

Benkay Recommended Course

KAGA KAISEKI

加賀会席

¥ 14,000

Appetizers 前菜

Boiled KINJISO spinach with saseme sauce Sesame Tofu and beans Boiled tiger prawn
Boiled sweet fish with sweetened sauce Fig topped with miso Boiled BAY shellfish with fish sauce
Lightly fried sliced lotus root

金時草胡麻浸し 萩豆腐 海老芝煮 鮎煮浸し 無花果田楽 梅貝魚醤煮 蓮根煎餅

Sashimi 造り

Today's assorted Sashimi Chef selection

近江町市場より本日の薄造り 鮮魚盛り合わせ

Steamed Dish 蒸物

Steamed grated Lotus root topped with crown daisy petals in thick sauce

加賀れんこんの蓮蒸し 菊花庵掛け

Grilled Dish 焼物

Grilled NODOGURO on cedar board

のど黒杉板焼き

Stewed Dish 燗合

Sliced Duck and Wheat gluten stewed in soy sauce

加賀料理 合鴨の治部煮

Fried Dish 揚げ物

Deep fried Conger eel and vegetables

鰻難波揚げと季節野菜の天ぷら

Meal 食事

Roasted rice ball with Grilled Salmon in broth soup Pickles

鮭塩糍焼き茶漬け 香物

Dessert 甘味

Today's Dessert

本日の甘味



※10% service charge and a consumption tax are included in the indicated price.
※All the rice used is from Ishikawa prefecture.※Photo are images.