

Lunch on Thursday, May 26, 2016

[Menu]

- Hassun / Appetizers Sake steamed abalone
Ise Bay conger eel in burdock root
Tri-color dumplings
Grilled local squid
Japanese ginger
Dried fish (Anori fugu)
Jellied early season bonito
Kumano Jidori chicken
Prawn temari sushi
Mie smoked trout bamboo leaf sushi
- Nimono wan / Simmered dish Ise lobster shinjo with Spinach, Carrot,
Yuzu and Sesame seed tofu
- Dashimaki tamago / Egg Local Egg, fried and flavored with soup stock
Sea lettuce
- Sukiyaki Local Matsusaka Beef with Shiitake mushrooms,
Japanese mustard spinach,
Onion, Burdock root, Carrot, Leek, fried tofu,
and soft boiled egg all produced in Mie Prefecture
- Gohan / Rice “Akie Rice” (fertilizer-free)
Miso soup/sea lettuce
Pickled vegetables
- Confectionery Manju(Japanese confection), Higashi (dry sweets)
Ise green tea, Coffee, Black tea
- “Sake”Yamato no Kokoro sparkling (Fukushima)
“Sake”Yamato no Kokoro Junmai Daiginjo (Fukushima)
Chateau sakaori Kosu Dry 2015 (Yamanashi)