

weekday lunch-only menu

## **KAISEKI COURSE “KAEDE”**

**¥8,500**

### **Starter**

Ginkgo Nuts *Tofu* Topped with Radish, Chervil and *Wasabi* (Japanese Horseradish)

### **Clear Soup**

Chrysanthemum Petal Dumpling with *Maitake* Mushroom, Topped with *Mitsuba* Green with a Touch of *Yuzu* Citrus

### **Sashimi**

Bonito, Sea Bream, Scallop and Petit *Sushi* Balls Garnished with Vegetables, Served with Soy Sauce and Seasoned *Miso*

### **Grilled Dish**

*Miso*-Marinated Sweetfish with Roes Grilled to Perfection

### **Fried Dish**

Fried Fig Dumpling Coated with Roasted Brown Rice and *Matsutake* Mushroom, Soaked in a *Dashi* Broth

### **Steamed Dish**

Eggplant and Potato Dumpling Stuffed with Scallop, Topped with *Tobiko* Flying Fish Roes with a Touch of *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**

Pumpkin 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 “YURI”**

**¥10,500**

## **Starter**

Ginkgo Nuts *Tofu* Topped with Radish, Chervil and *Wasabi* (Japanese Horseradish)

## **Clear Soup**

Chrysanthemum Petal Dumpling with *Maitake* Mushroom, Topped with *Mitsuba* Green with a Touch of *Yuzu* Citrus

## **Sashimi**

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

## **Grilled Dish**

*Miso*-Marinated Sweetfish with Roes Grilled to Perfection

## **Fried Dish**

Fried Fig Dumpling Coated with Roasted Brown Rice and *Matsutake* Mushroom,  
Soaked in a *Dashi* Broth

## **Vinegared Dish**

Golden Fried Cutlass Fish Marinated in a Seasoned Vinaigrette,  
Topped with Grated Yam

## **Steamed Dish**

Eggplant and Potato Dumpling Stuffed with Scallop, Topped with *Tobiko* Flying Fish Roes with a Touch of *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**

Pumpkin Bracken-starch Dumpling  
Wrapped in a Bamboo Leaf

# ***KAISEKI COURSE “YAMABUKI”***

**¥13,500**

## **Starter**

*Matsutake* Mushroom and *Mizuna* Leaf with Chrysanthemum Petal  
Soaked in *Dashi* Sauce, Topped with Salmon Roes

## **Clear Soup**

*Matsutake* Mushroom and Pike Conger Eel Cooked in a *Dobin* Pot  
Please enjoy a different taste of the soup by squeezing *Sudachi* Citrus

## **Sashimi**

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

## **Grilled Dish**

Lightly Salted Barracuda Grilled to Perfection Soaked in *Dashi* Sauce,  
Topped with Fine Strips of Leek

## **Steamed Dish**

Eggplant and Potato Dumpling Stuffed with Scallop, Topped with *Tobiko* Flying Fish  
Roes with a Touch of *Wasabi* (Japanese Horseradish), Dressed with Thick Kudzu  
Starchy Sauce

## **Vinegared Dish**

Golden Fried Cutlass Fish Marinated in a Seasoned Vinaigrette,  
Topped with Grated Yam

## **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**

Pumpkin Bracken-starch Dumpling  
Wrapped in a Bamboo Leaf

# KAISEKI COURSE “KIKYO”

¥16,500

## Starter

*Matsutake* Mushroom and *Mizuna* Leaf with Chrysanthemum Petal  
Soaked in *Dashi* Sauce, Topped with Salmon Roes

## Clear Soup

*Matsutake* Mushroom and Pike Conger Eel Cooked in a *Dobin* Pot  
Please enjoy a different taste of the soup by squeezing *Sudachi* Citrus

## Sashimi

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

## Grilled Dish

Lightly Salted Barracuda Grilled to Perfection Soaked in *Dashi* Sauce,  
Topped with Fine Strips of Leek

## Steamed Dish

Eggplant and Potato Dumpling Stuffed with Scallop, Topped with *Tobiko* Flying Fish  
Roes with a Touch of *Wasabi* (Japanese Horseradish), Dressed with Thick Kudzu  
Starchy Sauce

## Vinegared Dish

Golden Fried Cutlass Fish Marinated in a Seasoned Vinaigrette,  
Topped with Grated Yam

## 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 with *Matsutake* Mushroom  
Served with *Miso* Soup and Japanese Pickles

## Dessert

Pumpkin Bracken-starch Dumpling  
Wrapped in a Bamboo Leaf

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