

## Kaiseki menu for April 20th, 2023



### 1. Appetizer

Represents young leaves of mountain trees(kosiabura)

Dressed with mustard

### 2. Starter

Aori squid seasoned with sansho(Japanese pepper) miso

Salted sea bream hard roe

Junsai (Japanese water shield that blooms in spring) with ginger vinegar

### 3. Sashimi

Gourmet fatty tuna; sea urchin wrapped in flatfish; wasabi

### 4. Main course: fish dish

Conger eel between tofu with pumpkin paste; pepper leaf, grated ginger



### 1. Main course: steamed dish

Sea bream soft roe balls steamed with dashi stock and milk

### 2. Side dish

Butterbur sprouts, marinated mizuna (japanese mustard greens) with sesame vinegar

### 3. Main course: rice dish

Mugitoro (steamed barley rice) topped Sea urchin with green seaweed and soy sauce

### 4. Dessert

Sherbet, cracker

