

料理長 田中航二 新春“頌春”特別献立

Chef TANAKA's New Year Special Menu

前菜 Hors d'oeuvres

栗金団・数の子松前漬け・倭鴨ロース煮・ごまめアーモンド 福白子蒸し・黒豆クリーム・叩き牛蒡・柿の葉寿司

Mashed sweet potatoes with sweetened chestnuts / Herring roe "Matsumaezuke" / Japanese duck
Dried young anchovies with almond / Steamed soft cod roe
Black soybean with cream / Crushed burdock / Sushi wrapped in a persimmon leaf

椀物 Bowl

雑煮仕立て

Japanese traditional soup dish for New Year's

造里 Sashimi

中トロ炙り

Seared medium-fatty tuna

焼物 Roasted Dish

寒鯵、帆立、金目鯛

Yellowtail in winter / Scallop / Red bream

肉料理 Meat Dish style Shabu-shabu

大和牛雲丹出汁しゃぶしゃぶ

Boiled Yamato beef slice with vegetable and sea urchin soup stock style "Shabu-shabu"

御飯 Rice Dish

寿司、赤出汁

Sushi and red miso soup

甘味 As a dessert

苺大福

Mochi filled with sweet bean and strawberry



TERРАCE
WAKAKUSAYAMA