

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

Yuzu Citrus Sorbet



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

TEMARI COURSE

¥5,000

Starter

- *Kintoki* Carrot *Tofu* Topped with *Wasabi* (Japanese Horseradish)
- Garland Chrysanthemum Mixed with Seasoned *Tofu*, Topped with Chinese Wolfberry

Clear Soup

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

Sashimi

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

Grilled Dish

Seasoned-Soy-Marinaded Spanish Mackerel Grilled to Perfection, Sprinkled with Dried Mullet Roe Powder, Topped with Fine Strips of Leek

Tofu Dish

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

Steamed Dish

Fluffy Steamed Crabmeat Coated with Grated Turnip, Topped with *Mitsuba* Green and *Wasabi* (Japanese Horseradish), Dressed with Thick Kudzu Starchy Sauce

Rice Dish

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

Dessert

Yuzu Citrus Sorbet



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AOI (HOLLYHOCK) COURSE

¥7,500

Starter

- *Kintoki* Carrot *Tofu* Topped with *Wasabi* (Japanese Horseradish)
- Garland Chrysanthemum Mixed with Seasoned *Tofu*, Topped with Chinese Wolfberry

Clear Soup

Shrimp Dumpling Topped with 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

Seasoned-Soy-Marinaded Spanish Mackerel Grilled to Perfection, Sprinkled with Dried Mullet Roe Powder, Topped with Fine Strips of Leek

Steamed Dish

Fluffy Steamed Crabmeat Coated with Grated Turnip, Topped with *Mitsuba* Green and *Wasabi* (Japanese Horseradish), Dressed with Thick Kudzu Starchy Sauce

Vinegared Dish

Puffer Fish Tossed with *Chirizu* (*Ponzu* Soy-Citrus Sauce with Grated *Daikon* Radish and Red Chili)

Rice Dish

Assorted *Nigiri* Sushi Served with *Miso* Soup

Dessert

Matcha Green Tea Jelly
Topped with *Adzuki* Red Bean Paste and Strawberry



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NISHIKI (SPLENDOR) COURSE

¥10,500

Starter

- Cod Soft Roe Sesame *Tofu*, Topped with Dried Mullet Roe and *Wasabi* (Japanese Horseradish)
- Garland Chrysanthemum Mixed with Seasoned *Tofu*, Topped with Chinese Wolfberry

Clear Soup

Shrimp Dumpling Topped with 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

Fluffy Steamed Crabmeat Coated with Grated Turnip, Topped with *Mitsuba* Green and *Wasabi* (Japanese Horseradish), Dressed with Thick Kudzu Starchy Sauce

Vinegared Dish

Puffer Fish Tossed with *Chirizu* (*Ponzu* Soy-Citrus Sauce with Grated *Daikon* Radish and Red Chili)

Tempura

Ebi Taro and Millet *Fu* (Wheat Gluten) Served in *Dashi* Sauce, Topped with Salmon Roe Mixed with Grated *Daikon* Radish

Rice Dish

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

Dessert

Matcha Green Tea Jelly Topped with *Adzuki* Red Bean Paste and Strawberry



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MIYABI (ELEGANCE) COURSE

¥13,500

Starter

- Cod Soft Roe Sesame *Tofu*, Topped with Dried Mullet Roe and *Wasabi* (Japanese Horseradish)
- Garland Chrysanthemum Mixed with Seasoned *Tofu*, Topped with Chinese Wolfberry

Clear Soup

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

Sashimi

Sea Bream, Fatty 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

Fluffy Steamed Crabmeat Coated with Grated Turnip, Topped with *Mitsuba* Green and *Wasabi* (Japanese Horseradish), Dressed with Thick Kudzu Starchy Sauce

Vinegared Dish

Puffer Fish Tossed with *Chirizu* (*Ponzu* Soy-Citrus Sauce with Grated *Daikon* Radish and Red Chili)

Tempura

Ebi Taro and Millet *Fu* (Wheat Gluten) Served in *Dashi* Sauce, Topped with Salmon Roe Mixed with Grated *Daikon* Radish

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 Dipping Sauce

Rice Dish

Assorted *Nigiri* Sushi Served with *Miso* Soup

Dessert

Matcha Green Tea Jelly
Topped with *Adzuki* Red Bean Paste and Strawberry



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minimum order of two.

KAGAYAKI (BRILLIANT) COURSE **¥15,500**

Starter

Cod Soft Roe Sesame *Tofu*, Topped with Dried Mullet Roe and *Wasabi* (Japanese Horseradish)

Garland Chrysanthemum Mixed with Seasoned *Tofu*, Topped with Chinese Wolfberry

Clear Soup

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

Sashimi

Sea Bream, Fatty 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

Fluffy Steamed Crabmeat Coated with Grated Turnip, Topped with *Mitsuba* Green and *Wasabi* (Japanese Horseradish), Dressed with Thick Kudzu Starchy Sauce

Simmered Dish

Shark Fin and Sesame *Tofu* Cooked in a Pot

Vinegared Dish

Puffer Fish Tossed with *Chirizu* (*Ponzu* Soy-Citrus Sauce with Grated *Daikon* Radish and Red Chili)

Tempura

Ebi Taro and Millet *Fu* (Wheat Gluten) Served in *Dashi* Sauce, Topped with Salmon Roe Mixed with Grated *Daikon* Radish

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 Dipping Sauce

Rice Dish

Assorted *Nigiri* Sushi of Your Choice Served with *Miso* Soup

Dessert

Matcha Green Tea Jelly

Topped with *Adzuki* Red Bean Paste and Strawberry



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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 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

Yuzu Citrus Sorbet



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IRODORI GOZEN

¥2,500

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

¥2,900

Appetizer

Six Kinds of Traditional Dishes of the Day

Tempura

Assorted *Tempura* Served with *Matcha* Green Tea-Salt and *Dashi* Dipping 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

Yuzu Citrus Sorbet



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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 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

Yuzu Citrus Sorbet



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