



## Advanced Cooking: Japanese Cuisine Sample Kaiseki Menu

### Sakizuke

Shungiku, hoshi shiitake, cucumber, chayote  
Sesame cream, Tosazu vinegar jelly, ichimi pepper

### Wanmono

Clear soup, ebi shinjo, shimeji, spinach, yuzu

### Sashimi

Chu-toro, fluke, botan shrimp with flying fish roe  
Daikon-ken, carrot yori, micro shiso, wasabi, Tosa soy sauce

### Shinogi

Unagi over mochi, needle-cut ginger, Arima sansho pepper, sansho powder

### Yakimono Hassun

Saikyo miso-marinated black cod  
Chicken tsukune  
Tamba black beans, sweet pickled ginger, lotus root and burdock chips, atsuyaki egg

### Mushimono

Chawan-mushi, golden crab, trout roe, grated ginger, gin-an sauce

### Gohan

Takikomi rice, seasonal vegetables, chicken, yuzu  
Miso soup, enoki, wakame, scallion  
Turnip nukazuke, napa cabbage asazuke

### Okashi

Hojicha pudding, tsubu-an, kuromitsu syrup  
Torched chestnut kinton, fresh persimmon  
Matcha