

## Hanabeppu Kaiseki Menu (Japanese Kaiseki course)



- ◆先付 **advance**      Tofu made from softshell turtle
- ◆前菜 **appetizer**      bracken fern and gluten bread  
                                 Low-temperature grilled chicken  
                                 A kumquat castella  
                                 Black throat seaperch sushi  
                                 Rape seed flower & camembert cheese & tuna
- ◆造り **Sashimi**      yellowtail      salmon caught in yufuin      Spanish mackerel
- ◆蓋物 **Pot dishes**      Dried glutinous rice and black sea bream  
                                 Pea sauce      Yam
- ◆魚料理 **Fish dishes**      red bream with five color sesame  
                                 Udo miso      mustard leaf      a bamboo shoot      asparagus
- ◆強肴 **main dish**      roasted Bungo beef  
                                 Tomato      Romanesco broccoli      kale      salad      wasabi salt
- ◆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**      bamboo charcoal pudding  
                                 Cherry blossom crunchy snack

※You can always wait for your meal.

Please feel free to contact us.



Beppu Onsen Hanabeppu  
Head Chef Yukinobu Ono