

## 皐月の御献立 (Satsuki no okondate)

### Set Course for May

*The dewdrops glisten,  
what for?  
The green leaves glitter,  
what for?  
The eyes sparkle,  
what a wonderful May!*

- T.M. -



皐月 (Satsuki) = The month of Azalea Blossoms .

\* 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!*

養老豆腐 (Yohlow tofu)

Layered jelly of grated *Yam*, a shrimp and greens,  
served in a tasty soup.

養老豆腐 (Yohlow tofu) = Jelly of grated *Yam*.

'*Yohlow*' is a prefix of recipe, using ground sticky yam  
as an ingredient.

It is said *Yam* is good for keeping healthy long life.

海老 (Ebi) = a shrimp

美味出汁 (Bimi dashi-jiru) = a kind of tasty soup



吸物 (Suimono) : Soup

相並葛打ち (Ainame kuzu-uchi)

*Kuzu*-starch coated thick slice of Fat greenling on an egg custard in a thin soup.  
Onion sprouts and a citron peel on top.

相並 (Ainame) = a fish, *Fat greenling*

玉子豆腐 (Tamago-dofu) = a kind of egg custard

芽葱 (Me-negui) = Japanese onion sprout

柚 (Yuzu) = citron for adding flavor



\* 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、旬の白身魚 (Maguro, shun-no-shiromi-zakana)

Slices of raw Tuna and seasonal white meat fish in *sashimi* style.

鮪 (Maguro) = Tuna

旬 (Shun) = seasonal

白身魚 (shiromi-zakana) = a kind of white meat fish

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

真魚鯉八幡焼 (Managatsuo yahata-yaki)

Rolled Burdock with Harvestfish slices and broiled. Apricot and ginger by side.

真魚鯉 (Managatsuo) = Harvestfish

八幡焼 (Yahata-yaki) = rolled Burdock with various items and broiled.

*\* 'Yahata' is a district name of Kyoto area where Burdock is a special product. So, when items cooked with Burdock, 'Yahata' is used as a suffix.*

あんず蜜煮 (Anzu-mitsuni) = Apricot simmered in syrup

茗荷子甘酢 (Myoga amazu) = sweetly pickled Japanese ginger



煮物 (Nimono) : a boiled or simmered plate

山くらげ信田巻 (Yama-kurage Shinoda-maki)

Simmered Stem lettuce of *Aburague* wrap, *Shimeji* mushroom, a leaf shape of soybean gluten and Sea bream roe. Peas and young pepper leaves on top.

山くらげ (Yama kurage) = Mountain Gel fish (dried stalk of Stem lettuce.)

The feeling on the teeth is as Gel fish (*Kurage*).

信田巻 (Shinoda-maki) = wrapping with thin slice of fried bean curd (*Aburague*)

*\* There was a fox inhabited in a wood called 'Shinoda'. This fox was famous to take the form of beautiful woman, and foxes like to eat Aburage. So when Aburage is used as an ingredient, 'Shinoda' is used to put as a prefix or suffix on the dish.*

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

かえて赴 (Kaede-fu) = a soybean gluten, shaped and colored as young maple leaves

鯛子 (Tai-ko) = Sea bream roe

揚物 (Age-mono) : Deep fries

稚鮎白扇揚 (Chi-ayu hakusen-age)

Fried baby Sweetfish and an eggplant formed like a fan.

稚鮎 (Chi-ayu) = baby Sweetfish.

*Its bitter taste makes gastronomes happy!*

白扇揚 (hakusen-age) = formed item(s) like a white folding fan and fried

茄子 (Nasu) = an eggplant

抹茶塩 (Maccha-jio) = Green tea powder added salt

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



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

フルーツトマト胡麻和 (Fruit-tomato goma-ae)

Slices of duck tender meat on a sweet tomato with sesame dressing. Greens by side.

胡麻和え (Goma-ae) = Sesame (*Goma*) dressing

相鴨 (Ai-gamo) = Duck meat

チャービル (Chervil) = a kind of greens



食事 (Shokuji) : a rice or noodle dish

冷麦 (Hiyamugi)

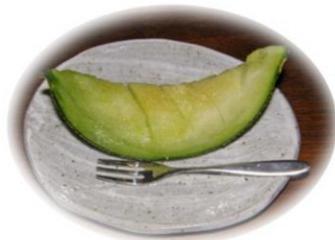
Japanese cold noodle with condiments.



水菓子 (Mizu-gashi) : Fruit

アンデスメロン (Andes melon)

This is an agrotype of Musk melon, and no connection with Andes district.



*Please visit our home page!*

[http://www.waentei-kikko.com/index\\_e.html](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: じゆん菜 (Junsai):

Baby leaves of Water shield in a cup.

#### #2: 穴子寿司 (Anago sushi):

Grilled Sea eel slice topped *Sushi*.

#### #3: 枝豆 (Eda-mame):

Steamed green soybeans.

#### #4: 天魚甘露煮 (Amago kanro-ni) :

Simmered Red spotted trout in sweet.

#### #5: サーモンオクラ巻 (Salmon Okura-maki)

Smoked salmon slice wrapped Okura.



Junsai



Picking Junsai in a pond



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

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

槍烏賊 (Yari-ika) = Spear squid



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.

*Please visit our home page!*

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