

KAISEKI COURSE “KAEDE”

¥8,500

Starter

Potato *Tofu* Topped with Shrimp, Kelp and *Wasabi* (Japanese Horseradish)

Clear Soup

Scallop Dumpling Wrapped with Paper Thin Sliced White Gourd, Water Shield and *Yuzu* Citron Peel

Sashimi

Sea Bream, Tuna, Sea Urchin and Petit *Sushi* Balls Garnished with Vegetables,
Served with Soy Sauce and *Sencha* Green Tea-Salt

Grilled Dish

Sea Bass Filet Seasoned with *Sansho* Pepper *Miso* and Grilled to Perfection

Vinegared Dish

Golden Fried Sweetfish Marinated in a Seasoned Vinaigrette, Garnished with White Leek

Fried Dish

Crispy Fried Egg Plant and Millet *Fu* (Wheat Gluten) Soaked in a *Dashi* Broth

Rice Dish

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

Dessert

Matcha Green Tea Bracken-starch Dumpling Wrapped in a Bamboo Leaf

KAISEKI COURSE “YURI”

¥10,500

Starter

Potato *Tofu* Topped with Shrimp, Kelp and *Wasabi* (Japanese Horseradish)

Clear Soup

Conger Eel Dressed with *Kudzu* Arrowroot Starch, Egg *Tofu*, *Mitsuba* Greens with a Touch of *Yuzu* Citron

Sashimi

Sea Bream, Tuna, Squid and Sea Urchin Garnished with Vegetables, Served with Soy Sauce and *Sencha* Green Tea-Salt

Grilled Dish

Sea Bass Filet Seasoned with *Sansho* Pepper *Miso* and Grilled to Perfection

Steamed Dish

Yomogi Mugwort Dumpling Stuffed with Minced Chicken, Served on a Thick *Kudzu* Starchy Sauce

Vinegared Dish

Golden Fried Sweetfish Marinated in a Seasoned Vinaigrette, Garnished with White Leek

Fried Dish

Crispy Fried Egg Plant and Millet *Fu* (Wheat Gluten) Soaked in a *Dashi* Broth

Rice Dish

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

Dessert

Matcha Green Tea Bracken-starch Dumpling
Wrapped in a Bamboo Leaf

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

KAISEKI COURSE “YAMABUKI”

¥13,500

Starter

- Sesame *Tofu* Mixed with Red Beans on a Bed of Water Shield, Topped with *Wasabi* (Japanese Horseradish)
- Fresh Octopus and Herring Roe on Kelp, Lightly Dressed with *Tosa* Soy-Vinaigrette

Clear Soup

Conger Eel Dressed with *Kudzu* Arrowroot Starch, Egg *Tofu*, *Mitsuba* Greens with a Touch of *Yuzu* Citron

Sashimi

Sea Bream, Fatty Tuna, Squid and Prawn Garnished with Vegetables, Served with Soy Sauce and *Sencha* Green Tea-Salt

Grilled Dish

Sweetened-Soy Marinated Spanish Mackerel Grilled to Perfection, Sprinkled with Dried Mullet Roe Powder

Steamed Dish

Yomogi Mugwort Dumpling Stuffed with Minced Chicken, Served on a Thick *Kudzu* Starchy Sauce

Vinegared Dish

Golden Fried Sweetfish Marinated in a Seasoned Vinaigrette, Garnished with White Leek

Hot Pot

Shabu Shabu: Thinly Sliced Kyoto *Wagyu* Beef and Vegetables Cooked in a Broth, Served with Dipping Sauce

Rice Dish

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

Dessert

Matcha Green Tea Bracken-starch Dumpling
Wrapped in a Bamboo Leaf

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

KAISEKI COURSE “KIKYO”

¥16,500

Starter

- Sesame *Tofu* Mixed with Red Beans on a Bed of Water Shield, Topped with *Wasabi* (Japanese Horseradish)
- Fresh Octopus and Herring Roe on Kelp, Lightly Dressed with *Tosa* Soy-Vinaigrette

Clear Soup

Conger Eel Dressed with *Kudzu* Arrowroot Starch, Egg *Tofu*, *Mitsuba* Greens with a Touch of *Yuzu* Citron

Sashimi

Fresh *Ise-Ebi* Lobster, Sea Bream and Fatty Tuna Garnished with Vegetables, Served with Soy Sauce and *Sencha* Green Tea-Salt

Grilled Dish

Sweetened-Soy Marinated Spanish Mackerel Grilled to Perfection, Sprinkled with Dried Mullet Roe Powder

Abalone Dish

Soy Sauce-Rice Malt Marinated Abalone Grilled to Perfection

Vinegared Dish

Golden Fried Sweetfish Marinated in a Seasoned Vinaigrette, Garnished with White Leek

Hot Pot

Shabu Shabu: Thinly Sliced Kyoto *Wagyu* Beef and Vegetables Cooked in a Broth, Served with Dipping Sauce

Rice Dish

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

Dessert

Matcha Green Tea Bracken-starch Dumpling Wrapped in a Bamboo Leaf