

weekday lunch-only menu

## **KAISEKI COURSE “KAEDE”**

**¥8,500**

### **Starter**

Arrowhead *Tofu*, Topped with Carrot and *Wasabi* (Japanese Horseradish)

### **Clear Soup**

Shrimp Dumpling and Rape Blossoms with a Touch of *Yuzu* Citrus

### **Sashimi**

Sea Bream, Tuna and Jumbo Shrimp Garnished with Vegetables, and Petit *Sushi* Balls, Served with Soy Sauce and Seasoned *Miso*

### **Grilled Dish**

Seasoned-Soy-Marinaded Spanish Mackerel Grilled to Perfection, Topped with Fine Strips of White Leek, Garnished with Fried Millet *Fu* (Wheat Gluten) Topped with Sweetened Red *Miso* Paste

### **Steamed Dish**

*Ebi Taro* Dumpling Topped with Crabmeat, Dressed with Thick Kudzu-Starch *Dashi* Sauce

### **Vinegared Dish**

Carefully Prepared Blowfish and Parboiled its Skin, Tossed with *Ponzu* Soy-Citrus Sauce and Grated *Daikon* Radish

### **Rice Dish**

Steamed Rice Sprinkled with Dried Baby Sardines and *Sansho* Peppers, Served with *Miso* Soup and Japanese Pickles

### **Dessert**

Kudzu-starch Dumpling Mixed with Mashed Strawberry and Condensed Milk Cream Wrapped in a Bamboo Leaf



Seasonal items are subject to change, based on availability.  
We are proud to serve domestically produced rice.

# KAISEKI COURSE “YURI”

¥10,500

## Starter

Arrowhead *Tofu*, Topped with Carrot and *Wasabi* (Japanese Horseradish)

## Clear Soup

Shrimp Dumpling and Rape Blossoms with a Touch of *Yuzu* Citrus

## Sashimi

Sea Bream, Tuna, Squid and Jumbo Shrimp Garnished with Vegetables, and Petit *Sushi* Balls, Served with Soy Sauce and Seasoned *Miso*

## Grilled Dish

Seasoned-Soy-Marinaded Spanish Mackerel Grilled to Perfection, Topped with Fine Strips of White Leek, Garnished with Grilled Millet *Fu* (Wheat Gluten) with Sweetened Red *Miso* Paste

## Steamed Dish

*Ebi Taro* Dumpling Topped with Crabmeat, Dressed with Thick Kudzu-Starch *Dashi* Sauce

## Vinegared Dish

Carefully Prepared Blowfish and Parboiled its Skin, Tossed with *Ponzu* Soy-Citrus Sauce and Grated *Daikon* Radish

## Hot Pot

Slow-Cooked Sea Bream and Turnip Served in Kelp-*Dashi* Broth with a Touch of *Yuzu* Citrus

## Rice Dish

Steamed Rice Sprinkled with Dried Baby Sardines and *Sansho* Peppers, Served with *Miso* Soup and Japanese Pickles

## Dessert

Kudzu-starch Dumpling Mixed with Mashed Strawberry and Condensed Milk Cream Wrapped in a Bamboo Leaf



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# ***KAISEKI COURSE “YAMABUKI”***

**¥13,500**

## **Starter**

Sesame *Tofu* Mixed with Creamy Cod Roe, Topped with Carrot and *Wasabi* (Japanese Horseradish)

## **Clear Soup**

Shrimp Dumpling and Rape Blossoms with a Touch of *Yuzu* Citrus

## **Sashimi**

Sea Bream, Fatty Tuna, Squid and Jumbo Garnished with Vegetables, Served with Soy Sauce and Seasoned *Miso*

## **Grilled Dish**

*Saiko-Miso* Marinated Butterfish Grilled to Perfection, Topped with Fine Strips of Leek

## **Steamed Dish**

*Ebi Taro* Dumpling Topped with Crabmeat, Dressed with Thick Kudzu-Starch *Dashi* Sauce

## **Vinegared Dish**

Carefully Prepared Blowfish and Parboiled its Skin, Tossed with *Ponzu* Soy-Citrus Sauce and Grated *Daikon* Radish

## **Hot Pot**

*Shabu Shabu*: Thinly Sliced Kyoto *Kuroge Wagyu* Beef and Vegetables Cooked in a Broth, Served with *Ponzu* Soy-Citrus Sauce

## **Rice Dish**

Steamed Rice Sprinkled with Dried Baby Sardines and *Sansho* Peppers, Served with *Miso* Soup and Japanese Pickles

## **Dessert**

Kudzu-starch Dumpling Mixed with Mashed Strawberry and Condensed Milk Cream Wrapped in a Bamboo Leaf



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# KAISEKI COURSE “KIKYO”

¥16,500

## Starter

Sesame *Tofu* Mixed with Creamy Cod Roe, Topped with Carrot and *Wasabi* (Japanese Horseradish)

## Clear Soup

Shrimp Dumpling and Rape Blossoms with a Touch of *Yuzu* Citrus

## Sashimi

Fresh *Ise-Ebi* Lobster, Sea Bream, Fatty Tuna, Squid and Sea Urchin Garnished with Vegetables, Served with Soy Sauce and Seasoned *Miso*

## Grilled Dish

*Saikyo-Miso* Marinated Butterfish Grilled to Perfection, Topped with Fine Strips of Leek

## Seasonal Dish

Grilled Snow Crab Served with Ginger Vinaigrette and Lemon

## Steamed Dish

*Ebi Taro* Dumpling Topped with Crabmeat, Dressed with Thick Kudzu-Starch *Dashi* Sauce

## Vinegared Dish

Carefully Prepared Blowfish and Parboiled its Skin, Tossed with *Ponzu* Soy-Citrus Sauce and Grated *Daikon* Radish

## Hot Pot

*Shabu Shabu*: Thinly Sliced Kyoto *Kuroge Wagyu* Beef and Vegetables Cooked in a Broth, Served with *Ponzu* Soy-Citrus Sauce

## Rice Dish

Seasoned Rice of the Day  
Served with *Miso* Soup and Japanese Pickles

## Dessert

Kudzu-starch Dumpling Mixed with Mashed Strawberry and Condensed Milk Cream  
Wrapped in a Bamboo Leaf

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