

卯月の御献立 (Wu-dzuki no okondate)

Set Course for late April

*Verdure brimming over,
the sunshine cherishes them.
Alive! anyone alive,
alive, really I feel to be!*

- T.M. -



Deutzia crenata blossoms

卯月 (Wu-dzuki) = Blossoms of *Wutsugi* (Deutzia crenata) month, Lunar April.

* All of our dishes are made with seasonal ingredients.

縁 (Enishi course)

先付 (Sakidzuke) : first course, a seasonal amuse gueule

** Before having Sakidzuke, you should try a little bit of drinks!*

生海苔寄せ (Nama-nori yose)

Edible laver jelly and Surf-clam with yellow dressing.

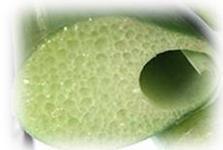
生海苔 (Nama-nori) = edible laver (seaweed)

寄せ (yose) = a jelly-like cooking

青柳 (Aoyagi) = Surf-clam

蓮芋 (Hasu-imo) = stalk of *Taro*, its cross section looks like
lotus root (*Hasu*) cross section

黄味酢 (Kimizu) = egg yolk and vinegar mixed dressing



Hasu-imo

造里 (Tsukuri) : seasonal sliced raw fish meat dish, so called *Sashimi*

初鰹 (Hatsu-gatsuo)

Seasonal Skipjack tuna with its grilled peel in *sashimi* style.

初 (hatsu) = first-come

鰹 (Katsuo) = Skipjack tuna

妻物 (Tsuma-mono) = garnitures; shredded radish,
greens, an edible flower, etc.

生姜 (Shohga) = grated ginger



** Put a little bit of Shohga or Wasabi
on it, dip slightly in soy sauce and eat*



* This photo is for 結 course

* On market condition, we have a right to serve another item to replace *

小茶碗 (Ko-jawan) : Custard in a small cup

帆立茶碗蒸し (Hotate chawan-mushi)

Egg custard of broken up scallops in a cup.
Include Ginkgo nuts and honewort leaves, too.

帆立 (Hotate) = Scallop, a kind of shellfish

茶碗蒸し (Chawan-mushi) = a cooking art;

A custard-like dish containing various items in a cup (*Chawan*)



焼物 (Yaki-mono) : a broiled or grilled dish

岩魚塩焼 (Yiwana Shio-yaki)

Broiled Charr on a bamboo leaf, comes with simmered tomato and pickled ginger.
(You may eat bones, too if your dental health is all right.)

岩魚 (Yiwana) = Charr, a kind of freshwater fish

塩焼き (shio-yaki) = a kind of cooking; salt items on and broil.

ミニトマトワイン煮 (Mini-tomato wine-ni) = simmered tiny-tomato in wine sauce

はかみ生姜 (Hajikami-shohga) = pickled ginger stalk



揚物 (Age-mono) : Deep fries

畳鰯真丈揚 (Tatami-yiwashi shinjyo-age)

Deep-fried fish paste/ dried baby anchovy mixture and a baby corn.

畳鰯 (Tatami-yiwashi) = a sheet of dried baby anchovy

真丈揚げ (shinjyo-age) = a kind of cooking; items with/on a fish paste and fried

ヤングコーン (Yangu kohn) = a baby corn

山椒塩 (Sansho-jio) = Japanese pepper powder added salt

* put a little bit of salt on items, then eat.



* On market condition, we have a right to serve another item to replace *

鍋物 (Nabe-mono) : a one-pot dish

豆乳湯葉鍋 (Toh-nyu uba nabe)

Soy milk skin, greens and soybean curd in a soybean milk pot, cooking oneself at a table on a tiny stove.

Dip boiled items in a sticky soy sauce and taste.

At last, pour residual soy milk in the sauce bowl and drink.

豆乳 (Toh-nyu) = Soybean milk

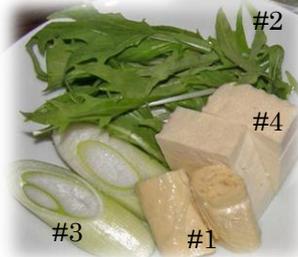
#1 湯葉 (Yuba) = Soybean milk skin

#2 水菜 (Mizuna) = Potherb mustard

#3 ねぎ (Negui) = long onion cuts

#4 豆腐 (Tofu) = Soybean curd

べっこう庵 (Bekko-an) = a bowl of sticky Soy sauce



止肴 (Tome-zakana) : a last dish before Shokuji

水蛸梅酢 (Mizu-dako umezu)

Slices of octopus in sticky plum vinegar sauce.

Comes with Turnip greens and a slice of radish.

水蛸 (Mizu-dako) = a kind of octopus, *Mizu-dako*

梅酢 (Umezu) = plum vinegar

小松菜 (Komatsuna) = Turnip green

ラディッシュ (Radish)



食事 (Shokuji) : a rice or noodle dish

竹の子ご飯 (Takenoko gohan)

A rice bowl cooked with bamboo shoot slices.

A Japanese pepper leaf bud adding Verdure flavor.

竹の子 (Takenoko) = Bamboo shoot

香の物 (Koh-no-mono) = Japanese pickles

赤出汁 (Aka-dashi) = Red *Miso* soup



水菓子 (Mizu-gashi) : Fruit

いちご、桜ムース (Ichigo, Sakura-mousse)

Strawberry cuts and a cut of mousse with salted cherry blossom (*Sakura*) on it.



Please visit our home page! http://www.waentei-kikko.com/index_e.html

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結 (Musubi course)

* Additional or replaced dish (or items) on/of 'Enishi' course menu as shown below.

前菜 (Zensai) : Assorted seasonal theme

* additional dish served after *Sakidzuke* of 'Enishi' course.

Seasonal arrangement expresses fresh Verdure.

- #1: 蛍烏賊沖漬 (Hotaru-ika oki-dzuke) :
Firefly squids*1) preserved on a fishing boat.
- #2: 床節 (Tokobushi):
Simmered tiny abalone-like shellfish.
- #3: 天豆 (Ten-mame):
Simmered Broad beans.
- #4: サーモン貝割 (Salmon kaiware):
Rolled salmon slice on radish sprouts.
- #5: 百合根茶巾 (Yurine Chakin)
Ground Lily bulb shaped in *Chakin* style
- #6: エシャロット (echalote) :
put *Moromi-miso* (bottom right corner) on it and taste.



*1) Firefly squids gather in a bay and show fluorescence in this season.



造里 (Tsukuri) : seasonal sliced raw fish dish, so called *Sashimi*

* additional items on *Tsukuri* of 'Enishi' course.

- 平目 (Hirame) = Olive flounder slices and its tasty fin,
- 白みる貝 (Shiro miru-gai) = Trough sheel, a shell fish



Daily performance with;

Master Fukui Kodai, a top *Tsugaru-shamisen* player and the proprietor of this restaurant.

Ms. Kayoh Eri, a premier *Tsugaru* folksong singer.

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