

立春の御献立 (Ritshun no o-kondate)

Set Course for early February

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

-T.M-



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

* All of our dishes are made with seasonal ingredients.

縁 (Enishi course)

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

** Before having Sakidzuke, 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

胡瓜 (Kyuri) = a cucumber, bellows cut

若布 (Wakame) = a kind of seaweed



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

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

Seasonal white flesh and Tuna slices in *sashimi* style.

旬 (shun) = seasonal

白身魚 (Maguro) = white flesh fish (#1)

鮪 (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 *

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

海老芋柚子味噌焼 (Ebi-imo yuzu-miso-yaki)

Grilled Taro and gapped scallop.

Citrus flavored soybean paste in between.

海老芋 (Ebi-imo) = a kind of Taro

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

かのか帆立 (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

挟み揚 (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.



鍋物 (Nabe-mono) : a one-pot dish

鰯しゃぶしゃぶ鍋 (Buri shabu-shabu nabe)

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

鰯 (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-zu/Yakumi* and taste.

水菜 (Mizuna) = Potherb mustard

豆腐 (Tofu) = Soybean curd

湿地 (Shimeji) = a kind of mushroom, *Shimeji*

長葱 (Naga-negi) = a green onion

ぽん酢 (Pon-zu) = Citrus vinegar sauce

薬味 (Yakumi) = Condiments



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止肴 (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*

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

和え (-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.



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

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



Wa-en-tei, a rebuilt old house

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

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结 (Musubi course)

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

前菜 (Zensai) : Assorted seasonal theme

* additional dish served after *Sakizuke* of '缘 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: お多福百合根 (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: 金棒アスパラ (Konbo aspara) :

Asparagus cooked like a devil's iron cudgel(*Konbo*)

#5: うるめ鰯 (Urume iwashi) :

Round herring, devils hate its smell and run away

#6: きんこ芋寿司 (Kinko imo sushi) :

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



Otafuku

Horn



Cudgel

Devil

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

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

関鯿 (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.

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

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

白魚茶碗蒸し (Shirawuwo chawan-mushi)

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

白魚 (Shira-uwo) = Ice-fish

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



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