

The Japanese Kaiseki for Autumn cuisine 2019



Vegetarian Menu

All dishes are cooked

With suger, salt, soy sauce, liquor & water
Please enjoy with confidence

- 1, Appetizer
Shimeji & nameko mushroom, pine
And grated pear with Japanese vinegar
- 2, Appetizer
Ground green soybeans soup
Boiled propagule stick on pine needle
Ginkgo nut covered with poppy seeds
Boiled garland chrysanthemum with ground sesame seed dressing
Baked apple resembling a autumnal leaf
- 3, Steamed in a cup
Vegetables, lily bulb
- 4, Grilled food
Pumpkin steak with burnt soy sauce
Grilled matutake mushroom with salt
- 5, Steamed foods
Purple sweet potato in chrysanthemum
With Japanese soy soup
- 6, Side dish
Boiled chrysanthemum with Japanese vinegar citrus sauce
- 7, Rice dish
Barley rice ball with vegetables tempura and salt
- 8, Miso soup
Green onion & tofu
- 9, Fruits
Pear & grape

