

## English menu

### *The Japanese Kaiseki for Spring cuisine*



1. Starter  
Pumpkin & soybean milk jelly  
Japanese icefish, Mashed pumpkin & sea urchin, broad bean  
With Japanese soup stock & soy sauce
2. Appetizer  
Steamed purple sweet potato in ground octopus paste  
Deep-fry sweet potato, Japanese spinach stalk  
Dried persimmon & butter  
Japanese spinach soup
3. Sashimi  
Conger  
Chives, grated Japanese white radish & red pepper  
Japanese citrus fruits sudachi, citrus fruit vinegar
4. Grilled food  
White gratin in Fukushima ruby apple  
Beef, shiitake mushroom, lily bulb  
Ginkgo nut, paprika
5. Boiled foods  
Make a ball of like pearl in shrimp  
Wheat gluten in the shape of a plum flower  
With Japanese soup stock
6. Side dish  
Dried baby sardines with grated Japanese white radish
7. Sushi  
Tuna & Japanese pickles rice rolled in dried laver  
Ginger pickles
8. Soup  
Corbicula soup
9. Dessert  
Banana moose



