New Asian Cuisine
and
New England
Japanese American Citizens League
present

THE CHEF'S TABLE
AT
DAIKANYAMA

Wednesday, May 25, 2011
Chestnut Hill Mall
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. Kaiseki-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, mongo 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...