

KAISEKI COURSE “YURI”

¥10,500

Starter

Kintoki Carrot Tofu Topped with *Wasabi* (Japanese Horse Radish)

Clear Soup

Shrimp Dumpling Topped with Rape Blossoms with a Touch of *Yuzu* Citrus

Sashimi

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

Grilled Dish

Seasoned-Soy-Marinaded Spanish Mackerel Grilled to Perfection, Sprinkled with Dried Mullet Roe Powder, Topped with Fine Strips of Leek

Steamed Dish

Fluffy Steamed Crabmeat Coated with Grated Turnip, Topped with *Wasabi* (Japanese Horseradish), Dressed with Thick Kudzu Starchy Sauce

Vinegared Dish

Puffer Fish Tossed with *Chirizu* (*Ponzu* Soy-Citrus Sauce with Grated *Daikon* Radish and Red Chili)

Tempura

Ebi Taro and Millet *Fu* (Wheat Gluten) Served in *Dashi* Sauce, Topped with Salmon Roe Mixed with Grated *Daikon* Radish

Rice Dish

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

Dessert

Matcha Green Tea Jelly
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 “YAMABUKI”

¥13,500

Starter

- Cod Soft Roe Sesame *Tofu*, Topped with Dried Mullet Roe Powder and *Wasabi* (Japanese Horseradish)
- Garland Chrysanthemum Mixed with Seasoned *Tofu*, Topped with Chinese Wolfberry

Clear Soup

Shrimp Dumpling Topped with Rape Blossoms with a Touch of *Yuzu* Citrus

Sashimi

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

Grilled Dish

Saikyo-Miso-Marinated Butterfish Grilled to Perfection, Topped with Fine Strips of Leek

Steamed Dish

Fluffy Steamed Crabmeat Coated with Grated Turnip, Topped with *Mitsuba* Green and *Wasabi* (Japanese Horseradish), Dressed with Thick Kudzu Starchy Sauce

Vinegared Dish

Puffer Fish Tossed with *Chirizu* (*Ponzu* Soy-Citrus Sauce with Grated *Daikon* Radish and Red Chili)

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 Jelly
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

- Cod Soft Roe Sesame *Tofu*, Topped with Dried Mullet Roe Powder and *Wasabi* (Japanese Horseradish)
- Garland Chrysanthemum Mixed with Seasoned *Tofu*, Topped with Chinese Wolfberry

Clear Soup

Shrimp Dumpling Topped with Rape Blossoms with a Touch of *Yuzu* Citrus

Sashimi

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

Grilled Dish

Saikyo-Miso-Marinated Butterfish Grilled to Perfection, Topped with Fine Strips of Leek

Steamed Dish

Fluffy Steamed Crabmeat Coated with Grated Turnip, Topped with *Mitsuba* Green and *Wasabi* (Japanese Horseradish), Dressed with Thick Kudzu Starchy Sauce

Vinegared Dish

Puffer Fish Tossed with *Chirizu* (*Ponzu* Soy-Citrus Sauce with Grated *Daikon* Radish and Red Chili)

Fried Dish

Ebi Taro and Millet *Fu* (Wheat Gluten) Served in *Dashi* Sauce, Topped with Salmon Roe Mixed with Grated *Daikon* Radish

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 Jelly
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.