

# 新緑

Kaiseki New green Seasonal Menu 8-Course  
Vers groen Seizoens-Kaiseki – 8-gangenmenu €128  
Sake/Wine Pairing – 6 Glasses €48

## 前菜 Appetizer

法蓮草胡麻よごし Spinach with Sesame Paste, Spinazie met sesamsaus  
玉子豆腐クレソン餡かけ Egg Tofu with Watercress Sauce、Koude eitofu met waterkerssaus  
合鴨オレンジ昆布出汁餡掛け、Roasted Duck with Orange & Kombu Dashi Sauce  
鶉卵、里芋田楽 Boiled Quail Egg、Simmered Taro with Miso Sauce  
サーモン霰和え Salmon with Grated Radish Yuzu flavor、Zalm met geraspte radijssaus Yuzu smaak  
鰻棒寿司 Grilled Eel Pressed Sushi、Geperste sushi met paling

## お碗 Seasonal Soup

白アスパラすり流し、海老真丈  
White Asparagus Soup with Shrimp Dumpling

## お造り Sashimi

湯霜鮪、はまち、鮫肝鱸、、甘海老、北寄貝、べ鯨  
Seared Tuna (Yubiki-style Sashimi)、Yellowtail (Hamachi)、Monkfish Liver (Ankimo)  
Sea Bass(Suzuki)、Sweet Shrimp(Amaebi)、Surf Clam(Hokkigai)、Marinated Mackerel (Shime Saba)

## 揚物 Crispy Fried dish

ソフトシェルクラブ天婦羅、ヒメジピース揚げ  
Soft Shell Crab Tempura, Deep-fried Red Mullet with Green Peas  
Gefrituurde zachte krab, Gefrituurde rode mul met doperwtten

## 寿司 Sushi

シェフお任せ寿司3貫 Omakase Sushi – 3 Pieces Omakase Sushi – 3 stuks

## お凌ぎ Interlude Dish

帆立、鳥つくねの山椒貝焼き  
Scallop & Chicken ball Grilled in Shell with Sansho、Coquille en kip-bal gegrild in schelp

## 強肴 Main dish

牛サーロイン山葵オニオンソース、  
Grilled Beef Sirloin with Wasabi Onion Sauce  
Gegrilde biefstuk (sirloin) met wasabi-uien saus

**Optioneel: A5 Japanese Wagyu Sirloin Steak (Teppanyaki Style) + €37,50**

## デザート Dessert

チェリームース、カシスソルベ、季節のフルーツ  
Cherry Mousse, Cassis Sorbet & Seasonal Fruits、Kersenmousse, cassissorbet en seizoensfruit