

The Japanese Kaiseki : September 2021



1, Appetizer (Autumn composition)

Japanese abalone,
Persimmon and chrysanthemum flower dressed with vinegar,
Tomato and zucchini.

2, First course (Autumn colors)



Persimmon and paprika temaki sushi.
Simmered fine shimeji mushroom
Yurine bowl with adzuki beans,
edamame and sea urchin
Representing a Japanese clover ,
ginkgo fruits on pine skewers
Shrimps in a burdock,
Japanese mountain yam and squid.

3. Sashimi Lightly boiled prawns and Japanese jack mackerel with lime Wasabi, garnishes.

4, Meat dish

Fried banana wrapped in beef,
Egg rolled in cucumber and gari,
Lotus root dressed with vinegar..



5. Deep-fried dish

Fried muscat grapes wrapped in sea bream,
Fried pear wrapped raw ham,
Okra, original salt.

6. Side dish

Japanese wild plant mizu sprinkled with peanuts.



7. Rice dish

Steamed rice with sea urchin and glaze sauce.

8. Soup

Fried prawn soup with salt and soy sauce.

9. Dessert

Perilla leaf sherbet and
Frozen jelly made of grated daikon and beet.