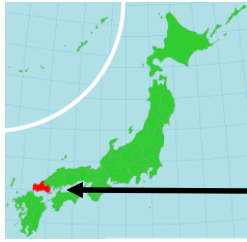


Yamaguchi Pref. Fair Menu

¥15,500



Enjoy varieties of ingredients from Yamaguchi prefecture, especially *Fugu* Blowfish in the season.

Starter

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

Sashimi

Paper thin Sliced Blowfish with Vegetable Garnish, Served with *Ponzu* Soy-Citrus Sauce

Grilled Dish

Yamaguchi Beef Marinated in Sweetened Soy and Grilled to Perfection

Steamed Dish

Tilefish Filet Coated with Grated *Daikon* Radish and Fluffy Steamed, Served on a Bed of Thick Kudzu-Starch *Dashi* Sauce

Fried Dish

Golden Fried Soy Marinated Blowfish, Served with Green Pepper and *Sudachi* Citrus

Hot Pot

Sliced Blowfish and Vegetables Cooked in a Clay Pot, Served with *Ponzu* Soy Citrus Dipping Sauce

Rice Dish

Rice Porridge with Blowfish and Chopped Green Onion, Served with Pickles

Dessert

Kudzu-starch Dumpling Mixed with Black 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

Sesame Tofu Garnished with Ginkgo Nut and *Wasabi* (Japanese Horseradish)

Clear Soup

Crab Dumpling and *Shimeji* Mushrooms Garnished with *Momiji*-Maple Shaped Carrot

Sashimi

Paper Thin Sliced Blowfish, Fatty Tuna, Squid and Sea Urchin Garnished with Vegetables, Served with Soy Sauce and Seasoned *Miso*

Grilled Dish

Sweetened-Soy Marinated Butterfish Filet Grilled to Perfection, Served with Fine Strips of White Leek

Steamed Dish

Tilefish Filet Coated with Grated Daikon Radish and Fluffy Steamed, Served on a Bed of Thick Kudzu-Starch *Dashi* Sauce

Fried Dish

Kyo-Yam Dumpling Served on a Sweetened White Miso 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

Rice Dish

Assorted *Nigiri Sushi* Served with *Miso* Soup

Dessert

Kudzu-starch Dumpling Mixed with Black Beans,
Wrapped in a Bamboo Leaf



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NISHIKI (Splendor) **Course**

¥10,500

Starter

Sesame Tofu Garnished with Ginkgo Nut and *Wasabi* (Japanese Horseradish)

Clear Soup

Crab Dumpling and *Shimeji* Mushrooms Garnished with *Momiji*-Maple Shaped Carrot

Sashimi

Paper Thin Sliced Blowfish, Tuna, and Squid Garnished with Vegetables,
Served with Soy Sauce and Seasoned *Miso*

Grilled Dish

Sweetened-Soy Marinated Butterfish Filet Grilled to Perfection, Garnished with Fine Strips of White Leek

Steamed Dish

Tilefish Filet Coated with Grated Daikon Radish and Fluffy Steamed, Dressed with Thick Kudzu-Starch *Dashi* Sauce

Fried Dish

Kyo-Yam Dumpling Served on a Sweetened White Miso Sauce

Vinegared Dish

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

Hot Pot

Slow-Cooked *Shogoin Daikon* Radish and Snow Crab Meat Served in *Dashi* Broth

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 Black Beans,
Wrapped in a Bamboo Leaf



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AOI (Hollyhock) **Course**

¥7,500

Starter

Yuzu Citrus *Tofu* Topped with Radish and *Wasabi* (Japanese Horseradish)

Clear Soup

Yuba (Spy Milk Skin) Dumpling and *Shimeji* Mushrooms, Topped with *Mitsuba* Green with a Touch of *Yuzu* Citrus

Sashimi

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

Grilled Dish

Miso-Marinated Black Cod Grilled to Perfection, Garnished with Fine Strips of White Leek

Vinegared Dish

Crab Wrapped in Paper Thin Sliced Pickled Radish, Served on a Bed of Egg York Vinaigrette

Fried Dish

Kyo-Yam Dumpling Served on a Sweetened White *Miso* Sauce

Hot Pot

Slow-Cooked *Shogoin Daikon* Radish and Snow Crab Meat Served in *Dashi* Broth

Rice Dish

Assorted *Nigiri Sushi* Served with *Miso* Soup

Dessert

Kudzu-starch Dumpling Mixed with Black Beans, Wrapped in a Bamboo Leaf



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TEMARI Course

¥5,500

Starter

Yuzu Citrus *Tofu* Topped with Radish and *Wasabi* (Japanese Horseradish)

Clear Soup

Yuba (Spy Milk Skin) Dumpling and *Shimeji* Mushrooms, Topped with *Mitsuba* Green with a Touch of *Yuzu* Citrus

Sashimi

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

Grilled Dish

Miso-Marinated Black Cod Grilled to Perfection, Garnished with Fine Strips of White Leek

Vinegared Dish

Crabmeat Wrapped in Paper Thin Sliced Pickled Radish, Served on a Bed of Egg York Vinaigrette

Fried Dish

Kyo-Yam Dumpling Served on a Sweetened White *Miso* Sauce

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 Black Beans, Wrapped in a Bamboo Leaf



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Chef's Feast Dinner

¥6,500

Starter

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

Clear Soup

Yuba (Spy Milk Skin) Dumpling and *Shimeji* Mushrooms, Topped with *Mitsuba* Green 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 : *Shogoin Daikon* Radish
- *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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Sushi Kaiseki

¥7,500

Starter

Yuzu Citrus *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

Steamed Dish

Tilefish Filet Coated with Grated *Daikon* Radish and Fluffy Steamed, Dressed with
Thick Kudzu-Starch *Dashi* Sauce

Rice Dish

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

Dessert

Kudzu-starch Dumpling Mixed with Black 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-*Miso* Marinated Salmon Grilled to Perfection
Assorted *Tempura* Served with *Matcha* Green Tea-Salt
Tilefish Filet Coated with Grated *Daikon* Radish and Fluffy Steamed,
Dressed with Thick Kudzu-Starch *Dashi* 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



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

lunch-only menu

Chef's Feast Lunch

¥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

HANAKAZARI: Flowerly Pattered Lunch

¥3,900

Starter

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

Flowerly 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



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

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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We are proud to serve domestically produced rice.