

## **Kisaragi (February) Menu**

*Reiwa 7th Year, February – Early Spring Month (初花月)*

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### **Appetizer (Sakizuke)**

Simmered abalone with soybeans, Diced carrots, Kuruma prawn, Tsuru greens, Flower buds, Plum jelly

### **Clear Soup (Owan)**

Ise lobster, Assorted seasonal ingredients, Bracken, Kinome

### **Sashimi (Otsukuri)**

Tuna, Cold flounder, Octopus, Garnish, Salted ponzu sauce, Tosa soy sauce

### **Grilled Dish (Yakihassun)**

Grilled crab, Blackthroat seaperch, Bracken with sesame dressing, Conger eel sushi rolls, Smoked duck ham with green onions, Twin quail eggs, Demon-faced carrot, Chicken miso

### **Simmered Dish (Takamono)**

Pickled daikon in salt vinegar, Simmered yellowtail with daikon in white miso, Bamboo shoots, Butterbur

### **Main Dish (Daimono)**

Tajima beef, New potatoes, Pearl onions, Bud greens, Broad beans sauce

### **Stewed Dish (Tomebachi)**

Crab rolled with silk tofu, Rape blossoms, Smelt fish, Mustard vinegar, Tosa vinegar

### **Rice (Shokuji)**

White fish, Lily bulb rice, Mitsuba

### **Side Dishes (Osai)**

Simmered clams in soy sauce, Japanese rolled omelet, Pickled red shiso

### **Soup (Tomewan)**

Fukusa soup, Tofu, Green onion

### **Dessert (Mizumono)**

Hassaku citrus jelly, Strawberry, Castella cake, White chocolate sauce