

weekday lunch-only menu

KAISEKI COURSE “KAEDE”

¥8,500

Starter

Yuzu Citrus *Tofu* Topped with Radish and *Wasabi* (Japanese Horseradish)

Clear Soup

Yuba (Spy Milk Skin) Dumpling and *Shimeji* Mushrooms, Topped with *Mitsuba* Green with a Touch of *Yuzu* Citrus

Sashimi

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

Grilled Dish

Miso-Marinated Black Cod Grilled to Perfection, Garnished with Fine Strips of White Leek

Vinegared Dish

Crabmeat Wrapped in Paper Thin Sliced Pickled Radish, Served on a Bed of Egg York Vinaigrette

Fried Dish

Kyo-Yam Dumpling Served on a Sweetened White *Miso* 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 Black Beans, 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

Yuzu Citrus *Tofu* Topped with Radish and *Wasabi* (Japanese Horseradish)

Clear Soup

Yuba (Spy Milk Skin) Dumpling and *Shimeji* Mushrooms, Topped with *Mitsuba* Green with a Touch of *Yuzu* Citrus

Sashimi

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

Grilled Dish

Miso-Marinated Black Cod Grilled to Perfection, Garnished with Fine Strips of White Leek

Vinegared Dish

Crabmeat Wrapped in Paper Thin Sliced Pickled Radish, Served on a Bed of Egg York
Vinaigrette

Steamed Dish

Tilefish Filet Coated with Grated *Daikon* Radish and Fluffy Steamed, Dressed with Thick
Kudzu-Starch *Dashi* Sauce

Fried Dish

Kyo-Yam Dumpling Served on a Sweetened White Miso 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 Black Beans,
Wrapped in a Bamboo Leaf

KAISEKI COURSE “YAMABUKI” **¥13,500**

Starter

Sesame Tofu Garnished with Ginkgo Nut and *Wasabi* (Japanese Horseradish)

Clear Soup

Crab Dumpling and *Shimeji* Mushrooms Garnished with *Momiji*-Maple Shaped Carrot

Sashimi

Paper Thin Sliced Blowfish, Tuna, Squid and Spot Shrimp Garnished with Vegetables, Served with Soy Sauce and Seasoned *Miso*

Grilled Dish

Sweetened-Soy Marinated Butterfish Filet Grilled to Perfection, Garnished with Fine Strips of White Leek

Steamed Dish

Tilefish Filet Coated with Grated Daikon Radish and Fluffy Steamed, Dressed with Thick Kudzu-Starch *Dashi* Sauce

Fried Dish

Kyo-Yam Dumpling Served on a Sweetened White Miso Sauce

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 Black Beans, Wrapped in a Bamboo Leaf

KAISEKI COURSE “KIKYO”

¥16,500

Starter

Sesame Tofu Garnished with Ginkgo Nut and *Wasabi* (Japanese Horseradish)

Clear Soup

Crab Dumpling and *Shimeji* Mushrooms Garnished with *Momiji*-Maple Shaped Carrot

Sashimi

Fresh *Ise-Ebi* Lobster, Paper Thin Sliced Blowfish, Fatty Tuna and Squid Garnished with Vegetables, Served with Soy Sauce and Seasoned *Miso*

Grilled Dish

Sweetened-Soy Marinated Butterfish Filet Grilled to Perfection, Garnished with Fine Strips of White Leek

Steamed Dish

Tilefish Filet Coated with Grated *Daikon* Radish and Fluffy Steamed, Dressed with Thick Kudzu-Starch *Dashi* Sauce

Fried Dish

Kyo-Yam Dumpling Served on a Sweetened White Miso 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

Rice Dish

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

Dessert

Kudzu-starch Dumpling Mixed with Black Beans,
Wrapped in a Bamboo Leaf