

Kaiseki

<Kaiseki Courses> Red courses are on the menu for Kaiseki class

1. **Sakizuke 先付** The first course is also called tsukidashi or otoshi, the equivalent of an amuse in French cuisine.
2. **Hassun 八寸** The second course sets the seasonal theme and consists of one kind of sushi and five or six small side dishes, sometimes served in the middle courses. The menu should be constructed with balanced seafood and vegetables.
3. **Mukouzuke 向付** This is usually an Otsukuri that means sliced seasonal sashimi seafoods.
4. **Takiawase 煮合** An assortment of vegetables, fish, meat or tofu that are simmered separately.
5. **Futamono 蓋物** Usually it is called Nimono-wan 煮物碗, often a hearty soup. Futamono literally means a lidded dish.
6. **Yakimono 焼物** Usually a grilled seasonal fish. Sometimes tofu, bamboo shoots or eggplant are served.
7. **Su-zakana 酢肴** Served to refresh the palate, usually relished of crispy and succulent textured vegetables in a mildly sour vinegar dressing.
8. **Hiyashi-bachi 冷し鉢** A chilled dish served only during summer, made of assorted simmered vegetables
9. **Nka-choko 中猪口** Another palate refresher, a very light dish such as chilled tomato soup.
10. **Shiizakana 強肴** A assortment of simmered, dressed or hot pot dishes.
11. **Gohan 御飯** Cooked rice with seasonal ingredients or mixed sushi, steamed glutinous rice or donburi, rice bowl topped with cooked foods.
12. **Ko no Mono 香の物** Seasonal home-pickled vegetables.
13. **Tome-wan 止碗** Soup served with rice and Ko no Mono. Traditionally a miso based soup but now is often a seasonal vegetable potage.
14. **Mizumono 水物** A seasonal dessert chosen from among nostalgic Wagashi (Japanese confections) and original ice cream or cakes.