



CHEF'S RECOMMENDED SEASONAL DINNER *SAGA*

¥19,000

Starter

Seared Kelp-Marinated Sea Bream and Seared Bonito, Dressed with *Sudachi* Citrus

Potage Soup of the Day

Homard Lobster Served in Bouillabaisse

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 Bamboo Shoots 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

¥28,000

Starter

Fresh *ISE-EBI* Lobster Sashimi

Potage Soup of the Day

Sea Bream and Scallop, Garnished with *Sakura* Shrimp Fritter

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

Grilled Vegetables

Salad

Seasoned Rice with Bamboo Shoots Cooked in a Traditional Iron Pot,
With Fresh *ISE-EBI* Lobster *Miso* Soup and Pickles

Dessert

Coffee, Tea or Herb tea



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GION

¥35,000

Starter

Seared Kelp–Marinated Sea Bream and Seared Bonito, Dressed with *Sudachi* Citrus

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*

¥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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SEAFOOD DINNER *WAKASA*

¥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

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STEAK AND SEAFOOD DINNER *YAMASHIRO*

¥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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STEAK AND SEAFOOD DINNER
MIYABI

¥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

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À LA CARTE

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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