

minimum order of two.

# KAGAYAKI (BRILLIANT) COURSE

# ¥15,500

## Starter

- Sesame *Tofu* Mixed with Red Beans on a Bed of Water Shield, Topped with *Wasabi* (Japanese Horseradish)
- Fresh Octopus and Herring Roe on Kelp, Lightly Dressed with *Tosa Soy-Vinaigrette*

## Clear Soup

Conger Eel Dressed with *Kudzu Arrowroot Starch*, Egg *Tofu*, *Mitsuba* Greens with a Touch of *Yuzu Citron*

## Sashimi

Sea Bream, Fatty Tuna, Squid and Sea Urchin Garnished with Vegetables, Served with Soy Sauce and *Sencha* Green Tea-Salt

## Grilled Dish

Sweetened-Soy Marinated Spanish Mackerel Grilled to Perfection, Sprinkled with Dried Mullet Roe Powder

## Abalone Dish

Soy Sauce-Rice Malt Marinated Abalone Grilled to Perfection

## Steamed Dish

*Yomogi* Mugwort Dumpling Stuffed with Minced Chicken, Served on a Thick *Kudzu* Starchy Sauce

## Vinegared Dish

Golden Fried Sweetfish Marinated in a Seasoned Vinaigrette, Garnished with White Leek

## 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

*Matcha* Green Tea 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.

# **MIYABI** (ELEGANCE) COURSE

# ¥13,500

## **Starter**

- Sesame *Tofu* Mixed with Red Beans on a Bed of Water Shield, Topped with *Wasabi* (Japanese Horseradish)
- Fresh Octopus and Herring Roe on Kelp, Lightly Dressed with *Tosa Soy-Vinaigrette*

## **Clear Soup**

Conger Eel Dressed with *Kudzu Arrowroot Starch*, Egg *Tofu*, *Mitsuba Greens* with a Touch of *Yuzu Citron*

## **Sashimi**

Sea Bream, Fatty Tuna, Squid and Sea Urchin Garnished with Vegetables, Served with Soy Sauce and *Sencha Green Tea-Salt*

## **Grilled Dish**

Sweetened-Soy Marinated Spanish Mackerel Grilled to Perfection, Sprinkled with Dried Mullet Roe Powder

## **Steamed Dish**

*Yomogi Mugwort* Dumpling Stuffed with Minced Chicken, Served on a Thick *Kudzu Starchy Sauce*

## **Vinegared Dish**

Golden Fried Sweetfish Marinated in a Seasoned Vinaigrette, Garnished with White Leek

## **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**

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



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# *NISHIKI* (SPLENDOR) COURSE

¥10,500

## **Starter**

- Sesame *Tofu* Mixed with Red Beans on a Bed of Water Shield, Topped with *Wasabi* (Japanese Horseradish)
- Fresh Octopus and Herring Roe on Kelp, Lightly Dressed with *Tosa Soy-Vinaigrette*

## **Clear Soup**

Conger Eel Dressed with *Kudzu* Arrowroot Starch, Egg *Tofu*, *Mitsuba* Greens with a Touch of *Yuzu* Citron

## **Sashimi**

Sea Bream, Tuna, Squid and Sea Urchin Garnished with Vegetables, Served with Soy Sauce and *Sencha* Green Tea-Salt

## **Grilled Dish**

Sweetened-Soy Marinated Spanish Mackerel Grilled to Perfection, Sprinkled with Dried Mullet Roe Powder

## **Steamed Dish**

*Yomogi* Mugwort Dumpling Stuffed with Minced Chicken, Served on a Thick *Kudzu* Starchy Sauce

## **Vinegared Dish**

Golden Fried Sweetfish Marinated in a Seasoned Vinaigrette, Garnished with White Leek

## **Fried Dish**

Crispy Fried Seven-Spiced Sea Bass, Egg Plant 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**

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



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# *AOI* (HOLLYHOCK) COURSE

¥7,500

## **Starter**

Potato *Tofu* Topped with Shrimp, Kelp and *Wasabi* (Japanese Horseradish)

## **Clear Soup**

Scallop Dumpling Wrapped with Paper Thin Sliced White Gourd, Water Shield and *Yuzu* Citron Peel

## **Sashimi**

Sea Bream, Tuna and Squid Garnished with Vegetables, Served with Soy Sauce and *Sencha* Green Tea-Salt

## **Grilled Dish**

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

## **Steamed Dish**

*Yomogi* Mugwort Dumpling Stuffed with Minced Chicken, Served on a Thick Kudzu Starchy Sauce

## **Vinegared Dish**

Golden Fried Sweetfish Marinated in a Seasoned Vinaigrette, Garnished with White Leek

## **Fried Dish**

Crispy Fried Egg Plant and Millet *Fu* (Wheat Gluten) Soaked in a *Dashi* Broth

## **Rice Dish**

Assorted *Nigiri* Sushi Served with *Miso* Soup

## **Dessert**

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



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# Chef's Feast in KYOTO

¥5,000

## Starter

Potato *Tofu* Topped with Shrimp, Kelp and *Wasabi* (Japanese Horseradish)

## Clear Soup

Scallop Dumpling Wrapped with Paper Thin Sliced White Gourd, Water Shield and *Yuzu* Citron Peel

## Sashimi

Sea Bream, Tuna and Petit *Sushi* Balls Garnished with Vegetables, Served with Soy Sauce and *Sencha* Green Tea-Salt

## Grilled Dish

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

## Vinegared Dish

Golden Fried Sweetfish Marinated in a Seasoned Vinaigrette, Garnished with White Leek

## Fried Dish

Crispy Fried Egg Plant 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

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



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# KAORI BENTO BOX

¥4,500

## Starter

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 Sea Salt

## Steamed Dish

*Tofu Mushi* : Egg *Tofu* Topped with Thick Roasted Green Tea Sauce

## Rice Dish

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

## Dessert

Sorbet of the Day



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# *Sushi Kaiseki*

¥7,500

## **Starter**

Potato *Tofu* Topped with Shrimp, Kelp and *Wasabi* (Japanese Horseradish)

## **Sashimi**

Carefully Selected Raw Fish of the Day Artfully Prepared by Our Chef,  
Served with Vegetable Garnish

## **Steamed Dish**

*Yomogi* Mugwort Dumpling Stuffed with Minced Chicken, Served on a Thick Kudzu  
Starchy Sauce

## **Rice Dish**

Ten Kinds of *Nigiri* Sushi  
Served with *Miso* Soup

## **Dessert**

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

# B.B.Q EEL DINNER

¥5,000

## **Starter**

Traditional Dish of the Season

## ***Sashimi***

Carefully Selected Raw Fish of the Day with Vegetable Garnish Served with Soy Sauce and Seasoned *Miso*

## ***Unaju*: B.B.Q Eel over Steamed Rice**

Perfectly Grilled, then Fluffy Steamed Japanese Eel with Sweeten Soy Sauce

## **Clear Soup**

Eel Liver Dressed with *Mitsuba* Green

## **Dessert**

Sorbet of the Day



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