

KAISEKI COURSE “YURI”

¥10,500

Starter

- Mugwort Sesame *Tofu* Topped with *Wasabi* (Japanese Horseradish)
- Rape Blossom Mixed with Seasoned *Tofu*, Topped with Chinese Wolfberry

Clear Soup

Fish Dumpling with Chopped Bamboo Shoots Wrapped in Soy Milk Skin, Topped with Flower Petal Shaped Lily Bulb, *Sansho* Pepper Herb, Garnished with Bracken

Sashimi

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

Grilled Dish

Seasoned-Soy-Marinaded Salmon Grilled to Perfection, Sprinkled with Dry-Roasted Egg York, Garnished with Grilled Millet *Fu* (Wheat Gluten) with Sweetened White *Miso* Paste

Tempura

Icefish and *Fukinoto* (Butterbur Sprout), Served with Dipping Sauce and *Matcha* Green Tea-Salt

Vinegared Dish

Arrow-Feather Shaped Lotus Root Tied with Kelp

Steamed Dish

Fried Mashed Pea Coated with Crushed Rice Cracker then Steamed, Topped with *Wasabi* (Japanese Horseradish), Dressed with Thick Kudzu Starchy Sauce

Rice Dish

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

Dessert

White Sesame Pudding
Topped with *Adzuki* Red Bean Paste and Strawberry

KAISEKI COURSE “YAMABUKI” ¥13,500

Starter

- *Domyoji*-Grinded Glutinous Rice Sesame *Tofu* Topped with *Wasabi* (Japanese Horseradish)
- Rape Blossom Mixed with Seasoned *Tofu*, Topped with Chinese Wolfberry

Clear Soup

Fish Dumpling mixed with *Sakura* Cherry Blossom Petals , Topped with Bamboo Shoot, Steamed Sea Urchin, Flower Petal Shaped Lily Bulb, *Sansho* Pepper Herb, and Bracken

Sashimi

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

Grilled Dish

Grilled Greenling Sprinkled with *Sansho* Pepper Powder, Garnished with Grilled Millet *Fu* (Wheat Gluten) with Sweetened White *Miso* Paste

Tempura

Icefish and *Fukinoto* (Butterbur Sprout), Served with Dipping Sauce and *Matcha* Green Tea-Salt

Vinegared Dish

Boiled Firefly Squid, Carrot, Bracken and Shredded Egg Crepes Rolled in Paper-Thin *Daikon* Radish and *Sakura* Cherry Blossom Leaf, Served with Arrow-Feather Shaped Lotus Root Tied with Kelp

Hot Pot

Shabu Shabu: Thinly Sliced Kyoto *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

White Sesame Pudding
Topped with *Adzuki* Red Bean Paste and Strawberry

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

KAISEKI COURSE “KIKYO”

¥16,500

Starter

- *Domyoji*-Grinded Glutinous Rice Sesame *Tofu* Topped with *Wasabi* (Japanese Horseradish)
- Rape Blossom Mixed with Seasoned *Tofu*, Topped with Chinese Wolfberry

Clear Soup

Sakura Cherry Blossom and Fish Dumpling, Topped with Bamboo Shoot, Steamed Sea Urchin, Flower Petal Shaped Lily Bulb and *Sansho* Pepper Herb, Served with Bracken

Sashimi

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

Grilled Dish

Grilled Greenling Sprinkled with *Sansho* Pepper Powder, Garnished with Grilled Millet *Fu* (Wheat Gluten) with Seasoned Sweet White *Miso* Paste

Tempura

Icefish, *Firefly Squid* and *Fukinoto* (Butterbur Sprout), Served with Dipping Sauce and *Matcha* Green Tea-Salt

Abalone Dish

Soy Sauce-Rice Malt Marinated Abalone Grilled to Perfection

Hot Pot

Shabu Shabu: Thinly Sliced Kyoto *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

White Sesame Pudding
Topped with *Adzuki* Red Bean Paste and Strawberry