

# UKIHASHI BENTO BOX

¥4,500

— 和 NAGOMI —

## Starter

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

## BENTO BOX

- Boiled *Mizuna* Greens with Chrysanthemum Flower and Goji Berry
- Stem Lettuce Mixed with Plum
- 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.

# RAKU COURSE

¥8,500

## Starter

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

## Soup

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

## Sashimi

*Sashimi* of the Day

## Grilled Dish

Seasoned Soy-Marinated Barracuda Grilled to Perfection

## Rice Dish

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

## Dessert

Sweet Potato Paste Jelly



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# ICHIMATSU COURSE

¥6,800

## Starter

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

## ICHIMATSU BENTO BOX

- Boiled *Mizuna* Greens with Chrysanthemum Flower and Goji Berry
- Japanese Rolled Omelet
- Simmered and Glazed Shrimp
- Mackerel *Sushi*
- Wheat Gluten Wrapped in Bamboo Leaves
- Smoked Duck
- Mushrooms and *Yuba* Dumpling
- Taro Corms Topped with *Miso*

## Sashimi

- Boiled then Chilled Pike Conger Eel
- Sea Bream Wrapped in *Konbu* Seaweed
- Seared Bonito
- Squid
- Tuna
- *Yuba Tofu*

## Rice Dish

- Seasoned Rice with *Matsutake* Mushrooms
- Japanese Pickles
- Clear Soup with Vegetable Dumpling and *Daikoku Shimeji* Mushroom with a Touch of *Yuzu* Citron

## Dessert

Sweet Potato Paste Jelly



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# 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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