





Hotel Manager C. Groven
Executive Chef T. Maeda
Restaurant Manager H. Miyashita

AT SEA, EN ROUTE TO NAGOYA

DECEMBER 18/1TH, 1992

昼食

小鉢 三枚肉ともやしのぴりぴり和え Boiled Bean Sprouts with Pork

> 向こう ホタテ焼き叩き Grilled Scallops

焼物 ブリの照り焼き Yellowtaile, Teriyaki

焚き合わせ 豚角煮 紅葉ふ 青味 Stewed Pork with String Beans

> サラダ 蕪のサラダ Turnip Salad

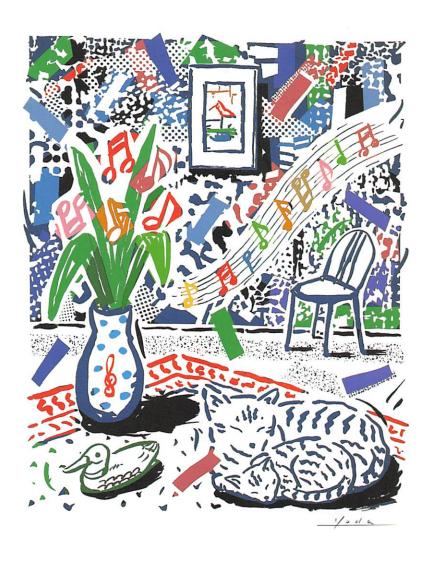
汁物 とん汁 Miso Soup

香の物 塩もみキャベツ Pickles

> 御飯 Rice

季節の水菓子 Fruits in Season

SADAYUKI YODA Born in Karuizawa, 1948.







Hotel Manager C. Groven Executive Chef T. Maeda Restaurant Manager H. Miyashita

AT SEA, EN ROUTE TO NAGOYA DECEMBER 19TH, 1992

朝食 BREAKFAST

小鉢 煮ひじき 牛肉と午蒡の味噌しぐれ煮 Boild Beef and Burdock with Miso Flavor

・ 煮物 車ふ 鳥肉 いんげん炊き合わせ Simmered Chicken with String Beans

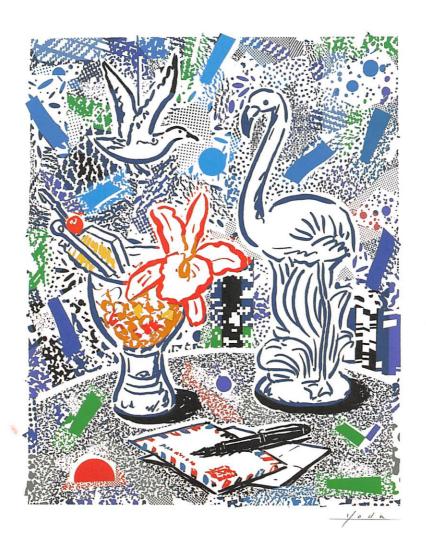
> 焼皿 鰺一夜干し 数の子山海漬け 竹輪の胡瓜詰め Grilled Horse Mackerel

汁物 浅利と長葱のみそ汁 Miso Soup

漬物 梅干し 大根浅漬け Pickles

お粥 又は ご飯 Porridge or Rice

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昼食

小鉢 柿 なます Vinegared Carrots and Radish

向こう 鮪四川風味 Raw Tuna , Chinese Style

焼き物 海老塩焼き Grilled Jumbo Prawn

焚きき合わせ 山菜茶巾、人参、オクラ Simmered Carrots and Okra

サラダ 春菊サラダ Chrysanthemum Leaves Salad

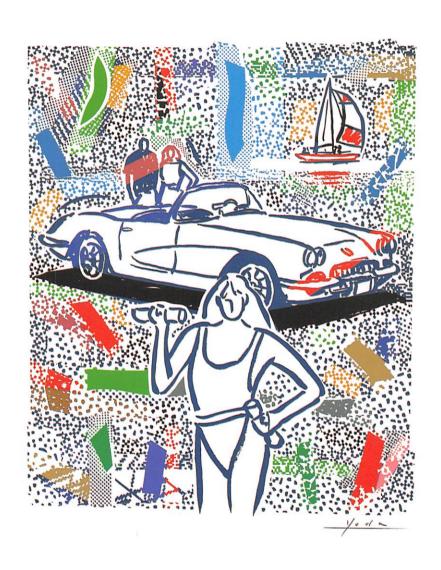
> 汁物 ちりとてちん Clear Soup

香の物 しば漬け 茄子芥小漬け Pickles

> 御飯 Rice

季節の果物 Fruits in Season

SADAYUKI YODA Born in Karuizawa, 1948.







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IN PORT OF NAGOYA DECEMBER 20TH, 1992

昼食

小鉢 イクラ黄身おろし Salmon Roe with Grated Radish

向こう 甘海老めんたい和え Shrimp with Spicy Cod Roe

揚げ物 嵯峨豆腐 Deep Fried Tofu in Sweetened Soy Soup

酢の物 晒し鯨 広島蒟蒻の芥子酢味噌掛け Konjak with Mustard Flavoured Miso Paste

> 焼物 鰻の蒲焼き "KABAYAKI" Grilled Eel

> > 汁物 肝吸い Clear Soup

香の物 刻みたくあん。たまり漬け Pickles

> 御飯 Rice

水菓子 レモンシャーベット Lemon Sherbet

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