

# DAICHIN RESTAURANT



## SOUP

*"SHINGENDORI" Chicken Meatball, Lobster and Bonito Broth  
A Touch of Tarragon*

## APPETIZER

*Grilled Winter Vegetables and Cumin Jelly  
Pureed Local Cauliflower Snowhat*

## HARE HASSUN

*Sake-Steamed Cod Milt, Grated Daikon Radish with Homemade Apricot*

*Hokkaido Scallop and Buntan Citrus Carpaccio  
with Olive Soy Sauce Powder*

*Tosa Binchotan Chargrilled Sawara Mackerel with Crispy Scales,  
Yuzu Citrus Soy Sauce*

*Angel Shrimp Sashimi with Pureed Chrysanthemum Greens*

## VEGETABLE DISH

*Hokkaido Gekko Lily Bulb Tempura Scented with  
Black Truffles and Bonito*

## FISH DISH

*Wild Yellowtail Basted with Sauce, Savory Winter Daikon Radish and  
Thyme Powder Kikkogo Soy Sauce and Noilly Sauce*

## RICE

*Hokkaido King Crab Glaze Over Rice with Salted Salmon Roe*

## DESSERT

*Baked Jonathan Apple, Soy Pulp and SORANO Rice Crumble  
Wasanbon Ice Cream, Rum Caramel Sauce*