

minimum order of two.

KAGAYAKI (BRILLIANT) COURSE

¥15,500

Upgrade the Rice Dish to “Assorted *Nigiri* Sushi of Your Choice”

¥17,500

Starter

Sesame *Tofu* Mixed with Creamy Cod Roe, Topped with Carrot and *Wasabi* (Japanese Horseradish)

Clear Soup

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

Sashimi

Sea Bream, Fatty Tuna, Squid 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

Seasonal Dish

Grilled Snow Crab Served with Ginger Vinaigrette and Lemon

Steamed Dish

Ebi Taro Dumpling Topped with Crabmeat, Dressed with Thick Kudzu-Starch *Dashi* Sauce

Vinegared Dish

Carefully Prepared Blowfish and Parboiled its Skin, Tossed with *Ponzu* Soy-Citrus Sauce and Grated *Daikon* Radish

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
with Grated *Daikon* Radish and Red Chili

Rice Dish

Crab *Nigiri* Sushi Served with *Miso* Soup

Dessert

Kudzu-starch Dumpling Mixed with Mashed Strawberry and Condensed Milk Cream 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 Creamy Cod Roe, Topped with Carrot and *Wasabi* (Japanese Horseradish)

Clear Soup

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

Sashimi

Sea Bream, Fatty Tuna, Squid 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

Ebi Taro Dumpling Topped with Crabmeat, Dressed with Thick Kudzu-Starch *Dashi* Sauce

Vinegared Dish

Carefully Prepared Blowfish and Parboiled its Skin, Tossed with *Ponzu* Soy-Citrus Sauce and Grated *Daikon* Radish

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 with Grated *Daikon* Radish and Red Chili

Rice Dish

Assorted *Nigiri Sushi* Served with *Miso* Soup

Dessert

Kudzu-starch Dumpling Mixed with Mashed Strawberry
and Condensed Milk Cream Wrapped in a Bamboo Leaf



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***NISHIKI* (SPLENDOR) COURSE**

¥10,500

Starter

Sesame *Tofu* Mixed with Creamy Cod Roe, Topped with Carrot and *Wasabi* (Japanese Horseradish)

Clear Soup

Shrimp Dumpling and 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

Ebi Taro Dumpling Topped with Crabmeat, Dressed with Thick Kudzu-Starch *Dashi* Sauce

Vinegared Dish

Carefully Prepared Blowfish and Parboiled its Skin, Tossed with *Ponzu* Soy-Citrus Sauce and Grated *Daikon* Radish

Hot Pot

Slow-Cooked Sea Bream and Turnip Served in Kelp-*Dashi* Broth with a Touch of *Yuzu* Citrus

Rice Dish

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

Dessert

Kudzu-starch Dumpling Mixed with Mashed Strawberry and Condensed Milk Cream Wrapped in a Bamboo Leaf



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AOI (HOLLYHOCK) COURSE

¥7,500

Starter

Arrowhead *Tofu*, Topped with Carrot and *Wasabi* (Japanese Horseradish)

Clear Soup

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

Sashimi

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

Grilled Dish

Seasoned-Soy-Marinaded Spanish Mackerel Grilled to Perfection, Topped with Fine Strips of White Leek, Garnished with Fried Millet *Fu* (Wheat Gluten) with Sweetened Red *Miso* Paste

Steamed Dish

Ebi Taro Dumpling Topped with Crabmeat, Dressed with Thick Kudzu-Starch *Dashi* Sauce

Hot Pot

Slow-Cooked Sea Bream and Turnip Served in Kelp-*Dashi* Broth with a Touch of *Yuzu* Citrus

Rice Dish

Assorted *Nigiri Sushi* Served with *Miso* Soup

Dessert

Kudzu-starch Dumpling Mixed with Mashed Strawberry and Condensed Milk Cream
Wrapped in a Bamboo Leaf



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TEMARI COURSE

¥5,500

Starter

Arrowhead *Tofu*, Topped with Carrot and *Wasabi* (Japanese Horseradish)

Clear Soup

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

Sashimi

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

Grilled Dish

Seasoned-Soy-Marinaded Spanish Mackerel Grilled to Perfection, Topped with Fine Strips of White Leek, Garnished with Fried Millet *Fu* (Wheat Gluten) with Sweetened Red *Miso* Paste

Steamed Dish

Ebi Taro Dumpling Topped with Crabmeat, Dressed with Thick Kudzu-Starch *Dashi* Sauce

Vinegared Dish

Carefully Prepared Blowfish and Parboiled its Skin, Tossed with *Ponzu* Soy-Citrus Sauce and Grated *Daikon* Radish

Rice Dish

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

Dessert

Kudzu-starch Dumpling Mixed with Mashed Strawberry and Condensed Milk Cream Wrapped in a Bamboo Leaf



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UKIHASHIBENTO NAGOMI

¥6,500

Starter

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

Clear Soup

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

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: *Millet* Fu (Wheat Gluten) Dumpling Stuffed with Minced
Chicken, Dressed with Thick *Kudzu* Starchy Sauce
- *Tempura*: Assorted *Tempura* Served with Dipping Sauce and *Matcha* Green Tea-Salt

Steamed Dish

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

Hot Pot

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

Sorbet of the day



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lunch-only menu

***IRODORI* BOX**

¥2,500

Upgrade the Rice Dish to Scattered *Sushi* (*Chirashi Sushi*)

¥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 : Sweetened-Soy Marinated Spanish Mackerel Grilled to Perfection,
Assorted *Tempura* Served with *Matcha* Green Tea-Salt,
Steamed *Millet* Fu (Wheat Gluten) Dumpling Stuffed with Minced
Chicken, 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

Kudzu-starch Dumpling Mixed with Mashed Strawberry and Condensed Milk Cream
Wrapped in a Bamboo Leaf



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lunch-only menu

Hanakazari.

Flowery Plattered Lunch

¥3,900

Starter

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

Flowery Appetizer

Variety of Traditional Dishes of the Season Beautifully Arranged on *Kinuhikari* Brand Rice

Seasonal Plates

Three Kinds of Petit Dishes of the Season

Steamed Dish

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

Fried Dish

Assorted Tempura of Kyoto Vegetables, Served with *Matcha* Green Tea Salt

Noodle Dish

Udon Noodles Mixed with *Tamba* Black Beans, Served in *Dashi* 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



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