

# Premium Course Cuisine 12,000 yen

## <Aperitif>

Yuzu liquor

## <Tidbits>

Simmered Alaska pollack roe

Sliced ginger

Field mustard dressed with tofu and sesame

Dried persimmon and lily scaly bulbs, shaped like flower petals

## <Bowl Dish>

Clear soup with cod soft roe and maitake mushroom

Crab, Japanese honeysuckle and Sudachi

## <Sashimi>

Natural bluefin tuna and bigfin reef squid

Bastard halibut, surf clam

Garniture

## <Boiled 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

## <Grilled Dish>

Grilled Rock fish with Japanese pepper seasoned

Assorted vegetables

## <Food served in a pot>

Yosenabe (hot pot dish)

Clab, cod, minced fish and duck ball

Brown yuba, seaweed marine plants

Vegetables

## <Rice and Pickles>

Brand Koshihikari rice

Simmered brand "Niigata gyū" beef

Pickles

## <Soup>

Miso soup with deep-fried tofu and Japanese mustard spinach

Grind Japanese pepper

## <Dessert>

Sweet bean jelly with walnut and fruit

Yuzu sherbet