

Hanabeppu Kaiseki Menu (Japanese Kaiseki course)

◆食前酒 Aperitif **Kabosu plum wine**

◆先付 advance **Fava bean Tofu**

◆前菜 appetizer **Yufuin Salmon and Sour cream**
Bubgo Chiken Grilled Matsukaze
Tunas ham Sushi
Wild vegetables Kogomi with tofu sauce
Water shield with Vinegar jelly

◆造り Sashimi **Yellowtail Kabosu flounder Bluefin tuna**

◆蓋物 Lid dishes **Seasonal Vegetables and Black rockfish with Miso sauce**

Bamboo shoots Burdock Onion Peas Cherry blossom powder

◆魚料理 Fish dishes **Sea Bream Poêle bechamel sauce**

Shiitake mushroom paprika zucchini potatochip

◆追肴 Additional side dish **Toyomi beef sirloin roast**

Tomato cabbage potato garlic dolce paprika salad basil

◆御食事 **Rice, miso soup, pickles**

Hinohikari produced in Ajimu, Oita Kurazuke green leaf mustard

Seaweed from Oita in red miso soup

◆デザート Dessert **Cherry blossoms pudding**

※You can always wait for your meal.

Please feel free to contact us.



Beppu Onsen Hanabeppu
Head Chef Yukinobu Ono

◆説明 Description

○カボス鯰 Cavos flounder (Zebrasoma flavescens, species of Pacific tang)

This cultured flounder is raised by adding Oita Prefecture's specialty kabosu to its feed. It is characterized by its refreshing taste and lack of odor.

○安心院産のひのひかり Hinohikari from Ajimuin

This safe and delicious rice is grown in terraced rice paddies in Ajimuimachi, Oita Prefecture, using clear water, reduced pesticides, and organic cultivation. The luster of the rice is as beautiful as if it had been bathed in sunlight, and the rice is never too sticky or dry.

○お漬物 蔵漬け Pickles: pickles in a kura

Seasoned with soy sauce and kelp. There are various theories as to the origin of the name, such as "pickled in a warehouse" or "pickled in a dark place."