

Dinner Menu

Aperitif	Ume liquor
Starter	Fixed watershield and apple with kudzu starch Yuba, blueberry, pulum pulp
Clear soup	Rolled thin noodles of yuzu in daggertooth Dumpling coen, Seaweed, Gigantea and sudachi Citrus sudachi
Appetizer	Japanese eel sushi, Mixed summer vegetables with meat miso, Boiled green soybeans and broad bean, Mixed yesso scallop with miso, Mixed tomato and mozuku, Rolled slim bamboo in roastbeef, Put shrimp on lotus root
Sashimi	Sea bream. Japanese sea bass, Put greater amber jack on sea tangle Several garnishes & Japanese horse radish...
Vinegar dish	Deep-fried scorpion fish, Sliced papaya, Rolled stem of a taro in kudzu starch Sour orange-based sauce
Main dish	Fresh abalone, Japanese spiny lobster or Japanese breed of beef steak, served with mixed vegetables
Grilled dish	Charcoal fo Binchou fired small sweetfish
Simmered dish	Dumpling lotus root, Minched chicken soboro on top of water gound Grilled eggplant, Stuffing of okura yesso scallop with a dressing thickened with kudzu
Rice	Steamed Koshihikari harvested rice from Gotennba in Shizuoka prefecture
Miso soup	Deep-fried green soybeans into mochi, seaweed, Homemade miso soup with
Pickled vegetable	Pickled cucumber, Pumpkin pickled for a short time, Picked thick wakame leaves with salt
Desert	Passion cake, Summer orange, Grapes

「Shiki No Yuzashiki」Musashino Bekkan