

Catalogue No.

20441-14



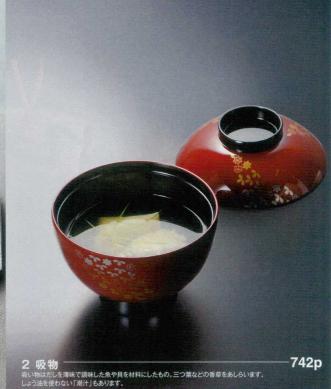




1 先付

119p

1 Sakizuke (Appetizer) 119p
As it is served to stimulate the appetite before the main dish, it is served in a small quantity and offers a unique taste. For dishes, a long dish and a rectangular dish are popular, but other delicacies may be served as shown in the photo.



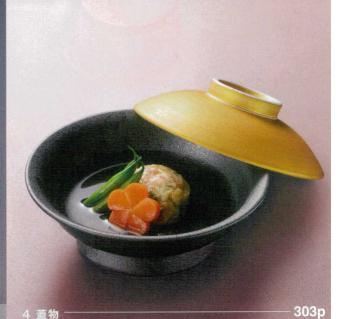
78p

3 お造り

新鮮な切り身全般の呼称として「お刺身」が使用されていますが、松皮造りや昆布締めなど、ひと手間がけて造った 一品を「お造り」と呼ばれることもあります、板前の包丁さばきが問われます。器も趣向を凝らした物が使われます。

3 Otsukuri (Osashimi)

While "osashimi" typically refers to freshly sliced fish, there are similar dishes that are given an extra touch by adding a kind of pine tree skin or using kombu as a seasoning to bring out extra taste and this is called "Otsukuri." It all depends on the chef's knife skills and taste.



2 Suimono 742p Soup stock is made from fish and shellfish which seasoned soup

with light taste. Mitsuba leaves etc are added.

There is also "USHIO" which does not use soy sauce.

Futamono (Lidded dish)