

Taku - Kaiseki Gourmet - 5th of June 2015

- Tsukidashi:**
- * edamame
 - * nuka-zuke of rettich and thong weed. Chips of sugar kelp.
 - * fresh scallops with ponzu made from scalloproe
 - * thinly cut strips (ito-zukuri) of salmonbelly with scallions
 - * lobstersoup with claws, wakame, edamame and spring onions
 - * vongole steamed in sake with oarweed
 - * russian caviar - oscietra

- Sashimi:**
- * lobster in shell with dippingsauce made from head and roe
 - * 'icecooked' (arai) seabass
 - * salmon, tuna, mackrel, minke whale, surf clam, squid, octopus, halibut and sweet shrimps

- Tsukidashi:**
- * konbucured salmon w/ avocdo, salmon roe and pineseeds
 - * monkfish liver with grounded daikon and chili

- Sushi:**
- * nigiri of salmon, salmon belly, tuna, halibutfin (engawa), mackrel and minke whale
 - * uramaki with tuna, aspargues and avocado
 - * hosomaki with salmon and spring onion

- Tsukidashi:**
- * kaki ceviche with halibut, carrot and daikon
 - * spinach with sesamedressing

- Yakimono:**
- * scallop chips
 - * squid tentacles with lemon and shichimi
 - * squid with egg yolk
 - * freshly picked aspargeus from Hvasser
 - * sirloin chiliteriyaki
 - * seared tenderloin with misomarinated garlic

- Desa-ru:**
- * crème brulee with vanilla, orangezest and ginger