

## Creative French [Ryukyu]

Information on cooking and ingredients

### Amuse

<Koji-marinated veal tongue, island shallots and plum dressing>

This dish is made by marinating tender calf tongue in Okinawan salt koji and then grilling it, and tossing it with Ie island shallots, which are in season now, in a refreshing plum sauce. Another item is popo, a traditional Okinawa sweet made of abura miso wrapped in crepe dough.

The sweet miso oil and foie gras go perfectly together.

These two dishes also go very well with quince and acerola jelly.

Please enjoy the change in flavor.

<Local tuna and yam tartare>

It was created based on the image of "cannolo," a cornet-shaped dessert eaten in Italy.

The cornet contains tuna, yam, soy sauce mash, and egg yolk pickled in soy sauce, giving it a rich soy sauce flavor and mellow umami taste. Enjoy the crispy texture of the cannoli.

<Fried island octopus with Ryukyu green seaweed>

This dish allows you to experience the aroma of the sea from the island octopus and green laver.

Both ingredients are from Ie island.

### Hot dishes

<Local pork & red sweet potato chive pork bun>

The highest quality pork raised in northern Okinawa is wrapped in red sweet potato bun dough. The dough soaks up the delicious pork juices and pairs perfectly with the slightly sweet purple yam.

Enjoy with vinegar soy sauce and Japanese mustard to taste.

<Sea snake smoked, chicken and pork soup, trefoil.>

Okinawa Prefecture is known for its longevity. It is said that the idea that "food is medicine" has been passed down from generation to generation since the Ryukyu Dynasty. In Okinawa, one of the time-honored ingredients that has been eaten during and after illness is Sea snake. As a medicinal food, it is characterized by its nourishing and strengthening effects and immediate effects. It is carefully cooked with chicken bones and pig's trotters over a long period of time to create a fragrant and elegant soup. Enjoy the accents of trefoil and pepper.

<Sea snake smoked and pork mousse with cigarette style.>

The meat of the Sea snake, which has been made with Sea snake soup stock, is kneaded into pork mousse. It is made by forming bread into a cigar shape and deep frying it.

### Pasta

<Sinnamon noodles, local chicken and coconut tomato sauce pasta>

Karaki is a tree that grows wild in the Local region. Its characteristic is its leaves that have a cinnamon scent. The karaki noodles we use are sourced from Emi-no-mise, the restaurant that was the model for the NHK morning drama "Chimudondon."

Enjoy the bounty of the mountains with a coconut-based sauce that goes well with the cinnamon.

### Main

<Roasted veal, jus de veau, sauteed watercress>

The veal loin is cooked at low temperature to make it tender and juicy. I was able to get some fresh black truffles, so I made a side dish with Okinawan rice gruel meal using truffles and island carrots. Please enjoy it with a poached egg. Also, taro, which is an indispensable lucky charm in Okinawa and is used for traditional events, is mashed and made into an aligot style with gruyere cheese. It is delicious when eaten with veal. Please enjoy.

### Dessert

<Lime & Coconut [Chocolate Monaka]>

This original chocolate mochi is made using white chocolate with a rich lime aroma.

Refreshing passion fruit jelly, deep flavored blood orange sherbet, etc.

This dish will give you the feeling of being in a tropical resort at the end of your meal.