## Tonight Menu 2009, 11, April

Aperitif

Apertizer · ·

The sea urchin tofu
The shrimp is shaped like a "TSU"
Flavored side dish, bonito stock

Wild plants -

The mozuku with hail potato
Blowfish peel, Crystal squid
Lily of yellow boiled
Homemade sweetfish koji miso dip
Dumpling of sushi, Light ginger

Soup The alcohol of salt soup

Natural kelp pass of borns boil

The mainstay of tricholoma

Bamboo grass leek, Venegar

Raw fish

Black wave tuna, flatfish, Pink shrimp Sprout vegetable, horseradish, Adjust soy sauce

Grilled fish Sprout of boiled fish Venegar pickle, Kelp a tangle

Griled pan · · Hida Beef of Sukiyaki

Discrimination No. 1237411553

Producer Sankei stock raising

Vegetable, Say sauce,

Cherry blossoms egg

IF you like ,,,

Cold noodle with spice herbs

Sozai Rustic boils
Miso soup Hida miso soup
Rice Polished rice
Desert Fruits

Cheff Kisei Fujiwara