

Summer Menu: An Example

Zensai (First Appetizer): Assorted Appetizer with Local and Seasonal Specialties

(前菜：山梨素材と季節の前菜)

Boiled flavored *Awabi* (abalone) (the specialty of *Koshu* region) and deep-fried *Sawagani* (Japanese freshwater crab) and loach

Raw/cooked: cooked

Ingredients: boiled flavored abalone (abalone, soy sauce, sugar, salt, *Mirin* (sweet *Sake*) and *Sake*), Japanese freshwater crab, loach, oil and salt

Common allergens: crab, abalone and alcohol (*Mirin* and *Sake*)



Kozuke (Second Appetizer): Assorted Tofu Made with Water from Mt. Fuji

(小付：富士山麓の豆腐五種盛合せ)

Five kinds of *Tofu* made with water from Mr. Fuji: regular *Tofu*, *Yose-Dofu* (fresh and soft *Tofu*), black sesame *Tofu*, *Tofu* with *Yuzu* (Japanese citrus) flavor, and *Tofu* with *Shiso* leaf (Japanese perilla). Please enjoy them with soy sauce and seasoning.

Raw/cooked: cooked

Ingredients: *Tofu* (soy milk, black sesame, *Yuzu*, Japanese perilla and *Nigari* (bittern)), soy sauce and seasoning (long green onion)

Common allergens: sesame and soybean



Otsukuri (Sashimi): Assorted Sashimi

(造り：鮪、勘八造り ぼたん海老 烏賊の刺身盛り合わせ)

Assorted *Sashimi*: *Maguro* (tuna), *Kampachi* (greater amberjack), *Botan-Ebi* (peony shrimp) and squid. Please enjoy them with *Tokiwa's* original soy sauce with *Shijimi* (fresh water clam) flavor.

Raw/cooked: raw

Ingredients: tuna, greater amberjack, peony shrimp, squid, soy sauce, *Shijimi* soup stock (extract of fresh water clam, *Mirin* and *Sake*), *Wasabi* (Japanese horseradish) and Japanese perilla

Common allergens: shrimp, squid, soybean and alcohol (*Sake* and *Mirin*)



Shunka (Seasonal Specialty): Deep-Fried Ayu (Sweetfish) with Shark Fin Sauce

(旬華：若鮎葛粉揚 ふかひれ錦糸餡)

Deep-fried *Ayu* (sweetfish) dressed with shredded shark-fin sauce

Raw/cooked: cooked

Ingredients: sweetfish, arrowroot starch, shark fin, soy sauce, bonito/kelp soup stock, salt, sugar, *Mirin* and *Sake*

Common allergens: soybean, arrowroot starch and alcohol (*Sake* and *Mirin*)



Nimono (Simmered Dish): Cold Stewed Winter Melon and Boiled Tender Octopus

(煮物：冷製冬瓜スープ煮、蛸柔らか煮)

Winter melon stewed in bonito/kelp soup stock, served with tender octopus with salty-sweet flavor. Served cold.

Raw/cooked: cooked

Ingredients: winter melon, octopus, bonito/kelp soup stock, soy sauce, *Mirin*, *Sake*, sugar and salt

Common allergens: soybean, octopus and alcohol (*Sake* and *Mirin*)



Shii-Zakana (First Side Dish for Sake): Roast Beef with Japanese-Style Sauce

(強肴：厚切りローストビーフ 和風ソース添え)

Thick roast beef served with Japanese-style sauce

Raw/cooked: cooked

Ingredients: beef, salt, pepper and Japanese-style sauce (onion, *Daikon* radish, soy sauce, *Sake*, *Mirin*, salt and sugar)

Common allergens: beef, soybean and alcohol (*Sake* and *Mirin*)



Summer Menu: An Example

Youzara (Western Dish):

Koshu Brand Shingen Chicken with Cold Ratatouille

(洋皿：甲州ブランド信玄鶏と夏野菜の冷製トマト煮)

Please enjoy *Koshu* region's specialty chicken with cold summer vegetable ratatouille.

Raw/cooked: cooked

Ingredients: chicken, tomato, summer vegetables, salt, pepper, chicken broth and lettuce

Common allergen: none



Susume-Zakana (Second Side Dish for Sake):

Assorted Summer Vegetable Tempura

(進肴：地物もろこしのかき揚げと夏野菜の天ぷら)

Assorted (three to four kinds) summer vegetable *Tempura*, including mixed *Tempura* with locally grown corn. Please enjoy them with a dipping sauce.

Raw/cooked: cooked

Ingredients: flour, egg, dipping sauce (Japanese soup stock, soy sauce, *Mirin* and salt), corn and summer vegetables (e.g. bitter melon and eggplant, depending on availability)

Common allergens: egg, wheat and soybean



Shokuji (Rice):

Edamame Rice (食事：枝豆ごはん)

Cooked white rice with *Edamame* soybeans

Raw/cooked: cooked

Ingredients: *Edamame* soybean, white rice, salt, Japanese soup stock and *Sake*

Common allergen: alcohol (*Sake*)



Tomewan (Soup):

Miso (Soybean Paste) Soup with Taro and Abura-age (deep-fried Tofu) (留碗：里芋と炙り油揚げのお味噌汁)

Abura-age is toasted before being added to the soup to give a delicious aroma.

Raw/cooked: cooked

Ingredients: taro, deep-fried *Tofu*, *Miso*, bonito/kelp soup stock and green onion

Common allergen: soybean



Ko-No-Mono (Pickles):

Assorted Japanese Pickles (香の物：三点盛)

Please enjoy three kinds of Japanese pickles made of seasonal vegetables (e.g. cucumber, *Daikon* radish, etc.)

Raw/cooked: raw

Ingredients: seasonal vegetables

Common allergen: none



Mizugashi (Fruits):

Fruits of the Season (水菓子：季節のフルーツ)

Raw/cooked: raw

Ingredients: fruits of the season

Common allergen: none



A full course dinner with 12 dishes

We are sorry, but special arrangements are not available to guests with food allergies.