

# Today's Spring Course Menu

1. *Hashitsuke* (Appetizer)

Halfbeak and edible wild plants with *tosazu*



2. *Suimono* (Clear soup)

Clear soup with wakame seaweed and young bamboo



3. *Tsukuri* (Sliced raw fish)

Seasonal seafood served in a halved bamboo tube



4. *Nimono* (Simmered dish)

Simmered root vegetables



5. *Yakimono* (Grilled dish)

Tilefish and relishes



6. *Agemono* (Deep-fried dish)

Two-color deep-fried seafood



7. *Shiizakana* (Substantial dish)

Char-grilled Kobe beef fillet steak



8. *Tomewan, Gohan, Ko no mono*  
(Last soup, Rice dish, Pickles)

Rice with asari clams and Japanese butterbur

