

## *Delicious Course Cuisine 6,100 yen*

### *< Tidbits >*

*Simmered Alaska pollack roe  
Sliced ginger, edible wild plants  
Field mustard dressed with tofu and sesame  
Dried persimmon and lily scaly bulbs, shaped like flower petals*

### *< Sashimi >*

*Natural bruefin tuna and bigfin reef squid  
Bastard halibut, surf clam  
Garniture*

### *< Grilled Dish >*

*Pan-fried yellowtail and radish with teriyaki sauce  
Sliced burdock, ginger and sweet pepper*

### *< Fried Dish >*

*Fried conger with plum flavor  
wrapped with rice paper  
Maitake mushroom, leek, green perilla  
Pumpkin, SHIRAKAMI AWABIDAKE mushroom, green pepper  
Tempura dipping sauce, chili pepper flavored grated radish*

### *< Vinegared Dish >*

*Vinegared monkfish liver  
Seasoning*

### *< Food served in a pot >*

*Yosenabe (hot pot dish)  
Crab, cod, minced fish and duck ball  
Brown yuba, seaweed marine plants  
Vegetables*

### *< Rice and Pickles >*

*Brand Koshihikari rice  
Pickles*

### *< Bowl Dish >*

*Miso soup with deep-fried tofu and Japanese mustard spinach  
Grind Japanese pepper*

### *< Dessert >*

*Sweet bean jelly with walnuts and fruit*