

weekday lunch-only menu

## **KAISEKI COURSE “KAEDE”**

**¥8,500**

### **Starter**

*Yurine* (Lily Bulb) *Tofu* with *Wasabi* (Japanese Horseradish) in *Dashi* Sauce

### **Soup**

Shark Fin Dumpling

### **Sashimi**

Three Kinds of *Sashimi*

### **Grilled Dish**

Kyoto White *Miso*-Marinated Black Cod Grilled to Perfection

### **Intermediate Dish**

Fluffy Steamed Grated Turnip, Topped with Crabmeat and *Wasabi* (Japanese Horseradish),  
Served in Thick *Kudzu* Starch *Dashi* Sauce

### **Fried Dish**

Deep-Fried *Ebi* Taro and Duck Meatballs in *Dashi* Sauce

### **Rice Dish**

Rice and Japanese Pickles, Served with *Miso* Soup

### **Dessert**

Japanese Dessert

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

# **KAISEKI COURSE “YURI”**

**¥10,500**

## **Starter**

*Yurine* (Lily Bulb) *Tofu* with *Wasabi* (Japanese Horseradish) in *Dashi* Sauce

## **Soup**

Shark Fin Dumpling

## **Sashimi**

Three Kinds of *Sashimi*

## **Grilled Dish**

Kyoto White *Miso*-Marinated Black Cod Grilled to Perfection

## **Clay Pot Dish**

Soft-Shelled Turtle Soup

## **Intermediate Dish**

Fluffy Steamed Grated Turnip, Topped with Crabmeat and *Wasabi* (Japanese Horseradish), Served in Thick *Kudzu* Starch *Dashi* Sauce

## **Fried Dish**

Deep-Fried *Ebi* Taro and Duck Meatballs in *Dashi* Sauce

## **Rice Dish**

Rice and Japanese Pickles, Served with *Miso* Soup

## **Dessert**

Japanese Dessert

# ***KAISEKI COURSE “YAMABUKI”***

**¥13,500**

## **Starter**

Crabmeat and Turnip Wrapped in Paper-Thin Sliced Pickled Radish, Served on a Bed of Egg Yolk Vinaigrette

## **Soup**

Crab Dumplings

## ***Sashimi***

*Sashimi* of the Day

## **Grilled Dish**

Sweetened-Soy Marinated Butterfish Fillet Grilled to Perfection

## **Clay Pot Dish**

Soft-Shelled Turtle Soup

## **Fried Dish**

Deep-Fried *Ebi* Taro and Duck Meatballs in *Dashi* Sauce

## **Hot Pot**

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

## **Rice Dish**

Rice and Japanese Pickles, Served with *Miso* Soup

## **Dessert**

Japanese Dessert

# ***KAISEKI COURSE “KIKYO”***

**¥16,500**

## **Starter**

Crabmeat and Turnip Wrapped in Paper-Thin Sliced Pickled Radish, Served on a Bed of Egg Yolk Vinaigrette

## **Soup**

Crab Dumplings

## ***Sashimi***

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

## **Grilled Dish**

Sweetened-Soy Marinated Butterfish Fillet Grilled to Perfection

## **Clay Pot Dish**

Soft-Shelled Turtle Soup

## **Abalone 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 with Red Chili

## **Rice Dish**

Rice and Japanese Pickles, Served with *Miso* Soup

## **Dessert**

Japanese Dessert