

2022 NEW YEAR

# ANDO

## KUCHI TORI

*Datemaki*

*Sweet, rolled egg and minced fish omelet*

*Kuri Kinton*

*Mashed, sweet potato and Japanese chestnuts*

*Kouhaku Kamaboko*

*Red and white fish cake*

*Mame Kinton*

*Sweet white beans*

## IWAI ZAKANA

*Kazunoko*

*Crisp herring roe marinated in a light dashi broth*

*Tatsukuri*

*Small sardines cooked in a sweet caramel*

*Kuromame*

*Large black beans simmered in a sweet, soy sauce*

*Kazunoko Konbu*

*Simmered kelp pressed between crunchy layers of marinated herring roe*

## SUNOMONO

*Kohaku Namasu*

*Daikon and carrot strips pickled in a sweet and sour brine*

*Su Renkon*

*Pickled lotus root*

*Sake Kinutamaki*

*Smoked salmon rolled in thin sheets of pickled daikon*

*Lime Ikura*

*Seasoned salmon eggs delicately placed in a carved lime*

## NIMONO

*Yasai Nishime*

*Takenoko/bamboo shoots, gobo/burdock root, renkon/lotus root, and ume ninjin/carved carrot lightly simmered in a fish and soy stock*

*Ebi Umani*

*Whole shrimp simmered and seasoned with a light stock*

*Kobumaki*

*Seasoned layers of kelp rolled and simmered*

*Gyu Ichimatsu*

*Roulade of daikon radish and carrot wrapped in thin layers of Angus strip loin and braised in a rich sauce*

## YAKIMONO

*Kodai Sugatayaki*

*Lightly salted and grilled baby snapper*

*Kamo Rosu*

*Duck breast seared on the outside and braised in a flavorful soy stock*

*Tori Matsukaze*

*Savory chicken paté made with minced chicken, miso, sake, and sugar. Topped with poppy seeds and baked*

*Butabara Misozuke*

*Pork belly marinated in a miso sauce and scallion grilled on skewers*

## AGEMONO

*Tenpura*

*Shrimp and vegetables battered and deep-fried*

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**TEMARI KIKKA SUSHI**

*Tuna, Shrimp, Smoked Salmon, Squid  
4 individual ball style sushi wrapped around chrysanthemum  
spice rice*

**SUIMONO**

*Iwai Jiru  
2 bowls of a dashi stock based soup with a "kikka tamago"  
flower (made with a thin omelet and tied with mitsuba)*

**MUSHIMONO**

*Hiyashi Tamamushi  
2 cups of steamed, cold, savory custard. Topped with a  
flavorful stock, uni (sea urchin), ikura (salmon roe), and  
kinpon(gold flake)*