

UKIHASHI BENTO BOX

¥6,500

— 雅 MIYABI —

Starter

Walnut Sesame *Tofu* Topped with *Wasabi* and Sesame Sauce

BENTO BOX

- Boiled *Mizuna* Greens with Chrysanthemum Flower and Goji Berry
- Stewed Beef with *Miso* Topped with Green beans and Mustard
- Japanese Rolled Omelet
- Simmered and Glazed Shrimp
- *Edamame* Soybeans
- Taro Corms Topped with Miso
- Smoked Duck
- Mushrooms and *Yuba* Dumpling
- Vegetable Mixed *Tofu* Fritter
- *Sashimi* of the day
- Seasoned Soy-Marinated Salmon Grilled to Perfection and Lotus Bud in Sweetened Vinegar
- Assorted *Tempura*

Rice Dish

- Seasoned Rice with *Shimeji* Mushrooms
- Japanese Pickles
- *Miso* Soup

Dessert

Sweet Potato Paste Jelly



※ The photo is for illustrative purpose only.

Seasonal items are subject to change, based on availability.
We use domestically produced rice only.

KAORI COURSE

¥12,500

Starter

- Walnut Sesame *Tofu* Topped with *Wasabi* and Sesame Sauce
- Boiled Mizuna Greens and Mushroom with Chrysanthemum Flower and Goji Berry

Soup

Clear Soup with Corn Dumpling, Wood Ear Mushroom and String Beans with a Touch of *Yuzu* Citron

Sashimi

Sashimi of the Day

Grilled Dish

Seasoned Soy-Marinated Barracuda Grilled to Perfection with Stem Lettuce Mixed with Plum

Hot Dish

Dried Rice with Shrimp and Vegetable Starchy Sauce

Fried Dish

Marunasu Eggplant and *Manganji* Pepper Tempura

Rice Dish

- Seasoned Rice with *Matsutake* Mushrooms
- Japanese Pickles
- *Miso* Soup

Dessert

Seasonal Fruit



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AOI COURSE

¥15,000

Starter

- Walnut Sesame *Tofu* Topped with *Wasabi* and Sesame Sauce
- Boiled *Mizuna* Greens and *Matsutake* Mushroom with Chrysanthemum Flower and Goji Berry
- Mushrooms Dumpling

Soup

Matsutake Mushrooms Cooked in a *Dobin* Pot with *Sudachi* Citrus

Sashimi

Sashimi of the Day

Grilled Dish

Grilled Barracuda with Egg Sauce Served with Stem Lettuce Mixed with Plum

Hot Dish

Japanese Beef Seasoned with *Sansho* Pepper-*Miso* Grilled to Perfection

Fried Dish

Marunasu Eggplant and *Manganji* Pepper *Tempura*

Rice Dish

- Seasoned Rice with *Matsutake* Mushrooms
- Japanese Pickles
- *Miso* Soup

Dessert

Seasonal Fruit



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KYOMAIKA COURSE

¥20,000

Starter

- Walnut Sesame *Tofu* Topped with *Wasabi* and Sesame Sauce
- Boiled *Mizuna* Greens and *Matsutake* Mushroom with Chrysanthemum Flower and Goji Berry
- Mushrooms Dumpling

Soup

Matsutake Mushrooms Cooked in a *Dobin* Pot with *Sudachi* Citrus

Sashimi

Sashimi of the Day

Hot Dish

Japanese Beef Seasoned with *Sansho* Pepper-*Miso* and Grilled to Perfection
and Grilled *Matsutake* Mushroom

Hot Pot

Red Tilefish and *Matsutake* Mushroom *Shabu Shabu* with *Ponzu* Sauce

Fried Dish

Matsutake Mushroom, *Marunasu* Eggplant and *Manganji* Pepper *Tempura*

Rice Dish

- Seasoned Rice with *Matsutake* Mushrooms
- Japanese Pickles
- *Miso* Soup

Dessert

Seasonal Fruit



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WAGYU BEEF SUKIYAKI

¥12,000

Starter

- Walnut Sesame *Tofu* Topped with *Wasabi* and Sesame Sauce
- Boiled *Mizuna* Greens and Mushroom with Chrysanthemum Flower and Goji Berry

Sashimi

Sashimi of the Day

Hot Pot

Sukiyaki: *Kyoto Kuroge Wagyu* Beef, Vegetables and *Tofu*
Cooked in Sweetened Soy Sauce Broth

**Japanese Branded Beef “*Kobe Beef*” may be available based on availability.
It will be additional JPY 5,500 for the upgrade. Please ask our staff for details.**

Rice Dish

Rice with *Chirimen Sansho* (Dried Young Sardines and *Sansho* Pepper
Cooked in Sweet-and-Salty Soy Sauce)

or

Udon Noodles

Japanese Pickles

Miso Soup

Dessert

Seasonal Fruit



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WAGYU BEEF SHABU SHABU

¥12,000

Starter

- Walnut Sesame *Tofu* Topped with *Wasabi* and Sesame Sauce
- Boiled *Mizuna* Greens and Mushroom with Chrysanthemum Flower and Goji Berry

Sashimi

Sashimi of the Day

Hot Pot

Shabu Shabu: Thinly Sliced *Kyoto Kuroge Wagyu* Beef and Vegetables Cooked in a Broth
Served with *Ponzu* Soy-Citrus and Sesame Sauce

**Japanese Branded Beef “*Kobe* Beef” may be available based on availability.
It will be additional JPY 5,500 for the upgrade. Please ask our staff for details.**

Rice Dish

Rice with *Chirimen Sansho* (Dried Young Sardines and *Sansho* Pepper
Cooked in Sweet-and-Salty Soy Sauce)

Japanese Pickles

Miso Soup

Dessert

Seasonal Fruit



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Limited Quantity

SUSHI AND SUKIYAKI COURSE

¥16,500

Starter

Boiled *Mizuna* Greens and *Matsutake* Mushroom with Chrysanthemum Flower and Goji Berry

Soup

Clear Soup with Vegetable Dumpling and *Daikoku Shimeji* Mushroom with a Touch of *Yuzu* Citron

Hot Pot

Sukiyaki: Thinly Sliced *Kyoto Kuroge Wagyu* Beef, Vegetables and *Tofu*
Cooked in Sweetened Soy Sauce Broth

**Japanese Branded Beef “Kobe Beef” may be available based on availability.
It will be additional JPY 5,500 for the upgrade. Please ask our staff for details.**

Fried Dish

Assorted *Tempura*

Rice Dish

Assorted 10 *Sushi*, *Miso* Soup

Dessert

Seasonal Fruit



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Limited Quantity

SUSHI AND SHABU SHABU COURSE

¥16,500

Starter

Boiled *Mizuna* Greens and *Matsutake* Mushroom with Chrysanthemum Flower and Goji Berry

Soup

Clear Soup with Vegetable Dumpling and *Daikoku Shimeji* Mushroom with a Touch of *Yuzu* Citron

Hot Pot

Shabu Shabu: Thinly Sliced *Kyoto Kuroge Wagyu* Beef and Vegetables Cooked in a Broth
Served with *Ponzu* Soy-Citrus and Sesame Sauce

**Japanese Branded Beef “Kobe Beef” may be available based on availability.
It will be additional JPY 5,500 for the upgrade. Please ask our staff for details.**

Fried Dish

Assorted *Tempura*

Rice Dish

Assorted 10 *Sushi*, *Miso* Soup

Dessert

Seasonal Fruit



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