al

buted to the meal

rder items

nature is powerfully
ut the Japanese love of
n abstract love of the
he most powerful of all
g for the particular, the
the real circumstances
d things.

onomy is a matter of
d subtle permutations.
senting this cuisine in
our inherent sensitivity
ophy of honoring the

panese sugars:

nabito no moshio
na kurozatoh
uku no hoshinami (sucre fits d'etoiles)
mazatoh
i zarame (crystal sugar)
wder-fine wasanbon
unsetsu-toh ("spring snow sugar")

b

L

herbs wild~herbs cultivated

bergamot
blond psyllium
caraway
corn poppy
cress
cumin
garland chrysanthemum
hops
horsemint
lemon balm
mallow
mountain balm
nasturtium
nettles
pennyroyal
peppermint
purslane
roman hyssop
roman pimpernel
rue
sage
saw thistle
syrian marjoram
verbena
wild asparagus
wild chamomile
wild mustard

al

buted to the meal

towards others

l being

japanese larder items

Japanese sensitivity to nature is powerfully expressed at the table, but the Japanese love of nature is more than an abstract love of the outdoors. It is one of the most powerful of all Japanese traits: a feeling for the particular, the solid and the local...for the real circumstances that surround people and things.

Japanese regional gastronomy is a matter of variations, emphasis and subtle permutations. The possibility of presenting this cuisine in California is based on our inherent sensitivity and our shared philosophy of honoring the nature at our table.

japanese sugars:

bamboo charcoal
kanten
karashi
katsuobushi
kombu
kuro budo komitsu ni
wasabi
yuzu

amabito no moshio
kona kurozatoh
muku no hoshinami (sucre fits d'etoiles)
namazatoh
oni zarame (crystal sugar)
powder-fine wasanbon
shunsetsu-toh ("spring snow sugar")

b

L

herbs wild~herbs cultivated

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blond
car
corn
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garland chr
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saw
syrian r
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wild r