

The Japanese Kaiseki for Autumn cuisine 2018



1. Appetizer
Tomato capli style salad
Basil, anchovies, rare cheese
Olive oil flavor.
2. Appetizer
Ball prawn sushi that modeled after on small chrysanthemum
Baked sheet of dried sardines with cheese
Rolled stem garlic in bacon
Lily bulb bush clover dumpling
Dust erinngi mushroom with dried mullet roe powder
ginkgo nut to an acorn with grind sesame seeds
3. Sashimi
Tuna, ark shell
Sea bream, prawn
Horseradish, vegetables
4. Grilled food
Grilled splinter fish cheese baked
Asparagus in mustard
5. Steamed foods
Purple sweet potato in prawn, chestnut & ginkgo nut
Honewort, Japanese citrus junco's Yuzu with soy sauce soup
6. Side dish
Codfish soft roe with Japanese vinegar citrus sauce
7. Sushi
Pacific saury, pickled ginger
8. Needle dish
Thin noodles
Okinawa's Island red pepper
9. Dessert
Carrot mousse

