

# MENU

## < Amuse >

*Autumm EGGPLANT in SESAMI jelly topped with sea urchin and dashi stock soup. Marinated SALMON Roe in soy sauce, fried GOBY with tofu skin and fried ginkgo.*

## < Soup >

CONGER ELL and MATSUTAKE mushroom  
Soup in an earthenware teapot. Chestnut, snow crab, Japanese parsley.

## < Sashimi >

Bonito, Flounder and Squid.  
Flavored bonito soy sauce, wasabi, ponzu vinegar and ginger on the side.

## < Sushi >

Fish of the day.  
Served with pickled ginger.

## < Grilled >

Charcoal grilled AYU, kabosu citrus,  
taro and lotus roots cooked in sugar and soy sauce.

## < Simmered >

TURNIP cutting as a chrysanthemum stuffed into  
Conger ell, prawn and chrysanthemum thick sauce on it.

## < Another dish >

Grilled TOTRIKO PORK marinated in miso koji  
with INKA-NO-HITOMI potatoes stored under the snow.

## < Meal >

Autumn flavored rice with various mushrooms.  
Haccho miso soup, loach and shaved burdock.

## < Dessert >

Chartreuse flavored PEAR with lemon cream sauce.  
KUDZUKIRI which is kudzu starch noodles, brown sugar syrup and red peas.

September, Reiwa 6th  
Nishiazabu Ichino