

# Kaiseki Dinner 12/7

## Appetizer

Asparagus & Salmon  
Sanma Mackerel, Squid  
Daikon & Persimmon  
Bush Bean, Lotus Root

お通し

アスパラサーモン巻き  
秋刀魚山椒煮、烏賊明太和え  
柿臍、隠元胡麻和え、  
蓮根金平

## Sashimi

Tuna, Tilapia with Spinach  
Yellowtail

刺身

鮪、泉鯛ほうれん草巻き、はまち

## Broiled Dish

Black Cod,  
Monk Fish Liver,  
Daikon & Yamamomo

焼き物

銀だら西京焼き、  
安肝照り焼き  
大根、山桃

## Fried Dish

Stuffed Barracuda with Shrimp  
King Crab Tempura & Asparagus

揚げ物

鱈海老双身揚げ、キングクラブ天ぷら  
アスパラ

## Seasoned Dish

Tai Snapper & Turnips  
with Silver Sauce

煮物

鯛蒸銀鮓掛け

## Rice & Soup

Matsutake Rice,  
Pile & Miso Soup

食事

松茸ご飯、香の物、味噌汁

## Desserts

Ice cream  
with Shiratama & Red Bean

デザート

アイスクリーム白玉ぜんざい

Chef: Eiji Nakakita 中北英司



# Christmas Special Course

## Appetizer

House made  
Smoked Salmon Salad

## Sashimi

Tuna, Yellowtail

## Roast Dish

Roast Beef, Steamed Vegetable

## Fried Dish

Fried Shrimp Shinjo

## Cooked Vegetable

Chicken Daikon Tree-Ring

## Steamed Dish

Chawanmushi

## Rice

Chakin Sushi (Wrapped Sushi)  
Miso Soup

## Desserts

Fruits Mousse

Chef: Eiji Nakakita

