

# 神奈月の御献立 (Kamna-dzuki no okondate)

Set Course for late fall

A scene,  
depicting so seasonal, so colorful..  
A pond,  
mirroring so calm, so charm.

-T.M.-



神奈月 (Kamna-dzuki) = a month of holding to pray for God.

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

## 縁 (Enishi course)

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

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

### 雲子ポンズ (Kumoko-ponzu)

Cod soft roe and condiments with a citrus vinegar sauce.  
Scramble them and taste.

雲子 (Kumoko) = Cod soft roe, looks like a cloud (Kumo)

ポンズ (Ponzu) = citrus vinegar soy sauce

薬味 (Yakumi) = condiments ;

あさつき (Asatsuki) = chopped thin green onion

紅菜おろし (Momiji-oroshi) = grated radish colored with red pepper



### 吸物 (Suimono) : Soup

#### 鱈葛打ち (Tara kuzu-uchi)

Cod fish meat slightly coated with *Kuzu* starch, Saltwort and Oyster mushroom in a citron flavored tasty soup.

鱈 (Tara) = Cod fish

葛打ち (Kuzu-uchi) = a cooking art; coat an item with  
*Kuzu* starch

丘ひき (Oka-hijiki) = Saltwort, a kind of greens

平茸 (Hira-take) = Oyster mushroom



\* 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*

鰯、鮪(Buri, Maguro)

Yellowtail and Tuna slices in *Sashimi* style.

鰯 (Buri) = Yellowtail (#1)

鮪 (Maguro) = Tuna (#2)

妻物(Tsumamono) = garniture.

山葵 (Wasabi ) = grated Japanese horseradish



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



\* This photo is for 結 course  
#3 = Squid

焼物 (Yakimono) : a broiled or grilled dish

丸茄子田楽 (Maru-nasu dengaku)

Grilled Round eggplant half cut with tasty *Miso* dressing.  
Poppy seeds on top.

丸茄子 (Maru-nasu) = Round eggplant

田楽 (Dengaku) = a kind of cooking; grill an item with tasty  
*Miso* (a fermented soy bean paste) on it



煮物 (Nimono) : a boiled or simmered dish

菊蕪羅蟹庵 (Kiku kabura kani-an)

Simmered Turnip as a chrysanthemum shape in a tasty  
crab meat added sauce. Green beans on top.

菊 (Kiku) = Chrysanthemum flower

蕪羅 (Kabura) = Turnip

蟹庵 (Kani-an) = Crab meat added thick sauce

卯元 (Ingen) = Green bean



揚物 (Agemono) : Deep fries

裏白椎茸揚 (Urajiro-shiitake age)

Fried *Shiitake* mushroom lined with a fish paste and  
fried Crown daisy. Sprinkle the salt slightly on and taste.

裏白椎茸 (Urajiro-shiitake) = white meat fish paste lined  
*Shiitake* mushroom

菊菜 (Kikuna) = Crown daisy

山椒塩 (Sansho-jio) = ground Japanese pepper added salt



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

焼鯖 (Yaki shime-saba)

Pickled Mackerel grill with cucumber cuts and *Wakame* seaweed.

Pickled Japanese ginger on top.

鯖 (shime-Saba) = pickled Mackerel

胡瓜 (Kyuri) = bellows cut Cucumber

若布 (Wakame) = a kind of seaweed



食事 (Shokuji) : a rice or noodle dish

鰯そば (Nishin-soba)

Buckwheat noodles with simmered Pacific herring and slices of onion in a tasty soup.

鰯 (Nishin) = Pacific herring

そば (Soba) = Buckwheat noodle



水菓子 (Mizu-gashi) : fruit or dessert

オレンジムース、巨峰

(Orange mousse and *Kyoho* grapes)



*Daily performance with Master Fukui Kodai*

A top *Tsugaru-shamisen* player in Japan  
and the proprietor



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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 床節 (Tokobushi):

Simmered small abalone.

#### #2 相鴨貝割れ巻 (Aigamo kaiware-maki):

Simmered Duck meat roll of radish sprouts.

#### #3 塩煎り银杏 (Shiwo-iri guinan):

Roasted and salted Gingko nuts

#### #4 丸十密煮 (Maru-jyu mitsu-ni):

Simmered sweet potato cut (*Satsuma-imo*)  
in a syrup

#### #5 エシャロットワイン漬 (Echalote wine-zuke):

Wine pickled Echalote



Play on words:

Maru-jyu (Cross in Circle) was the heraldry of the lord of *Satsuma* district.

And sweet potato (*Satsuma-imo*) was a special product of this district.

So that *Satsuma-imo* (Sweet potato) is called as Maru-jyu.



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

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

墨烏賊 (Sumi-ika) = a kind of cuttlefish (#3 on the photo)

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

\* *Yakimono* of 'Enishi course' is replaced this dish.

#### 和牛もも朴葉焼 (Wa-gyu momo Houba-yaki)

Broiled ingredients (round of beef, rounded starch, green pepper, etc.) with *Miso* paste on a leaf of Magnolia.

和牛もも (Wagyu-momo) = round of Japanese beef

朴葉焼 (Hohba-yaki) = cooking art: place ingredients  
and *Miso* (fermented soy bean paste) on  
Magnolia leaf, then close and grill

丸蒟蒻 (Maru-konyaku) = rounded devils tongue starch

甘唐 (Ama-toh) = a sweet green pepper

ヤングコーン (Young corn) = baby corn



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