

Lunch Day 1

Thank you for letting me join you on this wonderful journey.

The name of the my restaurant, 〈意境菜-Ikyousai〉, has an artistic meaning that expresses the food culture using cooking methods, ingredients, and seasonings that have been passed down since ancient times in China.

The rich ingredients of Japan that I met through Shikishima, and making full use of the technology learned in Hong Kong and Beijing, I hope that you will enjoy Chinese cuisine that is both nostalgic and makes you feel like you are in China.

Please enjoy the beginning of a happy journey.

Chinese restaurant 中国意境菜 白燕-baiyen-

Owner chef Shiraiwa Katsuya



Lunch Day 1

Aperitif Plum juice

Candy apple

Game fowl of Tokyo's *Yodaredori*

Ota-Ota Malaysian style

Taro and green onion's mashed potatoes Shanghai style

Chinese medicinal soup with shark fin and burdock root

Fried seasonal vegetables Hong Kong style

Taiwan luohan

Southern cold soup with seasonal fruits

Candied walnuts



DINNER MENU

Dinner Day 1

Marinated Sea Bream and Black Quinoa
- Flowerpot Style -
(Sea bream/Kanagawa)

Pate de Campagne of Ice Aging *Himuro* Pork
and *Funagata* Mushroom
Pumpkin and Cheese Cube
(Pork/Gunma Mushroom/Yamagata Pumpkin/Aomori)

Crispy Grilled Tilefish
Dried Scallop and Snow Crab Broth – *Yuzu* Flavor
(Tilefish/Kanagawa Scallop/Aomori Snow Crab/Niigata *Yuzu*/Tochigi)

Grilled *Hitachi* Beef Sirloin Steak
Soybean and Red Wine Sauce
Salt Crust Grilled Vegetable
(Beef/Ibaraki Rice with Red Beans/Fukushima)

Japanese Chestnut Mont Blanc
(Chestnut/Ibaraki)

Petit Four
~ **Chestnut Macaroon** ~
(Chestnut/Ibaraki)
~ **Chocolate Cake with Japanese Chestnut** ~
(Chestnut/Ibaraki)

Shiki-shima Premium Original Blend Coffee
or
Black Tea – Extra Uva

TRAIN SUITE SHIKI-SHIMA
EXECUTIVE CHEF – EIJI IKEUCHI

Breakfast Day 2

Aperitif

Thigh and plum juice

Horsd'oeuvre

Salad of slow cooked, locally sourced roastpork, "FujiZakura" with plum juice and Free renge poached egg.

Soup

Sweet potato, "BeniHaruka" and ginger potage Soup.

Main dish

Pan fried trout(fish), locally sourced, "Fujinosuke" with abalone liver and Ravigote Souce

Dessert

Sweet orange gello, caramel mousse, pistachio Flavoured yogurt, red currant ice cream with Cherry blossom flavor and fruit in one glass.

Bread

Soft Bread and Croissant

French Dining Ryu

Ryuichi Hirose

Lunch Day 2

November Menu

Appetizer

Hokkaido seaweed broth soup with chrysanthemum blossoms

Above left

Yamanashi specialty horse-meat sashimi

Directly above

Sautéed scallops

Above right

Jibuni simmered Koshu chicken with autumn leaves bran and green bean

Bottom left

Japanese omelet with local eggs from Akeno Village
Simmered tiger prawn, grilled salmon with citrus sauce, sweet potatoes simmered in sugar syrup, jellied mushroom, autumn leaves carrot, ginkgo nut pumpkin, fry-marinated eggplant, Mt.Fuji shaped radish, oyster with Japanese pepper,
vegetables with miso, shallot, sweet and sour pickled lotus root

Bottom right

Ponzu sauce with grated radish

Koshu beef steak, wasabi, onion, broccoli, tomato

Lunch Day 2

Warm dish

Steamed hoto-style egg custard

Rice Rice from Mukawa Village in Yamanashi

Soup Miso soup using Yamago miso from Yamanashi
Beancurd skin, green onion

Dessert Mochi Wrapped in Red Bean Paste

November 19th, 2023

Presented by Kassen Oka