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ISHIKAWA 5-COURSE SET DINNER

7, 9, 10, 11, 14, 16, 17, 18 & 21 January

Churchill Room

**\$98 per person**

APPETISER

**Five-Dish Platter**

Noto produced dried sea cucumber ovaries and sea cucumber in ponzu, Thick Japanese omelette with red-skinned chestnut pumpkin, Salmon kosodezushi, Braised duck loin with mustard seed and canola flower roll, Water chestnut chips served with Kanazawa cream cheese seasoned with sake lees miso

**Tsukuri**

Yellowtail, Deep Sea Prawn, Tuna, Octopus, Kanazawa Yamato soy sauce mousse, Wasabi, Kouhaku radish, Perilla, served on lotus leaf

MAIN DISH

**Set A**

Wagyu steak with Jibuni sauce, Pan-fried tofu, Awa-fu (raw gluten cakes), Kanazawa garland chrysanthemum, Wasabi

or

**Set B**

Black-throat sea perch and Kaga lotus root  
in mille-feuille style with Japanese-style sauce

FINAL DISH

hyakumangoku shiitake and matsutake rice, served with miso soup

DESSERT

**Strawberry daifuku**

with Gorojima kintoki sweet potato and red bean paste