

弥生の御献立 (Yayoyi no okondate)

Set course for March.

*Though trees budding 'd flowering,
birds twittering 'd courting,
spring makes me sorrow.*

Faint . . . , tell me, tell me why.

-TM-



弥生 (Yayoi) = March by the lunar calendar

* All of our dishes are made with seasonal ingredients.

縁 (Enishi course)

先付 (Sakidzuke) : a seasonal Appetizer

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

螢烏賊酢味噌 (Hotaru-ika su-miso)

Boiled firefly squids on green pillows, vinegar Miso dressing.

螢烏賊 (Hotaru-ika) = firefly squid, gather in a bay and show fluorescence in this season.

酢味噌 (Su-miso) = Vinegar added fermented soybean paste (*Miso*)

分葱 (Wakegi) = a kind of onion, *Scallion*



吸物 (Suimono) : Soup

蛤真丈 (Hamaguri shinjyo)

Clam shape fish and chopped clam paste in a tasty soup. Citron flavor.

An onion sprout and mushroom ribbon added.

蛤 (Hamaguri) = a clam

真丈 (Shinjo) = a cooking art; steamed or boiled fish paste and egg white mixture

芽葱 (Me-negi) = an onion sprout

椎茸 (Shi-take) = *Shi-take* mushroom

柚子 (Yuzu) = *Yuzu* citron (a tiny piece of its peel)



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

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

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

White flesh in season and Tuna slices in *Sashimi* style.

旬 (shun) =in season

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

鮪 (Maguro) = Tuna

妻物 (Tsumamono) = garnitures.

山葵 (Wasabi) = grated Japanese horseradish.



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



** This photo is an image*

焼物 (Yakimono) : a broiled or grilled dish

銀鱈西京焼 (Guin-dara Saikyo-yaki)

Grilled Sablefish preserved in Saikyo-miso.

Shaped radish and simmered pepper leaves by side.

銀鱈 (Guin-dara) = *Sablefish*

西京漬 (Saikyo-dzuke) = items preserved in Saikyo-miso (a kind of sweet
fermented soybean/rice paste)

桜大根 (Sakura-daikon) = radish pickles shaped Cherry blossoms

葉唐辛子 (Ha-togarashi) = green pepper leaves simmered in soy sauce



煮物 (Nimono) : a boiled or simmered plate

金目鯛東寺蒸し (Kinme-dai Toji-mushi)

Both soy milk skin covered and grated ginkgo nuts covered Alfonsino on green
soybean gluten in a tasty soup. Peas and young pepper leaves on top.

金目鯛 (Kinme-dai) = *Alfonsino*

東寺蒸し (Toji-mushi) = a cooking art; item(s) wrapped
by soy milk skin and steamed

よもぎ赴 (Yomogui-fu) = soybean gluten colored green
with powdered *Mugwort*

银杏 (Guin-nan) = Ginkgo nuts



揚物 (Agemono) : Deep fries

山菜天麩羅 (Sansai tempura)

Deep fried various edible wild plants.

山菜 (Sansai) = edible wild plants

天麩羅 (Tempura) = a kind of cooking;
dip items in flour batter and fry them

落の薹 (Fuki-no-toh) = Butter-bur scape

こごみ (Kogomi) = Ostrich fern

山独活 (Yama-wudo) = a kind of wild plant, *Udo*

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



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

蒸し帆立 (Mushi hotate)

Steamed scallop and beaten Yam mixture. Baby turnip on top.

蒸し (mushi) = steamed

帆立 (Hotate) = a scallop

たたき芋 (tataki-imo) = beaten Yam

芽蕪 (Mekabura) = a baby turnip



食事 (Shokuji) : a rice or noodle dish

温麺 (On-men)

Hot noodle soup. Chopped onion and seaweed on top.

温 (On) = hot or warm

麺 (Men) = flour noodle



水菓子 (Mizu-gashi) : fruit dessert

トマトムース、キウイフルーツ (Tomato mousse, Kiwi fruit)



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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 *Sakizuke* of 'Enishi' course.
Seasonal arrangement expresses coming spring.

#1: 春子鯛寿司 (Kasugo-tai sushi) :

Baby sea bream on rice ball (Temari-zushi), shows cherry blossoms pink.

#2: 公魚南蛮漬 (Wakasagi nanban-zuke) :

Deep fried and preserved Pond smelt (breeding season)

#3: 天豆密煮 (Ten-mame mitsu-ni):

Broad beans (just its flower season) simmered in sweet soup

#4: 生ハムうるい巻 (Nama-ham urui-maki) :

Uncured ham roll of spring wild plant, *Urui*

#5: 百合根金山寺 (Yurine Kinzannji):

Petals shaped lily bulb, *Kinzanji-Miso* on them



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

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

平貝 (Taira-gai) = *Pen shell*



Daily performance with;

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

Ms. Kayoh Eri, a premier *Tsugaru* folksong singer.

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