients.



光付 (Sakidzuke): first course, a seasonal amuse gueule
*Before having Sakizuke, you should try a little bit of drinks!

水蛸绿酢 (Mizu-dako midori-su)

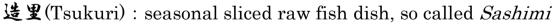
Green dressing marinated Giant octopus, cucumber and seaweeds.

水蛸 (Mizu-dako) = Giant octopus

绿酢 (Midori-su) = ground cucumber added vinegar dressing

以瓜 (Kyuri) = a cucumber, bellows cut

為有 (Wakame) =a kind of seaweed



うの台身魚、鲔 (Shun-no shiromi-zakana, Maguro) Seasonal white flesh and Tuna slices in *sashimi* style.

(shun) = seasonal

白身魚 (Maguro) = white flesh fish (#1)

鲔 (Maguro) = Tuna (#2)

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

山葵 (Wasabi) = grated Japanese horseradish, Wasabi



* Put a little bit of Wasabi on it, dip slightly in soy sauce and eat



* This photo is for 結 course #3=Yellow jack

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

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

海老芋柚子味噌烧 (Ebi-imo yuzu-miso-yaki)

Grilled Taro and gapped scallop.

Citrus flavored soybean paste in between.

该老芋 (Ebi-imo) = a kind of Taro

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

かのこ帆支 (Kanoko hotate) = gapped and grilled scallop

茗荷子甘酢 (Myoga amazu) = Japanese ginger pickle in sweet vinegar

揚物 (Age-mono): Deep fries

筍挟み揚(Takenoko hasami-age)

Deep-fried bamboo-shoot/fish paste sandwich and young Spikenard.

筍 (Takenoko) = a bamboo-shoot

挟み掲 (Hasami-age) = a kind of cooking; stack items as Sandwiches then fry

独活 (Wudo) = Spikenard

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

* put a little bit of salt on items, then taste.



鍋粉 (Nabe-mono): a one-pot dish

鰤(ゃぶ(ゃぶ鍋 (Buri shabu-shabu nabe)

Yellowtail, greens, *Shimeji* mushroom and soybean curd in a pot on a tiny stove, cooked at your table.

鰤 (Buri) = Yellowtail

しゃぶしゃぶ (Shabu-shabu) = a cooking style; Put items in a boiling broth for a while, then dip in *Pon-zul Yakumi* and taste.

水菜 (Mizuna) = Potherb mustard

玄霭 (Tofu) = Soybean curd

湿地 (Shimeji) = a kind of mushroom, Shimeji

長葱 (Naga-negi) = a green onion

ほん酢 (Pon-zu) = Citrus vinegar sauce

藥味 (Yakumi) = Condiments



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

根芋胡麻和え (Ne-imo goma-ae)

Young stalk of taro dressed with sesame sauce. Greens and radish cuts on top.

根芋 (Ne-imo) = young stalk of Taro

以承 (Goma) = Sesame, Sesame sauce, Sesame dressing

** i (-ae) = dressed with

菜の花 (Nanohana) = Rape blossoms

ラディッシュ (Radish)



食事 (Shokuji): a rice or noodle dish

稲庭うどん(Inaniwa-wudon)

Hot *Inaniwa* noodle soup.

Green onion slices and seaweeds on top.

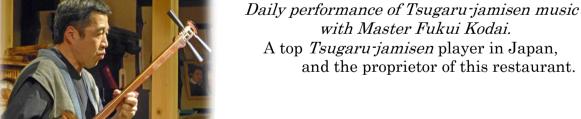
稲庭(Inaniwa) = *Akita* district, a northern part of Japan うどん(Wudon) = thick white noodles



水菓子 (Mizu-gashi): Fruit オレンジ いちご (Orange, Ichigo)

Orange and strawberry cuts.







Please visit our home page! http://www.waentei-kikko.com/index_e.html



Wa-en-tei, a rebuilt old house

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结

(Musubi course)

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

前菜 (Zensai): Assorted seasonal theme

* additional dish served after *Sakizuke* of '

Enishi' course.

Seasonal arrangement of 'Ritshun', to let devils away and call good luck into.

#1: 砂糖豆 (Satoh-mame)

Sugar coated soy beans to shoot devils away

#2: お多稿百合根 (Otafuku yurine):

Happy face (Otafuku) shaped lily bulb w/Sea autin #3: 海老芝煮 (Yebi-shibani):

Simmered prawn which looks like devil's horn

#4: 全棒アスパラ (Konbo aspara):

Asparagus cooked like a devil's iron cudgel(Konbo) #5: うるめ錫 (Urume iwashi):

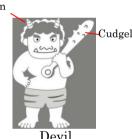
Round herring, devils hate its smell and run away #6: きんこ芋寿い (Kinko imo sushi):

Sea cucumber on a mushed potato as a devil's head





Otafuku



達里(Tsukuri): seasonal sliced raw fish dish, so called *Sashimi* * additional item on *Tsukuri* of '绿 Enishi' course.

闵鲹 (Seki-aji) = Seki-Yellow Jack

This yellow jack was caught at the special region (*Saga-seki* in *Kyushu* dist.) where the ocean current is so strong and rich of planktons to make fishes very tasty.

♪茶碗 (Ko-jawan): Custard in a small cup

* additional item served after Tsukuri of '绿 Enishi' course.

白鱼茶碗蒸((Shirawuwo chawan-mushi)

Egg custard of Ice-fish, Ginkgo nut and Honewort in a cup.

白鱼 (Shira-uwo) = Ice-fish

茶碗茎((Chawan-mushi) = a cooking art; a custard-like dish containing various items in a *Chawan* cup

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