

New Asian Cuisine

and

New England

Japanese American Citizens League

present

**THE CHEF'S TABLE
AT
DAIKANYAMA**

Wednesday, May 25, 2011
Chestnut Hill Mall



newasianrecipes
SAVOR THE TASTE OF ASIAN CUISINE



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ABOUT YOUR CHEF & THE MEAL

Daikayama has two top-notch Japanese cuisine specialists serving you. Chef Daisuke Shimizu and Sushi Chef Raymond Chen have a distinguished history of dedication to innovative Japanese cuisine. They are both pioneers in introducing world class Japanese cuisine to Boston. Chef Shimizu and Chef Chen are responsible for directing creativity at Daikanyama. They are constantly refreshing the menu and taking decades of traditional Japanese cuisine and fusing it with some of the latest culinary creative trends in both Asia and Europe to heighten your senses and entice your taste buds.

Chef Shimizu is our chef tonight and the meal is called *Miyabi Zen*, a type of *kaiseki-ryori*. In Japan, *kaiseki* is a meal made up of a number of small dishes that are steamed, simmered and grilled. It often includes sashimi, tempura, grilled fish, soup, and more. *Kaiseki-ryori* uses fresh ingredients of the season that are cooked in ways that enhance their original taste. The food is simply seasoned and presented artistically on beautiful dinnerware. *Kaisei-ryori* was vegetarian in origin, but today, the modern *kaiseki* meal includes meat and seafood. There is a small serving of each item on your dish. You are encouraged to take your time eating, to enjoy the freshness and flavor of the food, and appreciate the beauty of the presentation.

TONIGHT'S MENU MIYABI ZEN

TEMPURA

Anago, mingo ika & kogomi
sea eel, cuttlefish & fiddlehead ferns

SASHIMI

Sake, Maguro & Hirame
salmon, tuna & fluke

SUSHI

Ebi Battera
Shrimp sushi

TOFU DENGAKU WITH KIMOME MISO

SUMONO

bay scallops with fresh wakame

GINDARA SAIKYOYAKI

grilled fish

KAMODANGO OSUIMONO

clear soup with duck

AND MORE...