

晩秋の御献立 (Ban-shu no okondate)

Set Course for Late November

*Colorful foliage clad,
being just admire for.
Waiting with bated breath,
look forward their own .*

-T.M.-



晩秋 (Ban-shu) = Late autumn.

* All of our dishes are made with ingredients in season.

縁 (Enishi course)

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

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

柿白和え (Kaki shira-ae)

Persimmon dice, edible yellow Chrysanthemum flower,
Hornwort and Salmon roe with white dressing.

柿 (Kaki) = a persimmon

白和え (Shira-ae) = a kind of white dressing; mixture of
smashed soybean curd and ground sesame seeds.

黄菊 (Ki-giku) = an edible chrysanthemum flower

三つ葉 (Mitsuba) = Hornwort



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

鮪、旬の白身魚 (Maguro, Shun no shiromi-zakana)

Tuna (#1) & a seasonal white flesh (#2) slices in *Sashimi* style

鮪 (Maguro) = Tuna

旬 (shun) = in season

白身魚 (Shiromi-zakana) = a fish with white flesh

妻物 (Tsumamono) = garnitures; (shredded radish, greens,
edible flower, etc.).

山葵 (Wasabi) = grated Japanese horseradish, *Wasabi*



Put a little bit of *Wasabi* on a slice,
dip slightly in soy sauce and taste.



* This photo is for 結 course
#3 = Squid

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

焼物 (Yakimono) : a broiled or grilled dish

銀鱈西京焼 (Guin-dara Saikyo-yaki)

Grilled Sablefish preserved in *Saikyo-miso*.

Simmered *Wasabi* stalk and pickled ginger by side.

銀鱈 (Guin-dara) = *Sablefish*

西京漬 (Saikyo-dzuke) = items preserved in *Saikyo-miso* (fermented soybean and rice paste)

きやら山葵 (Kyara-wasabi) = Japanese horse radish stalk simmered in soy sauce
* *Kyara* means an aromatic tree trunk which color is dark brown

はじかみ生姜子 (Hajikami-shoga) = pickled young ginger stalk



揚物 (Agemono) : Deep fries

海老真丈丹波揚 (Ebi-shinjyo Tanba-age)

Deep fried ground shrimp covered with slices of chestnut and fried Broccoli.
Sprinkle the salt slightly on and taste.

海老真丈 (Ebi-shinjo) = ground shrimp meat with fish paste

丹波揚 (Tanba-age) = to fry item covered with *Tanba* chestnut slices

* *Tanba* is a special district of chestnut production

ブロッコリー (Broccoli)

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

鍋物 (Nabe-mono) : a pot dish

寄せ鍋 (Yose-nabe)

Various vegetables and sea foods stew pot.

寄せ鍋 (Yose-nabe) = So called 'all in one pot'

Ingredients:

Sea foods:

Cod, Yellow tail, Salmon slices and Sardine meat ball.

Vegetables:

Onion cuts, *Enoki* and *Shimeji* mushrooms, greens and soybean curd.



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

甘海老生姜酢 (Ama-ebi shohga-su)

Sweet shrimps with ginger/vinegar sauce.

甘海老 (Ama-ebi) = The shrimp which has sweet taste

生姜酢 (Shohga-su) = Ginger/vinegar sauce

大徳寺赴 (Daitokuji-fu) = Fried dry wheat gluten in sesame oil.

* *Daitokuji* was a famous temple where monks got energy from foods cooked with sesame oil.

卯元 (Ingen) = Green beans

防風 (Bowfu) = Leaves of *Bowfu*



食事 (Shokuji) : a rice or noodle dish

もずく温麺 (Mozuku on-men)

Hot noodle soup with an alga-like seaweed.

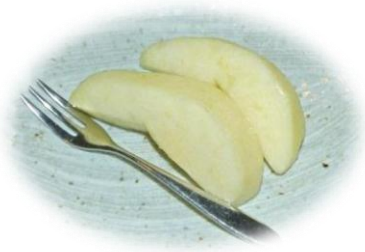
もずく (Mozuku) = an alga-like seaweed

温麺 (On-men) = a hot noodle soup



フルーツ (Fruit) : fruit or dessert

ラ・フランス (La France)



*Daily performance of Tsugaru-jamisen music
with Master Fukui Kodai.*

*A top Tsugaru-jamisen player in Japan,
and the proprietor of this restaurant.*

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 its ingredients:

#1 穴子寿司 (Anago-zushi):

Simmered Sea-eel topped *Sushi*.

#2 小粒貝磯煮 (Kotsubu-gai iso-ni):

Simmered small Turban shell.

#3 エシャロット諸味噌 (Èshalote moromi-miso):

Èshalote with *Kinzanji-Miso*, a kind of unrefined soybean/rice paste.

#4 鱈子寄せ (Tarako-yose):

Cod roe jelly.

#5 丸十茶巾 (Marujyu Chakin):

Steamed sweet potato shaped in *Chakin* style.

*Play on words:

Marujyu (Cross in Circle) was the heraldry of the lord of *Satsuma* district. And sweet potato (*Satsuma-imo*) was a special product of this district. So that *Satsuma-imo* (Sweet potato) is called as *Marujyu*.



造里 (Tsukuri) : an assorted raw fish dish, so called *Sashimi*

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

白烏賊 (Shiro-ika) = a kind of white squid (#3 on the photo)

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

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

雲子茶碗蒸し (Kumoko Chawan-mushi)

Egg custard with Cod soft roe in *Chawan* cup, greens on top.

雲子 (Kumoko) = Cod soft roe, as a cloud (*Kumo*) shape

茶碗蒸し (Chawan-mushi) = a cooking art; an egg custard-like dish containing various items in a cup (*Chawan*)



Wa-en-tei, a rebuilt old house.

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