

Tonight Menu

2009, 9, April

Aperitif

Apertizer - -

Hida edible flavored of dish
Wild grass of sweets
Potato starch of flower
The seven herbs of spring Urui and adzuki
beans, Lily of the flower
Delicious seasoning

Wild plants -

Dumpling of Sushi
(Small fish and shrimp)
Ginger, Burdock, Kelp a sea tangle
Warabi,
Eel of roll hachiman
Gold sea bream of spring onion boiled

Soup - - - hard clam gold foil bamboo
Chelly blossom of manju
Hishi vegetable, Kinome

Raw fish

Tuna, Shrimp,
Horse radish, softly sauce, Tangle

Cooked food - - Spanish mackerel of miso boiled
Long potato of boiled,
Sea bream children of boiled
Veka greens, Carrot of flower

Grilled fish Kumquat of sweet boiled
Spanish mackerel of miso boiled
A lotus of sweets dip, Kumquat of sweets boiled

Griled pan - - Hida Beef
Discrimination No. 1204933149
Producer masanori masai
Flavor salt vinegar

IF you like , , ,

Noodles with spice harbs

Rice Bamboo shoot of Rices
Miso soup
Pickles
Desert pudding fruits

Cheff

Kisei Fujiwara