

minimum order of two.

# KAGAYAKI (BRILLIANT) COURSE

# ¥15,500

## Starter

Thinly Sliced Octopus on a Bed of Chopped Okra Mixed with Seasoned Rice Vinegar, Topped with Grated Ginger

## Clear Soup

Scallop, White Gourd, Taro Potato, Eggplant and Shredded Luffa

## Sashimi

Parboiled Pike Conger Eel with Sour Plum Sauce, Flounder and Fatty Tuna Garnished with Vegetables, Served with Soy Sauce and Seasoned *Miso*

## Grilled Dish

Lightly Salted Sweetfish Grilled to Perfection, Served with *Sudachi* Citrus, Fig with Seasoned *Tofu* and Lemon-Simmered Sweet Potato

## Abalone Dish

Soy Sauce-Rice Malt Marinated Abalone Grilled to Perfection

## Seasonal Dish

Chilled Puréed Corn Soup with Crouton

## Simmered Dish

*Kamo* Eggplant and Eel Topped with Grated Yam and *Myoga* Ginger, Served in a *Dashi* Soup

## Hot Pot

 ※Please choose one of the followings;

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

[B] *Shabu Shabu*: Thinly Sliced Kyoto *Kuroge 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

Soda Punch with Watermelon and Pione Grape



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

# **MIYABI** (ELEGANCE) COURSE

# ¥13,500

## **Starter**

Thinly Sliced Octopus on a Bed of Crushed Okra Mixed with Seasoned Rice Vinegar, Topped with Grated Ginger

## **Clear Soup**

Scallop, White Gourd, Taro Potato, Eggplant and Lufa

## **Sashimi**

Parboiled Pike Conger Eel with Sour Plum Sauce, Flounder and Fatty Tuna Garnished with Vegetables, Served with Soy Sauce and Seasoned *Miso*

## **Grilled Dish**

Lightly Salted Sweetfish Grilled to Perfection, Served with *Sudachi* Citrus, Fig with Seasoned *Tofu* and Lemon-Simmered Sweet Potato

## **Seasonal Dish**

Chilled Puréed Corn Soup with Crouton

## **Simmered Dish**

*Kamo* Eggplant and Eel Topped with Grated Yam and *Myoga* Ginger, Served in a *Dashi* Soup

**Hot Pot** ※Please choose one of the followings;

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

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

## **Rice Dish**

Assorted *Nigiri* Sushi Served with *Miso* Soup

## **Dessert**

Soda Punch with Watermelon and Pione Grape



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We are proud to serve domestically produced rice.

# ***NISHIKI*** (SPLENDOR) COURSE

¥10,500

## **Starter**

Thinly Sliced Octopus on a Bed of Chopped Okra Mixed with Seasoned Rice Vinegar,  
Topped with Grated Ginger

## **Clear Soup**

Scallop, White Gourd, Taro Potato, Eggplant and Shredded Luffa

## ***Sashimi***

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

## **Grilled Dish**

Lightly Salted Sweetfish Grilled to Perfection, Served with *Sudachi* Citrus,  
Fig with Seasoned *Tofu* and Lemon-Simmered Sweet Potato

## **Seasonal Dish**

Chilled Puréed Corn Soup with Crouton

## **Simmered Dish**

*Kamo* Eggplant and Eel Topped with Grated Yam and *Myoga* Ginger,  
Served in a *Dashi* Soup

## **Hot Pot**

*Shabu Shabu*: Pike Conger Eel 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**

Soda Punch with Watermelon and Pione Grape



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# *AOI* (HOLLYHOCK) COURSE

¥7,500

## **Starter**

Sesame *Tofu* Mixed with Eggplant Paste, Topped with Radish, Chervil and *Wasabi* (Japanese Horseradish)

## **Clear Soup**

*Edamame*-Soybean Dumpling, Egg Vermicelli Noodles and White Gourd with a Touch of *Yuzu* Citrus

## **Sashimi**

Parboiled Pike Conger Eel with Sour Plum Sauce, Sea Bream and Tuna Garnished with Vegetables, Served with Soy Sauce and Seasoned *Miso*

## **Grilled Dish**

Crispy-Skinned Sea Bass Filet Grilled to Perfection Served on a Bed of Corn Sauce, Garnished with Crouton

## **Chilled Dish**

Simmered Taro Potato, Octopus, Japanese Pumpkin and Snap Pea, Served with Seasoned Sesame Cream

## **Steamed Dish**

Okra Dumpling Topped with *Myoga* Ginger and *Wasabi* (Japanese Horseradish) , Served on a Thick *Kudzu* Starchy Sauce

## **Vinegared Dish**

Golden Fried Cutlass Fish  
Marinated in a Seasoned Vinaigrette

## **Rice Dish**

Assorted *Nigiri* Sushi Served with *Miso* Soup

## **Dessert**

Orange Bracken-starch Dumpling  
Wrapped in a Bamboo Leaf



Seasonal items are subject to change, based on availability.  
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# TEMARI COURSE

¥5,500

## Starter

Sesame *Tofu* Mixed with Eggplant Paste, Topped with Radish, Chervil and *Wasabi* (Japanese Horseradish)

## Clear Soup

*Edamame*-Soybean Dumpling, Egg Vermicelli Noodles and White Gourd with a Touch of *Yuzu* Citrus

## Sashimi

Parboiled Pike Conger Eel with Sour Plum Sauce and Petit *Sushi* Balls Garnished with Vegetables, Served with Soy Sauce and Seasoned *Miso*

## Grilled Dish

Crispy-Skinned Sea Bass Filet Grilled to Perfection on a Bed of Corn Sauce, Garnished with Crouton

## Chilled Dish

Simmered Taro Potato, Octopus, Japanese Pumpkin and Snap Pea, Served with Seasoned Sesame Cream

## Steamed Dish

Okra Dumpling Topped with *Myoga* Ginger and *Wasabi* (Japanese Horseradish) , Served on a Thick *Kudzu* Starchy Sauce

## Rice Dish

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

## Dessert

Sorbet of the Day



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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 *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

Sorbet of the Day



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# *Sushi Kaiseki*

¥7,500

## **Starter**

Sesame *Tofu* Mixed with Eggplant Paste, Topped with Radish, Chervil and *Wasabi* (Japanese Horseradish)

## **Sashimi**

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

## **Steamed Dish**

Okra Dumpling Topped with *Myoga* Ginger and *Wasabi* (Japanese Horseradish) ,  
Served on a Thick *Kudzu* Starchy Sauce

## **Rice Dish**

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

## **Dessert**

Orange Bracken-starch Dumpling Wrapped in a Bamboo Leaf

lunch-only menu

## ***IRODORI* BOX**

¥2,500

Scattered *Sushi (Chirashi Sushi)* for Rice Dish:

¥3,000

### ***Irodori* Box**

- Appetizer : Assorted Traditional Dishes of the Day
- *Sashimi* : Carefully Selected Raw Fish Artfully Prepared by Our Chef,  
Served with Vegetable Garnish
- Seasonal Dish : Crispy-Skinned Spanish Mackerel Grilled to Perfection,  
Assorted Tempura Served with *Matcha* Green Tea-Salt,  
Steamed Millet *Fu* (Wheat Gluten) Dumpling  
Dressed with Thick *Kudzu* Starchy Sauce

### **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**

Sorbet of the Day



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lunch-only menu

# ***LUNCH BASKET***

**¥3,500**

## **Starter**

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

## ***Sashimi***

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

## **Lunch Basket**

Assortment of Seasonal Dishes

## **Steamed Dish**

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

## **Fried Dish**

Assorted *Tempura* Served with *Matcha* Green Tea Salt

## **Rice Dish**

Seafood Scattered *Sushi* (*Chirashi Sushi*) Served with *Miso* Soup

## **Dessert**

Sorbet of the Day



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lunch-only menu

# ***SUSHI GOZEN***

¥4,500

## **Starter**

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

## ***Sashimi***

Two Kinds of *Sashimi* of the Day and Vegetable Garnish, Served with Soy Sauce and Seasoned *Miso*

## **Steamed Dish**

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

## ***Tempura***

Shrimp and Seasonal Vegetables, Served with Dipping Sauce and *Matcha* Green Tea-Salt

## **Rice Dish**

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

## **Dessert**

Sorbet of the Day



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

lunch-only menu

# B.B.Q EEL Lunch

¥4,000

## Starter

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

## *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



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

# B.B.Q EEL DINNER

¥5,000

## **Starter**

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

## **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



Seasonal items are subject to change, based on availability.  
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