



## *KOMACHI LUNCH*

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¥4,800

Starter

Appetizer

Chilled Soup of the Day

Salmon Dressed with White Wine Sauce

Japanese Beef Filet (60g)

\*Additional portion of steak can be requested at JPY450 per 10g

\* Upgrade the beef to Specially Selected *Kuroge Wagyu Beef Filet* (60g) at additional JPY3,900

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.

\* Prices shown include tax and service charge.



## SEASONAL LUNCH *FUSHIMI*

¥7,000

Starter

Seared Kelp–Marinated Sea Bream and Squid, Dressed with Sour Plum Sauce

Chilled Soup of the Day

Scallop and Fish of the Day, Dressed with Garlic Butter Sauce

*KYOTO* Specially Selected Japanese *KurogeWagyu* Beef(60g) Sirloin/Rib  
with *Wasabi* (Japanese Horseradish)

**\*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

Dessert

Coffee, Tea or Herb tea



**Exclusive offer for FUSHIMI course only**

Garlic rice can be prepared at no extra charge\*  
\*Regular price JPY 700

\* We are proud to serve domestically produced rice.

\* Prices shown include tax and service charge.



## HOMARD LOBSTER & STEAK LUNCH *OHARA*

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¥8,500

Starter

Seared Kelp–Marinated Sea Bream and Squid, Dressed with Sour Plum Sauce

Chilled Soup of the Day

Half Homard Lobster and Scallop Dressed with Sauce Américaine

*KYOTO* Specially Selected Japanese *Wagyu* Beef(60g) Sirloin/Rib  
with *Wasabi* (Japanese Horseradish)

**\*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.  
\* Prices shown include tax and service charge.



## ABALONE & STEAK LUNCH *KITAYAMA*

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¥10,000

Starter

Seared Kelp–Marinated Pike Conger Eel and Squid, Served with Sour Plum Sauce

Potage Soup of the Day

Fresh Japanese Abalone, Dressed with Garlic Butter Sauce

Specially Selected *Kyoto KurogeWagyu* Beef Sirloin/Rib (60g) or Japanese Beef Filet (80g)  
with *Wasabi* (Japanese Horseradish)

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.  
\* Prices shown include tax and service charge.



## STEAK LUNCH *MYOUIHOU*

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¥5,500

Starter

Appetizer

Potage Soup of the Day

Japanese Beef Filet(100g) with *Wasabi* (Japanese Horseradish)

\*Additional portion of steak can be requested at JPY450 per 10g

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.



## SPECIALLY SELECTED JAPANESE *WAGYU* BEEF LUNCH *TORII*

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¥12,000

Starter

Appetizer

Potage 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

\* 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*.

\* We are proud to serve domestically produced rice.

\* Price shown includes tax and service charge.