

## TEN-YU DINNER

# Appetizer

5 kinds of appetizers

- \* Roasted Duck and Apple Compote
- \* Beef with Jelly cooked in red wine
- \* Fried Lotus Root with 'miso' vinegar
- \* Boiled Potherb Mustard and 'Shimeji' Mushroom, Flying Fish Roe
- \* Custard-like egg and vegetable dish(Chawanmushi) with Crab Sauce

# Soup

Minched Crab in Soup (various vegetables)

## Sashimi

Assorted Sashimi and Vegetables

#### Fish Dish

Ten-Yu original Japanese Soy Dish

### Meat Dish

Grilled Japanese Beef and Taro Manju 'EBIIMO'

#### Rice

Steamed Rice with Chicken and Burdock

### Dessert

Cream covered with 'Gyuhi'
Colorful 'Tapioka', Strawberry and Yuzu Citrus Jelly