

睦月の御献立 (Mutsuki no okondate)

Set Course for January

Peace and calm ...

hope and pray.

Last year ...

everything went well.

-T.M-

睦月 (Mutsuki) = The beginning month of the year.

* All of our dishes are made with seasonal ingredients.



*Lovely bustling in
Senso-ji temple yard*

縁 (Enishi course)

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

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

アボカド豆腐 (Avocado-tofu)

Green Avocado jelly, *Sake* steamed scallop and a carrot ribbon on top.

アボカド (Avocado)

帆立 (Hotate) = a scallop, a seashell

酒蒸し (Saka-mushi) = a kind of cooking; steam item using
Japanese rice wine (*Sake*)

寄り人参 (Yori-ninjin) = ribbon shaped thin slice of carrot



吸物 (Suimono) : Soup

丸仕立葛茶巾 (Maru-zitate kuzu chakin)

Suppon/Kuzu dumpling in tasty soup, green onion sprouts on top.
Ginger sap and Citron adding flavor.

丸仕立 (maru-zitate) = means simmered *Suppon* (soft shelled turtle) meat
or its soup. Very good for your health!

葛 (Kuzu) = a kind of starch; made from Japanese arrowroot

茶巾 (Chakin) = a kind of cooking; shape item(s) by wrapping with a dishcloth, etc.

芽葱 (Me-negui) = Green onion sprout

しぼり生姜 (Shibori shoga) = Ginger sap



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

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

鮪、鯛松皮造り (Maguro and Tai matsukawa-tsukuri)

Tuna & skin treated Sea bream slices in *sashimi* style.

鮪 (Maguro) = Tuna (#1)

鯛 (Tai) = Sea bream (#2). This fish is used on a celebration such as the New Year party.

妻物 (Tsuma-mono) = garniture.

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

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

松皮造り (Matsukawa-tsukuri) = a kind of treatment; pour hot water on the skin of sea bream to make it as the stem surface (*kawa*) of Pine tree (*Matsu*).



* This photo is for 結 course
#3= squid



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

勘八西京焼 (Kampachi saikyo-yaki)

Grilled thick slice of Amberjack preserved in *Saikyo-miso*. Comes with pickled radish.

勘八 (Kampachi) = Amberjack, a fish

西京(味噌) (Saikyo-miso) = fermented rice and soybean sweet paste, a special product of *Kyoto* district

梅大根甘酢 (Ume-daikon ama-zu) = Plum blossoms shaped radish pickles

甘唐辛子 (Ama-togarashi) = green pepper



煮物 (Ni-mono) : a boiled, steamed or simmered dish

金目鯛燕羅蒸し (Kimme-dai kabura-mushi)

Stack of steamed Alfonsino, wheat gluten and ground turnip. Simmered butterbur by side.

金目鯛 (Kimme-dai) = Alfonsino, a fish

燕羅蒸し (Kabura-mushi) = a kind of cooking; put a mixture of ground turnip (*kabura*) and egg white on item(s) and steam

生麩 (Nama-fu) = a piece of steamed wheat gluten

ふき (Fuki) = Butterbur



揚物 (Age-mono) : Deep fries

白魚かきあげ (Shira-wo kakiage)

Deep-fried Ice fish and greens mixture in *Tempura* style.

白魚 (Shira-wo) = Ice fish

かきあげ (Kaki-age) = a kind of *Tempura* cooking; Put items together in flour batter, then pour in a heated oil

三つ葉 (Mitsuba) = Honewort

天出汁 (Ten-tsuyu) = a special sauce for *Tempura*. Dip items in it and taste.



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

白みる貝吉野酢 (Shiro-mirugai yoshino-su)

Mirugai treated with *Yoshino* vinegar, colorfully decorated by carrot, cucumber and *Udo* cuts.

白みる貝 (Shiro-mirugai) = a kind of sea shell, *Mirugai* (white*),

吉野酢 (Yoshino-su) = Arrowroot starch added vinegar.

This starch is a special product of *Yoshino* district.

京人参 (Kyo-ninjin) = carrot from *Kyoto* district (deep red*).

* *Red* and *white* color combination is used in special occasion for celebration in Japan.

胡瓜 (Kyuri) = cucumber

独活 (Udo) = a kind of plant *Udo* stalk



食事 (Shokuji) : a rice or noodle dish

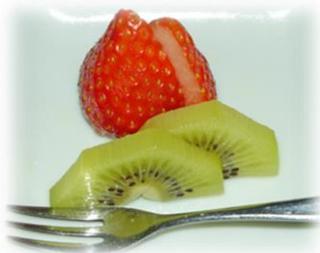
浅利茶漬 (Asari chazuke)

Boiled rice and simmered *Asari* (a little neck clam) in a tasty soup. Honewort and seaweed strip cuts on it. Comes with Japanese pickles.



フルーツ (Fruits) :

キーウイフルーツ、いちご Kiwi fruit and strawberry cuts



Wa-en-tei in January,
a rebuilt old house



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

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

Please visit our home page!

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

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結 (Musubi course)

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

前菜 (Zensai) : Assorted seasonal theme

* additional dish served after *Sakizuke* of 縁 Enishi course.

長芋このわた (Naga-imo konowata) : Salted entrails of the sea cucumber on Taro

豊鰯 (Tatami-yiwashi) : Fried baby Anchovy sheet rolls

菜の花辛子和え (Nanohana karashi-aye) : Rape blossoms in a mustard sauce

サーモン寿司 (Salmon sushi) : Salmon slice on rice as *Sushi* style

黒豆松葉 (Kuromame matsuba) : Black soybeans on pine needles

竹の子柚子味噌 (Takenoko yuzu-miso) : Grilled bamboo sprout, citrus *Miso* dressing.



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

* additional item on *Tshukuri* of 縁 Enishi course.

青利烏賊 (Aori-ika) = Bigfin Reef Squid

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

* replace dish to *Yaki-mono* of 縁 Enishi course *

銀鱈西京焼 (Guin-dara Saikyo-yaki)

Grilled Sablefish preserved in *Saikyo-miso*.

Shaped radish and Green pepper by side.

銀鱈 (Guin-dara) = Sablefish

西京 (味噌) (Saikyo-miso) = fermented rice/soybean sweet paste,
a special product of *Kyoto* district

梅大根甘酢 (Wume-daikon ama-zu) = Plum blossoms shaped radish pickles

甘唐辛子 (Ama-togarashi) = Green pepper



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