

minimum order of two.

KAGAYAKI (BRILLIANT) COURSE

¥15,500

Starter

Rape Blossoms and Herring Roe on Kelp Dressed with Seasoned *Tofu*,
Topped with Flower Petal Shaped Lily Bulb

Clear Soup

White Fish Dumpling with Chopped Bamboo Shoots Topped with *Sansho* Pepper Herb,
Garnished with Bracken and *Wakame* Seaweed

Sashimi

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

Grilled Dish

Grilled Fish of the Day

Abalone Dish

Soy Sauce-Rice-Malt Marinated Abalone Grilled to Perfection

Steamed Dish

Yomogi Mugwort and Potato Dumpling Stuffed with Scallop Dressed with Thick Kudzu
Starchy Sauce, Topped with *Wasabi* (Japanese Horseradish)

Vinegared Dish

Firefly Squid with Sweeten *Miso*-Vinaigrette, White Fish and Pickled Ginger Rolled with
Kelp, Garnished with *Kujo-Negi* Leek

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 of Your Choice,
Served with *Miso* Soup

Dessert

Bracken-starch Dumpling with Red Beans
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

Rape Blossoms and Herring Roe on Kelp Dressed with Seasoned *Tofu*,
Topped with Flower Petal Shaped Lily Bulb

Clear Soup

White Fish Dumpling with Chopped Bamboo Shoots Topped with *Sansho* Pepper Herb,
Garnished with Bracken and *Wakame* Seaweed

Sashimi

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

Grilled Dish

Grilled Fish of the Day

Steamed Dish

Yomogi Mugwort and Potato Dumpling Stuffed with Scallop Dressed with Thick Kudzu
Starchy Sauce, Topped with *Wasabi* (Japanese Horseradish)

Vinegared Dish

Firefly Squid with Sweeten *Miso*-Vinaigrette, White Fish and Pickled Ginger Rolled with
Kelp, Garnished with *Kujo-Negi* Leek

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

Bracken-starch Dumpling with Red Beans
Wrapped in a Bamboo Leaf



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***NISHIKI* (SPLENDOR) COURSE**

¥10,500

Starter

Rape Blossoms and Herring Roe on Kelp Dressed with Seasoned *Tofu*,
Topped with Flower Petal Shaped Lily Bulb

Clear Soup

White Fish Dumpling with Chopped Bamboo Shoots Topped with *Sansho* Pepper Herb,
Garnished with Bracken and *Wakame* Seaweed

Sashimi

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

Grilled Dish

Grilled Fish of the Day

Steamed Dish

Yomogi Mugwort and Potato Dumpling Stuffed with Scallop Dressed with Thick Kudzu
Starchy Sauce, Topped with *Wasabi* (Japanese Horseradish)

Tempura

Firefly Squid, Bamboo Shoots and Ostrich Fern Served with *Matcha* Green Tea-Salt

Hot Pot

Icefish and Vegetables Cooked in *Wakame* Seaweed-*Dashi* Broth

Rice Dish

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

Dessert

Bracken-starch Dumpling with Red Beans
Wrapped in a Bamboo Leaf



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AOI (HOLLYHOCK) COURSE

¥7,500

Starter

Sesame *Tofu* Topped with Flower Petal Shaped Lily Bulb and *Wasabi* (Japanese Horseradish), Garnished with Peas

Clear Soup

White Fish Dumpling with Chopped Bamboo Shoots Topped with *Sansho* Pepper Herb, Garnished with Bracken and *Wakame* Seaweed

Sashimi

Sea Bream, Tuna, Squid and Salmon Roe 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, Served on *Sakura* Cherry Blossom Leaf

Steamed Dish

Yomogi Mugwort and Potato Dumpling Stuffed with Scallop Dressed with Thick Kudzu Starchy Sauce, Topped with *Wasabi* (Japanese Horseradish)

Vinegared Dish

Firefly Squid with Sweeten *Miso*-Vinaigrette, White Fish and Pickled Ginger Rolled with Kelp, Garnished with *Kujo-Negi* Leek

Hot Pot

Icefish and Vegetables Cooked in *Wakame* Seaweed-*Dashi* Broth

Rice Dish

Assorted *Nigiri Sushi* Served with *Miso* Soup

Dessert

Bracken-starch Dumpling with Red Beans Wrapped in a Bamboo Leaf



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TEMARI COURSE

¥5,500

Starter

Sesame *Tofu* Topped with Flower Petal Shaped Lily Bulb and *Wasabi* (Japanese Horseradish), Garnished with Peas

Clear Soup

White Fish Dumpling with Chopped Bamboo Shoots Topped with *Sansho* Pepper Herb, Garnished with Bracken and *Wakame* Seaweed

Sashimi

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

Grilled Dish

Seasoned-Soy-Marinaded Salmon Grilled to Perfection, Sprinkled with Dry-Roasted Egg York, Served on *Sakura* Cherry Blossom Leaf

Tempura

Icefish and Ostrich Fern Served with *Matcha* Green Tea-Salt

Vinegared Dish

Firefly Squid with Sweeten *Miso*-Vinaigrette, and White Fish and Pickled Ginger Rolled with Kelp, Garnished with *Kujo-Negi* Leek

Rice Dish

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

Dessert

Bracken-starch Dumpling with Red Beans
Wrapped in a Bamboo Leaf



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UKIHASHI *BENTO* “NAGOMI”

¥6,500

Starter

Sesame *Tofu* Topped with Flower Petal Shaped Lily Bulb and *Wasabi* (Japanese Horseradish)

Clear Soup

White Fish Dumpling with Chopped Bamboo Shoots, Garnished with Bracken and *Wakame* Seaweed, Topped with *Sansho* Pepper Herb

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: *Yomogi* Mugwort and Potato Dumpling Stuffed with Scallop Dressed with Thick Kudzu Starchy Sauce, Topped with *Wasabi* (Japanese Horseradish)
- *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 with Grated *Daikon* Radish and Red Chili

Rice Dish

Assorted *Nigiri* Sushi Served with *Miso* Soup

Dessert

Strawberry Sorbet



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SUSHI KAISEKI

¥7,500

Starter

Sesame *Tofu* Topped with Flower Petal Shaped Lily Bulb 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 and Potato Dumpling Stuffed with Scallop
Dressed with Thick Kudzu Starchy Sauce, Topped with *Wasabi* (Japanese Horseradish)

Rice Dish

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

Dessert

Bracken-starch Dumpling with Red Beans Wrapped in a Bamboo Leaf

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 Potato Dumpling Topped with *Wasabi* (Japanese Horseradish)
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 Flower Petal Shaped Lily Bulb and *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

***Hanakazari*: Flowery Plattered Lunch**

¥3,900

Starter

Sesame *Tofu* Topped with Flower Petal Shaped Lily Bulb and *Wasabi*
(Japanese Horseradish)

Flowery Appetizer

Variety of Traditional Dishes of the Season Beautifully Arranged on *Koshihikari* 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



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

lunch-only menu

SUSHI GOZEN

¥4,500

Starter

Sesame *Tofu* Topped with Flower Petal Shaped Lily Bulb and *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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