

Catalogue No.

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【会席料理】

Kaiseki Cuisine



1 先付 119p

主菜の前に食欲をそそることが目的であるため、少量で、個性的な味覚の料理が出されます。器は突出皿や長角皿などが一般的ですが、珍味を写真のように使用することも。

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.



2 吸物 742p

吸い物はだしを薄味で調味した魚や貝を材料にしたもの。三つ葉などの香草をあしらいます。しょう油を使わない「潮汁」もあります。

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.



3 お造り 78p

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、ひと手間かけて造った一品を「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) 78p

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.



4 蓋物 303p

和食の「華」と呼ばれる一品。旬の魚や鳥、野菜などを取り合わせて澄まし汁に仕立て、大ぶりの漆の碗に盛った料理でメインディッシュにあたります。出汁を引く技量、季節の素材選び、盛りつけの技量と器選びのセンス。碗盛の調理には板前の技の全てが要求され、料理人の個性の全てが明らかになる一品です。

4 Futamono (Lidded dish) 303p

"Wanmori," is called the "flower" of Japanese food. Seasonal fish, poultry and vegetables are selected and cooked and served in a clear soup, arranged in large lacquer ware, which is regarded as the main dish. For "wanmori," every technical skill the chef has is a must in making stock, selection of seasonal ingredients, and arrangement and selection of ware. All of these components of Kaiseki reveal the personality of the chef.