

# 長月の御献立 (Naga-tsuki no okondate)

Set course for September.

*Mona, silvery moon Luna  
Artemis, Selene, Diana . . . .  
Why so moonish?  
sit mooning over her face . . . .  
- T.M -*



*Admire the clear full moon*

長月(Naga-tsuki) = The month of longer (*Naga*) night.

\* 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!*

じゅん菜茶巾 (Junsai chakin)

*Chakin* style Jelly in a tasty soup, included baby Water shield leaves, Okura and sea Urchin .

じゅん菜 (Junsai) = baby Water shield leaves

茶巾 (Chakin) = a kind of cooking; to form the shape of ingredients with *Chakin* (a cloth used in the tea ceremony)

オクラ (Okura)

美味出汁 (bimi Dashi-jiru) = a tasty soup



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

鮪、旬の白身魚 (Maguro, shun no Shiromi-zakana)

Slices of raw Tuna and seasonal white meat fish in *sashimi* style.

鮪 (Maguro) = Tuna

旬 (shun) = seasonal

白身魚 (Shiromi-zakana) = a white meat fish

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

山葵 (Wasabi) = grated Japanese horse radish



\* This photo is for 結 course

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



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

小茶碗 (Ko-jawan) : Custard in a small cup  
生湯葉茶碗蒸し (Nama-yuba Chawan-mushi)  
Raw soybean milk skin custard in *Chawan* cup.

生湯葉 (Nama-yuba) = Raw soybean milk skin  
茶碗蒸し (Chawan-mushi) = a cooking art;  
a custard-like dish containing various items in *Chawan* cup



焼物 (Yaki-mono) : a broiled or grilled dish  
カマス若狭焼 (Kamasu Wakasa-yaki)  
Grilled Barracuda in *Wakasa* style. Its skin is very tasty!

カマス (Kamasu) = Barracuda  
若狭焼 (Wakasa-yaki) = a cooking art in *Wakasa* district;  
put a special sauce made with soy sauce and *Sake*  
on a slice of fish, then grill to make its skin tasty.  
葉唐辛子 (Ha-tohgarashi) = pepper leaves well simmered  
in soy sauce  
はじかみ生姜 (Hajikami shohga) = pickled Ginger



煮物 (Nimono) : a boiled or simmered plate  
丸茄子揚煮 (Marunasu age-ni)

Fried and simmered eggplant cut, with simmered Duck tender meat,  
maple leaf shaped gluten and baby peas on top.

相鴨 (Aigamo) = Duck tender meat  
紅葉麩 (Momiji-fu) = made from wheat gluten, shaped as  
an autumnal maple leaf  
絹さや (Kinu-saya) = a baby pea



揚物 (Age-mono) : Deep fries  
木の子天麩羅 (Kinoko Tempura)  
Deep fried Mushrooms as *Tempura* style.  
Sprinkle the salt slightly on and eat.

木の子 (Kinoko) = Mushrooms as Sheep's head, *Enoki* and  
French horn.  
天麩羅 (Tempura) = a kind of cooking; dip items in flour  
batter, then fry.  
山椒塩 (Sansho-jiwo) = Pepper powder added Salt



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

蟹絹田卷 (Kani Kinuta-maki)

*Kinuta* rolls including a crab meat, cucumber cuts and edible flowers with an egg yolk vinegar sauce. Japanese ginger on top.

蟹 (Kani) = Crab meat

絹田卷 (Kinuta-maki) = a cooking art; ingredients are wrapped around with sliced sheets of radish, looks alike *Kinuta* block for beating a cloth.

黄菊 (Ki-guiku) = edible yellow Chrysanthemum

胡瓜 (Kyuri) = Cucumber

茗荷子 (Myoga) = Japanese ginger



*Kinuta*



食事 (Shokuji) : a rice or noodle dish

冷やしそうめん (Hiyashi sohmen)

Cold thin noodles.

Put condiments (chopped green onions and ginger) in a cup of tasty soup, dip noodles and taste.



水菓子 (Mizu-gashi) : Fruit

梨、巨峰 (Nashi, Kyoho)

A cut of Pear and Kyoho grapes



Please visit our home page!

[http://www.waentei-kikko.com/index\\_e.html](http://www.waentei-kikko.com/index_e.html)



*Wa-en-tei, a rebuilt old house.*

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

## 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: 石川芋塩蒸し (Ishikawa-imo shiwo-mushi)

Salted and steamed Taro from *Ishikawa* district.  
Pull up its skin off and taste.

#2: 银杏松葉 (Guin-nan matsuba): Ginkgo nuts skewered on pine needles.

#3: 秋刀魚有馬煮 (Sanma Arima-ni) :

Simmered Saury fish with Japanese pepper taste.  
*Arima* district is famous for Japanese pepper production.

#4: 紅葉丸十 (Momiji Maru-ju): Maple leaf shaped *Satsuma-imo* sweet potato.

⊕ *Maru-ju* (Cross in Circle) is the heraldry of the lord of *Satsuma* district.  
So that *Satsuma-imo* (Sweet potato) is called as Maru-ju.

#5: 栗密煮 (Kuri mitsu-ni): Chestnut simmered in a syrup.

#6: 海老煮もの (Ebi nimono): Simmered Shrimp



### 吸物 (Suimono) : Soup

\* replaced dish to *Kojawan* of 'Enishi' course

松茸土瓶蒸し (Matsutake dobin mushi)

*Matsutake* mushroom and a shrimp in a soup filled *Dobin* pot.  
Trefoil and a citron peel make this flavorful.  
Pour soup into a small cup, smell its flavor, then suck.

松茸 (Matsutake) = Aromatic *Matsutake* mushroom.

土瓶蒸し (Dobin-mushi) = a cooking art; items are filled in a  
soup filled tea pot (*Dobin*).

三つ葉 (Mitsuba) = Trefoil

酢橘 (Sudachi) = a kind of citron



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

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

鰯 (Shima-Aji) = Striped jack

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

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