

The Japanese Kaiseki for Early spring

Cooked all the dishes with salt, soy sauce, miso & water

Please enjoy with confidence



- 1, Appetizer
Dress asparagus with mustard and soy sauce
- 2, Steamed foods
Steamed purple sweet potato into lily bulb
Deep-fry sweet potato, bud turnip
Kyouto carrot with potato starch & salt soup
- 3, Baked food
Deep-fry eggplant with sweet bean miso
Baked sweet green pepper
- 4 Grilled food
Shiitake mushroom with salt
Paprika, broccoli with balsamic vinegar
- 5 Tempura
Bamboo shoot, edible wild plants (taranome)
Grated yuzu citrus & rock salt.
6. Side dish
Boiled rape blossoms with salt
- 7, Rice dish
Steamed rice & skin of soy bean milk
With starch & salt soup
8. Soup
Miso soup
Carrot, turnip, onion
9. Dessert
Melon

