

Major Seasonal Dishes of the Locals

Tsuruoka's local dishes take advantage of seasonal ingredients and these common sights make us feel the arrival of the new season.

Spring



Cherry salmon with thick starchy sauce



Miso soup with gurnard



Soup with *Moso* bamboo



Cooked flowering fern



Pickled bracken



Sasamaki

Winter



Kandarajiru soup



Poached sandfish



Monkfish soup



Natto soup



Handmade buckwheat noodle



Dried tofu, carrot and kelp cooked together

Summer



Oyster



Grilled summer squid



Miso soup with *Egeshi* seaweed



Miso soup with *Dadacha* beans /
Rice cooked with *Dadacha* beans



Picked eggplants



Shisomaki
(miso rolled with beefsteak plants and fried)

Autumn



Grilled littlemouth flounder



Salmon *dongarajiru* soup



Imoni (Thick potato and meat soup)



Pickled red turnip



Nameko cooked with soy sauce



Benkei rice ball