

Hanabeppu Kaiseki Menu (Japanese Kaiseki course)

- ◆食前酒 Aperitif      Kabosu plum wine
- ◆先付 amuse bouche      Soba Tohu of Bungo Takada
- ◆前菜 appetizer      Kanta-kun castella  
Pickled in Vinegar kelp salmon roll  
Oita wagyu jamon ・ autumn eggplant ・ tomato  
Purple sweet potato wheat bran  
Shine muscat ・ Pear ・ Tofu base source
- ◆造り Sashimi      Oita Amberjack      Kabosu flounder      Bluefin tuna
- ◆蓋物 Pot dish      Pike conger ・ Prawn ・ Chestnut manju
- ◆魚料理 Fish dishes      Steam and grilled Seabream ・ Capesante  
American sauce
- ◆強肴 Additional side dish      Bungo beef stew  
Mashed potato      paprika      asparagus
- ◆御食事      Rice, miso soup, pickles  
Hinohikari produced in Ajimu, Oita      Kurazuke green leaf mustard  
Nameko mushroom in red miso soup
- ◆デザート Dessert      Almond pudding



※You can always wait for your meal.

Please feel free to contact us.



Beppu Onsen Hanabeppu  
Head Chef Yukinobu Ono

## ◆説明 Description

### ○Kanta-kun

The Bland name of sweet potato in Oita prefecture.

### ○American sauce

A sauce made from Shrimp head and shells.

### ○カボス鯿 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."