

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

lunch-only menu

Chef's Feast Lunch

¥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 : Spanish Mackerel Marinated in Salt-Marinated Rice Malt and Grilled to
Perfection, Shrimp and Green Pepper Tempura, Steamed Potato Dumpling
Dressed with Thick Kudzu Starchy Sauce

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

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



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lunch-only menu

LUNCH BASKET

¥3,500

Starter

Sesame *Tofu* Topped with Radish 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 Roasted Green Tea Sauce

Fried Dish

Assorted *Tempura* Served with Sea Salt

Rice Dish

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

Dessert

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



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lunch-only menu

SUSHI GOZEN

¥4,500

Starter

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

Sashimi

Two Kinds of *Sashimi* of the Day and Vegetable Garnish, Served with Soy Sauce and *Sencha* Green Tea-Salt

Steamed Dish

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

Tempura

Shrimp and Seasonal Vegetables, Served with Dipping Sauce and Sea Salt

Rice Dish

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

Dessert

Sorbet of the Day



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lunch-only menu

B.B.Q EEL DINNER

¥4,000

Starter

Traditional Dish of the Season

***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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