

KAORI BENTO BOX

¥4,500

Starter

Sweet Potato Sesame *Tofu* Topped with Radish and *Wasabi* (Japanese Horseradish)

Traditional *Bento* Box

- *Sashimi* : Carefully Selected Raw Fish Artfully Prepared by Our Chef,
Served with Vegetable Garnish
- Appetizer Plate : Assorted Traditional Dishes of the Day
- Simmered Dish : Seasonal Vegetables
- *Tempura*: Assorted *Tempura* Served with Dipping Sauce and *Matcha* Green Tea-Salt

Steamed Dish

Tofu Mushi : Egg *Tofu* Topped with Thick Shark Fin Sauce

Rice Dish

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

Dessert

Strawberry Sorbet



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

TEMARI COURSE

¥5,000

Starter

Mugwort Sesame *Tofu* Topped with *Wasabi* (Japanese Horseradish)

Clear Soup

Fish Dumpling with Chopped Bamboo Shoots Wrapped in Soy Milk Skin, Topped with Flower Petal Shaped Lily Bulb, *Sansho* Pepper Herb, Garnished with Bracken

Sashimi

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

Grilled Dish

Seasoned-Soy-Marinaded Salmon Grilled to Perfection, Sprinkled with Dry-Roasted Egg York, Garnished with Grilled Millet *Fu* (Wheat Gluten) with Sweetened White *Miso* Paste

Tofu Dish

Tofu Mushi : Egg *Tofu* Topped with Thick Shark Fin Sauce

Vinegared Dish

Boiled Firefly Squid, Carrot, Bracken and Shredded Egg Crepes Rolled in Paper-Thin *Daikon* Radish and *Sakura* Cherry Blossom Leaf, Served with Arrow-Feather Shaped Lotus Root Tied with Kelp

Steamed Dish

Fried Mashed Pea Coated with Crushed Rice Cracker then Steamed, Topped with *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

Strawberry Sorbet



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AOI (HOLLYHOCK) COURSE

¥7,500

Starter

- Mugwort Sesame *Tofu* Topped with *Wasabi* (Japanese Horseradish)
- Rape Blossom Mixed with Seasoned *Tofu*, Topped with Chinese Wolfberry

Clear Soup

Fish Dumpling with Chopped Bamboo Shoots Wrapped in Soy Milk Skin, Topped with Flower Petal Shaped Lily Bulb and *Sansho* Pepper Herb, Garnished with Bracken

Sashimi

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

Grilled Dish

Seasoned-Soy-Marinaded Salmon Grilled to Perfection, Sprinkled with Dry-Roasted Egg York, Garnished with Grilled Millet *Fu* (Wheat Gluten) with Sweetened White *Miso* Paste

Tofu Dish

Tofu Mushi : Egg *Tofu* Topped with Thick Shark Fin Sauce

Vinegared Dish

Boiled Firefly Squid, Carrot, Bracken and Shredded Egg Crepes Rolled in Paper-Thin *Daikon* Radish and *Sakura* Cherry Blossom Leaf, Served with Arrow-Feather Shaped Lotus Root Tied with Kelp

Steamed Dish

Fried Mashed Pea Coated with Crushed Rice Cracker then Steamed, Topped with *Wasabi* (Japanese Horseradish), Dressed with Thick Kudzu Starchy Sauce

Rice Dish

Assorted *Nigiri* Sushi Served with *Miso* Soup

Dessert

White Sesame Pudding

Topped with *Adzuki* Red Bean Paste and Strawberry



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***NISHIKI* (SPLENDOR) COURSE**

¥10,500

Starter

- *Domyoji*-Grinded Glutinous Rice Sesame *Tofu* Topped with *Wasabi* (Japanese Horseradish)
- Rape Blossom Mixed with Seasoned *Tofu*, Topped with Chinese Wolfberry

Clear Soup

Fish Dumpling mixed with *Sakura* Cherry Blossom Petals , Topped with Bamboo Shoot, Steamed Sea Urchin, Flower Petal Shaped Lily Bulb, *Sansho* Pepper Herb, and Bracken

Sashimi

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

Grilled Dish

Grilled Greenling Sprinkled with *Sansho* Pepper Powder, Garnished with Grilled Millet *Fu* (Wheat Gluten) with Sweetened White *Miso* Paste

Tempura

Icefish and *Fukinoto* (Butterbur Sprout), Served with Dipping Sauce and *Matcha* Green Tea-Salt

Vinegared Dish

Boiled Firefly Squid, Carrot, Bracken and Shredded Egg Crepes Rolled in Paper-Thin *Daikon* Radish and *Sakura* Cherry Blossom Leaf, Served with Arrow-Feather Shaped Lotus Root Tied with Kelp

Steamed Dish

Fried Mashed Pea Coated with Crushed Rice Cracker then Steamed, Topped with *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

White Sesame Pudding Topped with *Adzuki* Red Bean Paste and Strawberry



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MIYABI (ELEGANCE) COURSE

¥13,500

Starter

- *Domyoji*-Grinded Glutinous Rice Sesame *Tofu* Topped with *Wasabi* (Japanese Horseradish)
- Rape Blossom Mixed with Seasoned *Tofu*, Topped with Chinese Wolfberry

Clear Soup

Fish Dumpling mixed with *Sakura* Cherry Blossom Petals , Topped with Bamboo Shoot, Steamed Sea Urchin, Flower Petal Shaped Lily Bulb, *Sansho* Pepper Herb, and Bracken

Sashimi

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

Grilled Dish

Grilled Greenling Sprinkled with *Sansho* Pepper Powder, Garnished with Grilled Millet *Fu* (Wheat Gluten) with Sweetened White *Miso* Paste

Tempura

Icefish and *Fukinoto* (Butterbur Sprout), Served with Dipping Sauce and *Matcha* Green Tea-Salt

Vinegared Dish

Boiled Firefly Squid, Carrot, Bracken and Shredded Egg Crepes Rolled in Paper-Thin *Daikon* Radish and *Sakura* Cherry Blossom Leaf, Served with Arrow-Feather Shaped Lotus Root Tied with Kelp

Steamed Dish

Fried Mashed Pea Coated with Crushed Rice Cracker then Steamed, Topped with *Wasabi* (Japanese Horseradish), Dressed with Thick Kudzu Starchy Sauce

Hot Pot ※Please choose one of the followings;

[A] *Tekkiyaki*: Kyoto *Wagyu* Beef and Vegetables Grilled on an Iron Plate, Served with Dipping Sauce

[B] *Shabu Shabu*: Thinly Sliced Kyoto *Wagyu* Beef and Vegetables Cooked in a Broth, Served with *Ponzu* Soy-Citrus Sauce

Rice Dish

Assorted *Nigiri* Sushi Served with *Miso* Soup

Dessert

White Sesame Pudding Topped with *Adzuki* Red Bean Paste and Strawberry



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minimum order of two.

KAGAYAKI (BRILLIANT) COURSE

¥15,500

Starter

- *Domyoji*-Grinded Glutinous Rice Sesame *Tofu* Topped with *Wasabi* (Japanese Horseradish)
- Rape Blossom Mixed with Seasoned *Tofu*, Topped with Chinese Wolfberry

Clear Soup

Fish Dumpling mixed with *Sakura* Cherry Blossom Petals , Topped with Bamboo Shoot, Steamed Sea Urchin, Flower Petal Shaped Lily Bulb, *Sansho* Pepper Herb, and Bracken

Sashimi

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

Grilled Dish

Grilled Greenling Sprinkled with *Sansho* Pepper Powder, Garnished with Grilled Millet *Fu* (Wheat Gluten) with Sweetened White *Miso* Paste

Abalone Dish

Soy Sauce-Rice Malt Marinated Abalone Grilled to Perfection

Tempura

Icefish and *Fukinoto* (Butterbur Sprout), Served with Dipping Sauce and *Matcha* Green Tea-Salt

Vinegared Dish

Boiled Firefly Squid, Carrot, Bracken and Shredded Egg Crepes Rolled in Paper-Thin *Daikon* Radish and *Sakura* Cherry Blossom Leaf, Served with Arrow-Feather Shaped Lotus Root Tied with Kelp

Steamed Dish

Fried Mashed Pea Coated with Crushed Rice Cracker then Steamed, Topped with *Wasabi* (Japanese Horseradish), Dressed with Thick Kudzu Starchy Sauce

Hot Pot ※Please choose one of the followings;

- [A] *Tekkiyaki*: Kyoto *Wagyu* Beef and Vegetables Grilled on an Iron Plate, Served with Dipping Sauce
- [B] *Shabu Shabu*: Thinly Sliced Kyoto *Wagyu* Beef and Vegetables Cooked in a Broth, Served with *Ponzu* Soy-Citrus Sauce

Rice Dish

Assorted *Nigiri* Sushi of Your Choice Served with *Miso* Soup

Dessert

White Sesame Pudding
Topped with *Adzuki* Red Bean Paste and Strawberry
Seasonal items are subject to change, based on availability.
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