



## SEASONAL DINNER *SAGA*

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¥19,000

Sea Urchin Flan

Seared Sweetfish Served with *KYOTO* Eggplant Puree Nice Style

Potage Soup of the Day

Homard Lobster Dressed with Hollandaise Sauce with a Touch of Raspberry

Specially Selected Japanese *Wagyu* Beef(90g)with *Wasabi* (Japanese Horseradish)  
Your Choice of Filet or Sirloin/Rib

**\*Additional portion of steak can be requested at JPY1,000 per 10g**

Additional portions are available for up to 50g.  
For a bigger portion, please make an order from the À la Carte menu.

Grilled Vegetables

Salad

Seasoned Rice with Sea Bream with a Touch of Saffron,Cooked in a Traditional Iron Pot,  
with *Miso* Soup and Pickles

Dessert

Coffee, Tea or Herb tea

\* We are proud to serve domestically produced rice.

\* Price shown includes tax and service charge.



***KOBE-BEEF AND SEAFOOD DINNER***  
***KIWAMI***

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¥28,000

Starter

Seared Kelp–Marinated Sea Bream and Bonito, Garnished with Dried Mullet Roe

Fresh Prawn (2piece), Dressed with Sauce Americaine and White Wine Sauce

Fresh Japanese Abalone with Abalone Liver Sauce

Specially Selected Japanese *Wagyu* Beef(120g) with *Wasabi* (Japanese Horseradish)  
Your Choice of Filet or Sirloin/Rib

**\*Additional portion of steak can be requested at JPY1,000 per 10g**

Additional portions are available for up to 50g.  
For a bigger portion, please make an order from the À la Carte menu.

Grilled Vegetables

Salad

Seasoned Rice with Scallops Cooked in a Traditional Iron Pot,  
With *Miso* Soup and Pickles

Dessert

Coffee, Tea or Herb tea

\* We are proud to serve domestically produced rice.  
\* Price shown includes tax and service charge.



# *GION*

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¥35,000

Starter

Seared Kelp–Marinated Sea Bream and Seared Bonito, Garnished with Dried Mullet Roe

Fresh *ISE–EBI* Lobster Sashimi

Foie Gras and Celeriac Puree, Dressed with Port Wine Sauce

Fresh Japanese Abalone with Abalone Liver Sauce

*KOBE–BEEF* Sirloin/Rib (90g) with *Wasabi* (Japanese Horseradish)

Grilled Vegetables

Salad

Garlic Rice

With Fresh *ISE–EBI* Lobster *Miso* Soup and Pickles

Dessert

Coffee, Tea or Herb tea

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## SPECIALLY SELECTED JAPANESE *WAGYU* BEEF DINNER *GOZAN*

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¥12,000

Starter

Appetizer

Soup of the Day

Specially Selected Japanese *Wagyu* Beef(100g) with *Wasabi* (Japanese Horseradish)  
Your Choice of Filet or Sirloin/Rib

**\*Additional portion of steak can be requested at JPY1,000 per 10g**

Additional portions are available for up to 50g.  
For a bigger portion, please make an order from the À la Carte menu.

Grilled Vegetables

Salad

Rice, *Miso* Soup and Pickles

\* Garlic rice can be prepared at additional cost:  
Plus JPY700

Dessert

Coffee, Tea or Herb tea

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\* Price shown includes tax and service charge.



## SEAFOOD DINNER *WAKASA*

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¥12,000

Starter

Appetizer

Soup of the Day

White Fish Scallops (2pieces) and Fresh Prawn (2pieces)

\* Fresh Abalone (1piece) can be prepared instead of scallops at JPY5500

Grilled Vegetables

Salad

Rice, *Miso* Soup and Pickles

\* Garlic rice can be prepared at additional cost:  
Plus JPY700

Dessert

Coffee, Tea or Herb tea

\* We are proud to serve domestically produced rice.

\* Price shown includes tax and service charge.



## STEAK AND SEAFOOD DINNER *YAMASHIRO*

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¥16,500

Starter

Appetizer

Soup of the Day

Scallops (2pieces) and Fresh Prawn (1piece)

Specially Selected Japanese *Wagyu* Beef(120g) with *Wasabi* (Japanese Horseradish)  
Your Choice of Filet or Sirloin/Rib

**\*Additional portion of steak can be requested at JPY1,000 per 10g**

Additional portions are available for up to 50g.  
For a bigger portion, please make an order from the À la Carte menu.

Grilled Vegetables

Salad

Rice, *Miso* Soup and Pickles

\* Garlic rice can be prepared at additional cost:  
Plus JPY700

Dessert

Coffee, Tea or Herb tea

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\* Price shown includes tax and service charge.





STEAK AND SEAFOOD DINNER  
***MIYABI***

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¥23,000

Starter

Appetizer

Soup of the Day

Choice of Fresh Abalone or Fresh *ISE-EBI* Lobster

Specially Selected Japanese *Wagyu* Beef(120g) with *Wasabi* (Japanese Horseradish)  
Your Choice of Filet or Sirloin/Rib

**\*Additional portion of steak can be requested at JPY1,000 per 10g**

Additional portions are available for up to 50g.  
For a bigger portion, please make an order from the À la Carte menu.

Grilled Vegetables

Salad

Rice, *Miso* Soup and Pickles

\* Garlic rice can be prepared at additional cost:  
Plus JPY700

Dessert

Coffee, Tea or Herb tea

\* We are proud to serve domestically produced rice.

\* Price shown includes tax and service charge.

# À LA CARTE

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## Specially Selected *KUROGE Wagyu* Beef, Served with Vegetables

Your Choice Filet or Sirloin/Rib	60g	¥6,600
	100g	¥11,000
	150g	¥16,500
	200g	¥22,000

## Seafood Served with Vegetables

Fresh Abalone ( 1 piece)	¥12,000
Fresh <i>ISE-EBI</i> Lobster ( 1 piece)	¥12,000
Fresh Prawns ( 2 pieces)	¥8,000
Scallops ( 2 pieces)	¥1,800
White Fish of the Day ( 2 pieces)	¥3,600

## Appetizers

Appetizer of the Day	¥2,800
Foie Gras	¥4,300

## Soup

Soup of the Day	¥800
Cream of Corn Soup	¥800

## Salad

Mixed Green Salad	¥1,200
Tomato Salad	¥1,200

## Rice Dish

Garlic Rice with Beef and Mushrooms	¥1,600
Butter-Fried Rice with Pickles	¥1,600

*Kama-Meshi* of the Season; Seasoned Rice Cooked in an Iron Pot ¥1,600 ~

\* Please allow us 30 minutes to prepare the *Kama-Meshi*.

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