

文月の御献立 (Fu-zuki no okondate)

Set course for July, the month of enjoy literary works.

*Padma's Golden ratio shows
the petal's arrangement of math-beauty.
Buddha's finger circle shows
the direct communication by telepathy.*



Padma, Lotus flower in a pond

文(Fu, Fumi) = literary works

-T.M-

* 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!*

白瓜雷干し (Shiro-uri Kaminari-boshi)

Thunder drum cut and pickled Melon cucumber, grilled Mushroom and tiny Fish in vinegar sauce.

白瓜 (Shiro-uri) = Melon cucumber,
雷 (Kaminari) = Thunder (see picture right)
じゃこ (Jako) = Tiny fish
椎茸 (Shitake) = Mushroom
吸酢 (Sui-zu) = tasty soup added vinegar



Thunder

冷やし吸物 (Hiyashi Suimono) : Iced soup

吸いどろ (Hiyashi suimono, Sui-toro)

Grated Yam and cold tasty soup in *Edo-Kiriko* glass. Baby water shield and ring cut Okura are beautifully put on top. *Edo-Kiriko* is a folk-craft of *Edo* area where now is called *Tokyo*.

冷やし (hiyashi) = iced
どろ (Toro) = grated Japanese Yam
じゅん菜 (Jun-sai) = Baby water shield



Picking *Jun-sai*
in a pond



Jun-sai



* 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、伊佐木 (Maguro, Isaki)

Slices of raw Tuna and Grunt in *sashimi* style.

鮪 (Maguro) = Tuna

伊佐木 (Isaki) = Grunt

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

山葵 (Wasabi) = grated Japanese horse radish

* Put a little bit of Wasabi on it, then dip slightly in soy sauce and taste. Don't make Wasabi sauce!



* This photo is for 結 course

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

鮎塩焼 (Ayu shio-yaki)

Grilled Sweetfish as if it swims, tomato and ginger by side.

Its bitterness is the vital taste! You may eat whole of the fish.

鮎 (Ayu) = Sweetfish

トマトワイン煮 (Tomato wine-ni) = Tomato simmered in wine sauce

谷中生姜 (Yanaka shohga) = young Ginger pickle, cut as a flying swallow in shape



煮物 (Nimono) : a boiled or simmered plate

鰻東寺蒸し (Unagi Tohji-mushi)

Grilled Eel on a gluten cake and *Shimeji* mushrooms are covered with *Yuba* and steamed in *Tohji* style. Field peas are on top.

鰻 (Unagi) = Eel

東寺蒸し (Tohji-mushi) = a kind of cooking; Cover or wrap items with raw soybean milk skin (*Yuba*) and steam. This 'Yuba recipe' was done in a famous temple, *Tohji* in *Kyoto*.

あわ麩 (Awa-fu) = raw soybean gluten (Fu) cake contains Millet seeds(Awa)

本湿地 (Hon-shimeji) = *Shimeji* mushroom

揚物 (Age-mono) : Deep fries

アスパラもろこし揚 (Asupara morokoshi-age)

Deep fried Asparagus covered with corn/fish paste and a small sweet green pepper.

Sprinkle salt slightly on and eat.

もろこし (Morokoshi) = Sweet corn

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



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

焼茄子みたらし (Yaki-nasu mitarashi)

Grilled Eggplant in a thin soy sauce soup.

Steamed scallop and needle cut Ginger J on top.

茄子 (Nasu) = Eggplant,

みたらし (Mitarashi) = a cooking art; grill item(s) on a skewer and put in a kind of soy-sauce soup

帆立 (Hotate) = a scallop



食事 (Shokuji) : a rice or noodle dish

新生姜御飯 (Shin-shoga gohan)

Steamed rice with fine strips of seasonal Ginger.

Comes with *Miso-soup* and Japanese pickles.

赤出汁 (Aka-dashi) = *Red Miso soup*



水菓子 (Mizu-gashi) : Fruit

赤肉メロン (Aka-niku-melon) = Ruby melon



Please visit our home page!

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

Wa-en-tei, a rebuilt old house.

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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: 雲丹茶巾 (Wuni chakin): Sea urchin and green soybeans jelly, *Chakin* style.

#2: つぶ貝 (Tsubu-gai): Simmered Turban shell.

#3: 海老芝煮 (Ebi shiba-ni): Slightly simmered shrimp filled with fake caviar.

#4: 木の芽生姜 (Konome-shohga) : Leaf cut Ginger slices marinated with a syrup.

#5: 貝割サーモン (Kaiware-salmon): Rolled Salmon slice on Radish sprouts.

#6: 煮花果田楽 (Ichijiku dengaku): Grilled Fig with special *Saikyo Miso* dressing.
Pine nuts on it.



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

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

関鰯 (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.



Daily performance with;
Master Fukui Kodai, a top *Tsugaru-shamisen* player
and the proprietor of this restaurant.

A premier *Tsugaru* folksong singer.

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