

The Japanese Kaiseki for cuisine March, 2020

- 1, Appetizer
Vinegared sea cucumber
With sea urchin, salted entrails of the sea cucumber
Grated Japanese yam
- 2, Appetizer
Baked sheet of dried sardines with cheese
Japanese omelets rolled in eel & cucumber
Dried persimmon & butter
Made of granite toufu & black sesame
Japanese spinach soup
- 3, Sashimi
Conger
Chives, grated Japanese white radish & red pepper
Japanese citrus fruits sudachi, citrus fruit vinegar
- 4, Grilled food
Abocado, Fukushima ruby apple, banana
& toufu preserved in miso
Grilled in the skin of an abocado
- 5, Boild foods
Aburabouzu codfish, rice cake
Wheat gluten in the shape of a plum flower
With grated turnip & Japanese soup stock
- 6, Side dish
Edible wild plants kogomi & Taranome with vinegared miso
- 7, Rice dish
Rise cooked with beef & burdock
- 8, Soup
See weed soup
- 9, Dessert
Wine jelley

