

霜月の御献立 (Shimo-tsuki no okondate)

Set Course for November

*Being in colorful foliage clad,
the scenery shows you her own.
Waiting with bated breath,
the trees watch their own.*

-T.M.-



霜月 (Shimo-tsuki) =

a month of having an early frost (*Shimo*).

* All of our dishes are made with ingredients in season.

縁 (Enishi course)

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

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

蛇菴蓮根黄身酢 (Jakago renkon kimizu)

Mantis Shrimp in a Lotus root gabion with Yolk vinegar dressing.

Pickled Japanese ginger on top.

蛇菴 (Jakago) = a gabion basket

蓮根 (Renkon) = Lotus root slice

黄身酢 (Kimizu) = a mixture of egg yolk, vinegar and soup stock

車子 (Shako) = Mantis Shrimp

茗荷子 (Myoga) = Japanese ginger



吸物 (Suimono) : Soup

秋刀魚摘れ汁 (Samma tsumire-jiru)

Fish meat dumpling of Pacific saury in a citron flavored tasty soup.

Rice cake and radish sprouts on top.

秋刀魚 (Sanma) = a kind of seasonal fish, Pacific saury

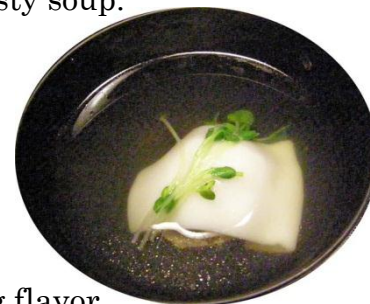
摘みれ (tsumire) = a dumpling of ground fish meat

しゃぶ餅 (Shabu-mochi) = a thin layer of rice cake, used for

Shabu-shabu dish

貝割 (Kaiware) = Radish sprout

柚子 (Yuzu) = aromatic citron, a piece of its peel 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、羽太 (Maguro and Hata)

Tuna & Grouper slices in *Sashimi* style.

鮪 (Maguro) = Tuna

羽太 (Hata) = Grouper

妻物(Tsumamono) = garnitures; (shredded radish, greens, edible flower, etc.).

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



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



* This photo is for 結 course
#3 = Scallop



Hata

焼物 (Yakimono) : a broiled or grilled dish

鰯照焼大根 (Buri teriyaki/daikon)

Grilled Yellowtail on a simmered radish cut in a tasty soup, served on a tiny stove. Hair-cut onions on top.

鰯 (Buri) = Yellowtail

照焼 (teriyaki) = a kind of cooking; dip the item in *Teriyaki* sauce, then grill

大根 (Daikon) = Radish

白髪葱 (shiraga-Negui) = hair-cut onions



* Wait until they will be boiled, then take out the fish on a plate.

Then cut radish in 4 tiles using chop sticks, and taste with the fish meat.

The radish is really hot, so be very careful!

The skin of the fish should be especially tasty! U..m!

煮物 (Nimono) : a boiled or simmered dish

炊き合わせ (Taki-awase)

Simmered various ingredients in a tasty soup.

Baby peas on top. Taste Taro with *Miso* dressing on it.

海老芋 (Ebi-imo) = a kind of Taro

湿地 (Shimeji) = *Shimeji* mushroom

鱈子 (Tarako) = Cod roe

絹さや (Kinu-saya) = Baby pea



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揚物 (Agemono) : Deep fries

蟹飛竜頭 (Kani Hiriyuzu)

Fried mixture of Soybean curd and a crab meat, and fried mushrooms in *Happo-dashi* soup.

蟹 (Kani) = a crab

飛竜頭 (Hiriyuzu) = fried mixture of Soybean curd and other items
(*Hiriyuzu* comes from Portuguese '*Filhos*')

舞茸 (Maitake) = Sheep's head mushroom

八方出汁 (Happo-dashi) = All purpose (*Happo*) tasty soup (*Dashi*)



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

安肝燻製 (Ankimo kunsei)

Smoked Monkfish liver, simmered turnips and *Hasu-imo* slice in *Wari-ponzu*.

Put the grated radish/ red pepper on the liver and taste.

安肝 (Ankimo) = Liver of Monkfish

燻製 (kunsei) = smoked

蓮芋 (Hasu-imo) = slice cuts of Giant elephant ear stalk

蕪 (Kabu) = Turnip

割りポンズ (Wari-ponzu) = a mixture of citrus juice and Soy sauce



食事 (Shokuji) : a rice or noodle dish

栗御飯 (Kuri gohan)

Chestnuts rice, tiny clams *Miso*-soup and pickles.

栗 (Kuri) = Chestnut

御飯 (Gohan) = Steamed rice

赤出汁 (Aka-dashi) = red *Miso* soup

香の物 (Koh-no mono) = Pickles



水菓子 (Mizu-gashi) : fruit or dessert

マスカット、柿 (Muscat, Kaki)

Muscat grapes and Persimmon cut.



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 '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 菊花寿司 (Kikuka-zushi):

Simmered Chrysanthemum topped *Sushi*.

#2 サーモン印元 (Salmon Yingen):

Smoked Salmon slice roll of green beans.

#3 諸胡瓜金山寺 (Moro-kyu Kinzanji):

Cucumber with *Kinzanji* fermented soybean paste.

#4 牡蠣東寺焼 (Kaki Tohji-yaki):

Roast of soybean milk skin (*Tohji*) wrapped Oyster.

#5 平目酒盗和元 (Hirame Shutoh-aye):

Flounder slices with a fish gut in a citrus *Sudachi* cup



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

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

帆立 (Hotate) = scallop slices (#3 on the photo)



Wa-en-tei, a rebuilt old house.



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

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

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