

weekday lunch-only menu

KAISEKI COURSE “KAEDE”

¥8,500

Starter

Manganji Pepper Tofu with Grated Yam and *Wasabi* (Japanese Horseradish) in a *Dashi* Sauce

Soup

Edamame Dumpling with *Somen* Noodles and White Gourd with a Touch of *Yuzu* Citron

Sashimi

Sea bream, *Maguro* Tuna, Squid, and Sea Urchin Garnished with Vegetables, Served with Soy Sauce

Fried Dish

Japanese Sea Bass, Small Potatoes, Okra, and Zucchini, Served with Plum-Flavored Sauce

Chilled Dish

Simmered *Kamo* Eggplant with Thinly Sliced Japanese Wild Ginger

Final Dish

Corn Dumpling Topped with *Wasabi* (Japanese Horseradish) in a Thick *Kudzu* Starchy Sauce

Rice Dish

Rice Dish of the Day

Japanese Pickles

Miso Soup

Dessert

Peach Bracken-Starch Dumpling

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

KAISEKI COURSE “YURI”

¥10,500

Starter

Manganji Pepper Tofu with Grated Yam and *Wasabi* (Japanese Horseradish) in a *Dashi* Sauce

Octopus *Takosenmai* and Okra Lightly Dressed with a Soy Vinaigrette

Soup

Edamame Dumpling with *Somen* Noodles and White Gourd with a Touch of *Yuzu* Citron

Sashimi

Sea bream, *Maguro* Tuna, Squid, and Sea Urchin Garnished with Vegetables, Served with Soy Sauce

Fried Dish

Japanese Sea Bass, Small Potatoes, Okra, and Zucchini, Served with Plum-Flavored Sauce

Chilled Dish

Simmered *Kamo* Eggplant with Thinly Sliced Japanese Wild Ginger

Final Dish

Corn Dumpling Topped with *Wasabi* (Japanese Horseradish) in a Thick *Kudzu* Starchy Sauce

Rice Dish

Rice Dish of the Day

Japanese Pickles

Miso Soup

Dessert

Peach Bracken-Starch Dumpling

KAISEKI COURSE “YAMABUKI”

¥13,500

Starter

Prawn and Sea Urchin with Yam Noodles in a Delicious Gelée

Clear Soup

Hegi Abalone with Sesame *Tofu* with a Touch of *Yuzu* Citron

Sashimi

Sashimi of the Day (Three Kinds), Served with Soy Sauce

Grilled Dish

Salt-Grilled Sweetfish

Chilled Dish

Simmered *Kamo* Eggplant

Octopus *Takosenmai* and Okra Lightly Dressed with a Soy Vinaigrette

Grated *Akamoku* Seaweed in a *Dashi* Sauce

Intermediate Dish

Corn Dumpling Topped with *Wasabi* (Japanese Horseradish) in a Thick *Kudzu* Starchy Sauce

Hot Pot

Pike Conger Eel *Shabu Shabu* (Cooked in a Broth) Served with *Ponzu* Soy-Citrus Sauce and Grated *Daikon* Radish and Red Chili

Rice Dish

Rice Dish of the Day

Japanese Pickles

Miso Soup

Dessert

Watermelon

Muskmelon

Peach Bracken-Starch Dumpling

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KAISEKI COURSE “KIKYO”

¥16,500

Starter

Prawn and Sea Urchin with Yam Noodles in a *Dashi* Sauce

Soup

Hegi Abalone with Sesame *Tofu* with a Touch of *Yuzu* Citron

Sashimi

Sashimi of the Day (Three Kinds), Served with Soy Sauce

Grilled Dish

Salt-Grilled Sweetfish

Chilled Dish

Simmered *Kamo* Eggplant

Octopus *Takosenmai* and Okra Lightly Dressed with a Soy Vinaigrette

Grated *Akamoku* Seaweed in a *Dashi* Sauce

Main Dish

Soy Sauce-Rice Malt Marinated Abalone Grilled to Perfection

Hot Pot

Kyoto *Kuroge Wagyu* Beef *Shabu Shabu* (Cooked in a Broth) Served with *Ponzu* Soy-Citrus Sauce and Grated *Daikon* Radish and Red Chili

Rice Dish

Rice Dish of the Day

Japanese Pickles

Miso Soup

Dessert

Watermelon

Muskmelon

Peach Bracken-Starch Dumpling

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We are proud to serve domestically produced rice.