



KOMACHI LUNCH

¥4,800

Starter

Appetizer

Potage Soup of the Day

Spanish Mackerel Garnished with *Sakura* Shrimp Fritter

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.

* Price shown includes tax and service charge.



CHEF'S RECOMMENDED SEASONAL LUNCH
FUSHIMI

¥7,000

Starter

Seared Kelp–Marinated Sea Bream with seasonal vegetables

Potage Soup of the Day

Spanish Mackerel Garnished with *Sakura* Shrimp Fritter

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.
* Price shown includes tax and service charge.

KYOTO AND KAGOSHIMA FAIR
KITAYAMA

¥10,000

Starter

Seared Kelp-Marinated Sea Bream with seasonal vegetables

Potage Soup of the Day

Half Homard Lobster with Sauce Américaine

Specially Selected *Kyoto* and *Kagoshima Wagyu* Beef Sirloin/Rib (40g each)
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



***KOBE-BEEF* STEAK & SEAFOOD LUNCH**
ARASHIYAMA

¥18,000

Starter

Seared Kelp–Marinated Sea Bream with seasonal vegetables

Potage Soup of the Day

Fresh Japanese Abalone with Abalone Liver Sauce

KOBE-BEEF Beef Sirloin/Rib (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

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* Price shown includes tax and service charge.



STEAK LUNCH *MYOUIHOU*

¥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*

¥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

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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* Price shown includes tax and service charge.