

水無月の御献立 (Mina-zuki no okondate)

Set Course for June

*Rain.... rain, filling on,
all of the creatures.... just waited.
Oh, being the rain,
I may rest in the bosom of.*

- T.M. -



Japanese Iris
The flower of this season

水無月 (Mina-zuki):

A euphonic change of Mizu-no-tsuki, means God give us rain water (*Mizu*) for growing rice fields in this month (*Tsuki*).

* All of our dishes are made with seasonal ingredients.

縁 (Enishi course)

先付 (Sakidzuke) : first course, a seasonal appetizer

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

根芋胡麻和元 青柳 (Ne-imo goma-aye, Awoyagui)

Taro sprout and Surf clam with sesame seed dressing. Peas by side.

根芋 (Ne-imo) = *Eddoe* (a kind of Taro) sprout, seen in this season.

青柳 (Awoyagui) = Surf clam, a kind of shell fish

胡麻和元 (Goma-aye) = ground sesame seed dressing



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

鮪、鱸 (Maguro, Suzuki)

Slices of raw Tuna and Sea bass in *sashimi* style.

鮪 (Maguro) = Tuna (#1)

鱸 (Suzuki) = Sea bass (#2)

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

山葵 (Wasabi) = grated Japanese horse radish



** Put a little bit of Wasabi on it, then dip slightly in soy sauce and taste.
Don't make Wasabi sauce!*



* This photo is for 結 course
#3 = Scallop

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

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

鰻茶碗蒸し (Wunagui chawan-mushi)

Egg custard of sliced eel and honewort in a *Chawan* cup.

鰻 (Wunagui) = Eel, a kind of fish

茶碗蒸し (Chawan-mushi) = a cooking art;

a custard-like dish containing various items in a cup



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

時鮭塩焼 (Toki-jacke shiwo-yaki)

Broiled Salmon thick slice.

Sweet potato in syrup and a swallow shaped ginger stalk by side.

時鮭 (Toki-Jacke) = Salmon in this season

塩焼 (Shiwo-yaki) = a cooking art; sprinkle salt on, then grill or broil

丸十蜜煮 (Maru-jyu mitsu-ni) = Sweet potato J. simmered in syrup

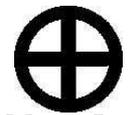
谷中生姜 (Yanaka showga) = a ginger stalk. Put a little bit of Miso (shown lower) and taste.



Play on words:

Maru-jyu (Cross in Circle) is the heraldry of the load of Satsuma district where sweet potato J. spread out in Japan.

So that Satsuma-imo (Sweet potato J.) is called as Maru-jyu.



Maru-Jyu

揚物 (Age-mono) : Deep fries

蓮根挟み揚 (Renkon hasami-age)

Fried Lotus root slice/ground shrimp stack and Pumpkin.

蓮根 (Renkon) = Lotus root

南瓜 (Kabocha) = Pumpkin

挟み揚 (hasami-age) = a kind of cooking; stack items and fried

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

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



鍋物 (Nabe-mono) : a one-pot dish

水蛸 (やぶしやぶ) (Mizu-dako shabu-shabu)

Shabu-shabu style dish. Cook items in boiling broth on a tiny stove at your table and taste.

Please ask your server how to cook and taste!

Items:

#1 水蛸 (Mizu-dako) = Slices of Giant octopus

#2 水菜 (Mizuna) = Potherb mustard

#3 長葱 (Naga-negui) = long onion cuts

#4 豆腐 (Tofu) = Soybean curd (in a pot)

#5 しめじ (Shimeji) = a kind of mushroom, *Shimeji*



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

白アスパラ寄せ オクラ (Shiro Aspara-yose, Okra)

Grated Asparagus jelly in tasty soup.

Okra slices and salmon roe on top.

白アスパラ (shiro-aspara) = white Asparagus

寄せ (yose) = a kind of cooking; make item(s) in jelly style

オクラ (Okra)

美味出汁 (bimi Dashijiru) = a tasty soup stock



食事 (Shokuji) : a rice or noodle dish

とろろそば (Tororo-Soba)

Buckwheat noodle with grated Yam soup.

Put onion and grated horse radish in the soup, then dip the noodle in and taste.

とろろ (Tororo) = Grated yam soup

そば (Soba) = Buckwheat noodle



水菓子 (Mizu-gashi) : Fruit

豆腐チーズケーキ、さくらんぼ (Tofu cheese cake and *Sakuranbo*)

Chesse added soybean curd cake and Japanese cherries (*Sakuranbo*).



Wa-en-tei, a rebuilt old house.

Please visit our home page!

http://www.waentei-kikko.com/index_e.html

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結 (Musubi course)

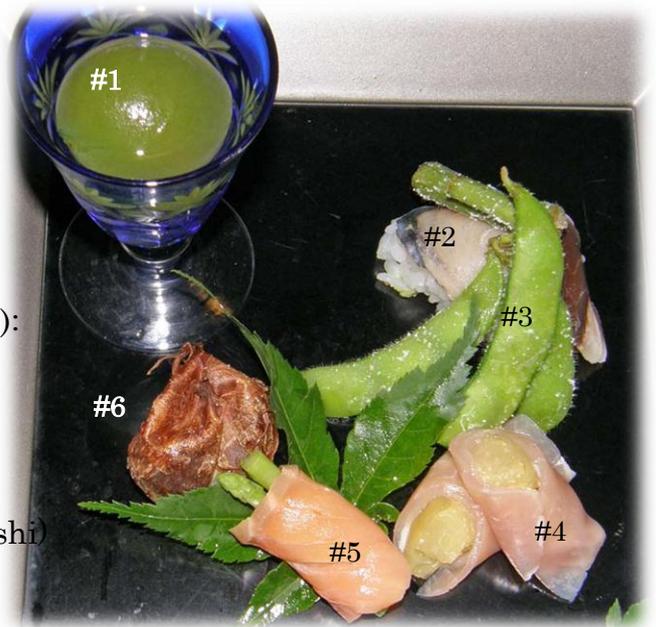
* Additional or replaced dish (or items) on/of 'Enishi' course menu as shown below.

前菜 (Zensai) : Assorted seasonal theme

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

This dish represents the season with various ingredients:

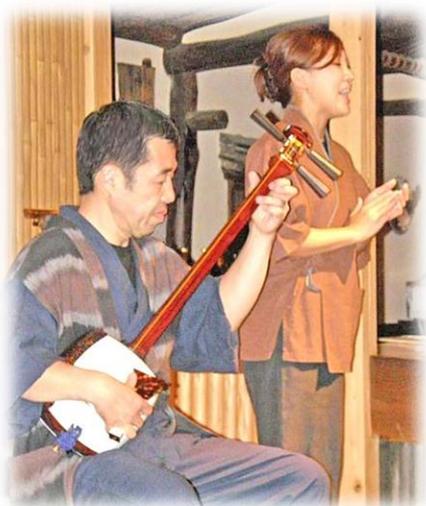
- #1: 青梅 (Awo-wume):
Simmered unripen plum in syrup.
- #2: 鯖寿司 (Saba-zushi) :
Vinegared Mackerel topped *Sushi*.
- #3: 枝豆 (Edamame):
Steamed green soybeans.
- #4: 焼茄子生ハム巻 (Yakinasu namahamu):
Grilled egg-plant, uncured ham rolls.
- #5: アスパラサーモン (Asupara-salmon)
Boiled Asparagus, Salmon roll.
- #6: 石川芋塩蒸し (Ishikawa-imo shiwo-mushi)
Salted and steamed Taro from *Ishikawa* district. Peel its skin off and taste.



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

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

帆立 (Hotate) slices of scallop



Daily performance with;

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

A premier *Tsugaru* folksong singer.

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