

weekday lunch-only menu

# KAISEKI COURSE “KAEDE”

¥8,500

## Starter

Potato *Tofu* Topped with Thinly Shredded Potato Tossed with Mustard-Mayonnaise and *Tobiko* Flying Fish Roes, Served in *Dashi* Sauce

## Clear Soup

Scallop Dumpling, Water Shield and White Gourd with a Touch of *Yuzu* Citron

## Sashimi

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

## Grilled Dish

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

## Steamed Dish

Okra Dumpling Topped with *Wasabi* (Japanese Horseradish)  
Dressed with Thick *Kudzu* Starchy Sauce

## Fried Dish

Young Sweetfish and *Manganji* Pepper, Served with *Matcha* Green Tea-Salt

## Chilled Dish

Slow-Fried Eggplant 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

Bracken-starch Dumpling with *Matcha* Green Tea  
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**

Potato *Tofu* Topped with Thinly Shredded Potato Tossed with Mustard-Mayonnaise and *Tobiko* Flying Fish Roes, Served in *Dashi* Sauce

## **Clear Soup**

Scallop Dumpling, Water Shield and White Gourd with a Touch of *Yuzu* Citron

## **Sashimi**

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

## **Grilled Dish**

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

## **Steamed Dish**

Okra Dumpling Topped with *Wasabi* (Japanese Horseradish) Dressed with Thick *Kudzu* Starchy Sauce

## **Fried Dish**

Young Sweetfish and *Manganji* Pepper, Served with *Matcha* Green Tea-Salt

## **Chilled Dish**

Slow-Fried Eggplant 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**

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

# **KAISEKI COURSE “YAMABUKI”**

**¥13,500**

## **Starter**

Poached Fresh Octopus, Herring Roe on Kelp and Cucumber, Lightly Dressed with Soy-Vinaigrette

## **Clear Soup**

Parboiled Conger Eel Dressed with *Kudzu* Arrowroot Starch, Egg *Tofu*, Water Shield and White Gourd with a Touch of *Yuzu* Citron

## **Sashimi**

Fat Greenling, Fatty Tuna, Squid and Sea Urchin Garnished with Vegetables, Served with Soy Sauce and Seasoned *Miso*

## **Grilled Dish**

Grilled Fish of the Day

## **Steamed Dish**

Okra Dumpling Topped with *Wasabi* (Japanese Horseradish) Dressed with Thick *Kudzu* Starchy Sauce

## **Chilled Dish**

Slow-Fried Eggplant, *Manganji* Pepper and Millet *Fu* (Wheat Gluten) Soaked in a *Dashi* Broth

## **Hot Pot**

*Hari-Hari* Hot Pot: Whale Meat and *Mizuna* Potherb Mustard Cooked in Kelp-*Dashi* Broth

## **Rice Dish**

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

## **Dessert**

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

# KAISEKI COURSE “KIKYO”

¥16,500

## Starter

Poached Fresh Octopus, Herring Roe on Kelp and Cucumber, Lightly Dressed with Soy-Vinaigrette

## Clear Soup

Parboiled Conger Eel Dressed with *Kudzu* Arrowroot Starch, Egg *Tofu*, Water Shield and White Gourd with a Touch of *Yuzu* Citron

## 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

Grilled Fish of the Day

## Steamed Dish

Okra Dumpling Topped with *Wasabi* (Japanese Horseradish) Dressed with Thick *Kudzu* Starchy Sauce

## Abalone Dish

Soy Sauce-Rice Malt Marinated Abalone Grilled to Perfection

## Hot Pot

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

## Rice Dish

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

## Dessert

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