

# MATSUTAKE MASHROOM KAISEKI ¥15,500

## Starter

*Matsutake* Mushroom and *Mizuna* Leaf with Chrysanthemum Petal Soaked in *Dashi* Sauce, Topped with Salmon Roes

## Clear Soup

*Matsutake* Mushrooms and Pike Conger Eel Cooked in a *Dobin* Pot  
Please enjoy a different taste of the soup by squeezing *Sudachi* Citrus

## Sashimi

*Matsutake* Mushroom *Nigiri Sushi*, Bonito, Sea Bream, Squid and Sea Urchin  
Garnished with Vegetables, Served with Soy Sauce and Seasoned *Miso*

## Grilled Dish

- *Matsutake* Mushroom Served with *Sudachi* Citrus and *Ponzu* Citrus Soy Sauce
- *Matsutake* Mushroom and Lightly Salted Barracuda Grilled to Perfection  
Served in *Dashi* Sauce, Topped with Fine Strips of Leek

## Fried Dish

*Matsutake* Mushroom *Tempura* Served with *Sudachi* Citrus

## Hot Pot

*Matsutake* Mushroom and Kyoto *Kuroge Wagyu* Beef Cooked in a Broth

## Rice Dish

Seasoned Rice with *Matsutake* Mushroom  
Served with *Miso* Soup and Japanese Pickles

## Dessert

Pumpkin 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

*Matsutake* Mushroom and *Mizuna* Leaf with Chrysanthemum Petal  
Soaked in *Dashi* Sauce, Topped with Salmon Roes

## Clear Soup

*Matsutake* Mushroom and Pike Conger Eel Cooked in a *Dobin* Pot  
Please enjoy a different taste of the soup by squeezing *Sudachi* Citrus

## Sashimi

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

## Grilled Dish

Lightly Salted Barracuda Grilled to Perfection Soaked in *Dashi* Sauce,  
Topped with Fine Strips of Leek

## Steamed Dish

Eggplant and Potato Dumpling Stuffed with Scallop, Topped with *Tobiko* Flying Fish Roes  
with a Touch of *Wasabi* (Japanese Horseradish), Dressed with Thick Kudzu Starchy Sauce

## Fried Dish

Fried Fig Dumpling Coated with Roasted Brown Rice and *Matsutake* Mushroom,  
Soaked in a *Dashi* Broth

## Vinegared Dish

Golden Fried Cutlass Fish Marinated in a Seasoned  
Vinaigrette, Topped with Grated Yam

## 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

Pumpkin Bracken-starch Dumpling  
Wrapped in a Bamboo Leaf



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# NISHIKI (SPLENDOR) COURSE

¥10,500

## Starter

*Matsutake* Mushroom and *Mizuna* Leaf with Chrysanthemum Petal Soaked in *Dashi* Sauce, Topped with Salmon Roes

## Clear Soup

*Matsutake* Mushroom and Pike Conger Eel Cooked in a *Dobin* Pot Please enjoy a different taste of the soup by squeezing *Sudachi* Citrus

## Sashimi

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

## Grilled Dish

Lightly Salted Barracuda Grilled to Perfection Soaked in *Dashi* Sauce, Topped with Fine Strips of Leek

## Steamed Dish

Eggplant and Potato Dumpling Stuffed with Scallop, Topped with *Tobiko* Flying Fish Roes with a Touch of *Wasabi* (Japanese Horseradish), Dressed with Thick Kudzu Starchy Sauce

## Fried Dish

Fried Fig Dumpling Coated with Roasted Brown Rice and *Matsutake* Mushroom, Soaked in a *Dashi* Broth

## Vinegared Dish

Golden Fried Cutlass Fish Marinated in a Seasoned Vinaigrette, Topped with Grated Yam

## Rice Dish

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

## Dessert

Pumpkin Bracken-starch Dumpling Wrapped in a Bamboo Leaf



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# AOI (HOLLYHOCK) COURSE

¥7,500

## Starter

Gingko Nuts *Tofu* Topped with Radish, Chervil and *Wasabi* (Japanese Horseradish)

## Clear Soup

Chrysanthemum Petal Dumpling with *Maitake* Mushroom, Topped with *Mitsuba* Green with a Touch of *Yuzu* Citrus

## Sashimi

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

## Grilled Dish

*Miso*-Marinated Sweetfish with Roes Grilled to Perfection

## Fried Dish

Fried Fig Dumpling Coated with Roasted Brown Rice and *Matsutake* Mushroom, Soaked in a *Dashi* Broth

## Vinegared Dish

Golden Fried Cutlass Fish Marinated in a Seasoned Vinaigrette, Topped with Grated Yam

## Steamed Dish

Eggplant and Potato Dumpling Stuffed with Scallop, Topped with *Tobiko* Flying Fish Roe with a Touch of *Wasabi* (Japanese Horseradish), Dressed with Thick Kudzu Starchy Sauce

## Rice Dish

Assorted *Nigiri Sushi* Served with *Miso* Soup

## Dessert

Pumpkin Bracken-starch Dumpling  
Wrapped in a Bamboo Leaf



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# TEMARI COURSE

Lunch



¥4,400

Dinner

¥5,500

## Starter

Ginkgo Nuts *Tofu* Topped with Radish, Chervil and *Wasabi* (Japanese Horseradish)

## Clear Soup

Chrysanthemum Petal Dumpling with *Maitake* Mushroom, Topped with *Mitsuba* Green with a Touch of *Yuzu* Citrus

## Sashimi

Bonito and Petit *Sushi* Balls Garnished with Vegetables, Served with Soy Sauce and Seasoned *Miso*

## Grilled Dish

*Miso*-Marinated Sweetfish with Roes Grilled to Perfection

## Fried Dish

Fried Fig Dumpling Coated with Roasted Brown Rice and *Matsutake* Mushroom, Soaked in a *Dashi* Broth

## Steamed Dish

Eggplant and Potato Dumpling Stuffed with Scallop, Topped with *Tobiko* Flying Fish Roe with a Touch of *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

Pumpkin Bracken-starch Dumpling  
Wrapped in a Bamboo Leaf



**This offer cannot be used in combination with the 10% Discount Pass or any other discounts / special offers.**

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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 *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

Sorbet of the day



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# SUSHI KAISEKI

¥7,500

## **Starter**

Ginkgo Nuts *Tofu* Topped with Radish, Chervil and *Wasabi* (Japanese Horseradish)

## ***Sashimi***

Carefully Selected Raw Fish of the Day Artfully Prepared by Our Chef,  
Served with Vegetable Garnish

## **Steamed Dish**

Eggplant and Potato Dumpling Stuffed with Scallop, Topped with *Tobiko* Flying Fish  
Roe with a Touch of *Wasabi* (Japanese Horseradish), Dressed with Thick Kudzu  
Starchy Sauce

## **Rice Dish**

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

## **Dessert**

Pumpkin Bracken-starch Dumpling Wrapped in a Bamboo Leaf

lunch-only menu

## IRODORI BOX

¥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 : Seasoned-Soy-Marinated Salmon Grilled to Perfection,  
Assorted *Tempura* Served with *Matcha* Green Tea-Salt,  
Steamed Taro 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 *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

# MATSUTAKE MUSHROOM GOZEN

¥4,500

## Starter

*Matsutake* Mushroom and *Mizuna* Leaf with Chrysanthemum Petal  
Soaked in *Dashi* Sauce, Topped with Salmon Roe

## Sashimi

*Matsutake* Mushroom Rolled with Sea Bream Garnished with Vegetables,  
Served with Soy Sauce and Seasoned *Miso*

## Fried Dish

*Matsutake* Mushroom *Tempura* and Fried Fig Dumpling Coated with Roasted Brown Rice,  
Served with *Dashi* Dipping Sauce

## Hot Pot [*Sukiyaki*]

*Matsutake* Mushroom, Sliced Beef, Vegetables and *Tofu* Cooked in Sweeten Soy Broth

## Rice Dish

*Ochazuke* – Steamed Rice Topped with Soy Simmered *Matsutake* Mushroom  
Poured with *Dashi* Tea, Served with Japanese Pickles

## Dessert

Sorbet of the day



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We are proud to serve domestically produced rice.

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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