

KAGAYAKI (BRILLIANT) COURSE

¥15,500

Starter

Japanese Red *Kintoki* Carrot *Tofu* and Rape Blossoms in *Dashi* Sauce

Soup

Steamed Turnip and Soft-Shelled Turtle Soup in a *Dobin* Clay Pot

Sashimi

Sashimi of the Day

Grilled Dish

Saiko-Miso Marinated Butterfish Grilled to Perfection, Topped with Fine Strips of Leek

Abalone Dish

Soy Sauce-Rice Malt Marinated Abalone Grilled to Perfection

Pickled Dish

Carefully Prepared Pufferfish with Parboiled Skin and Spring Onion Tossed with *Ponzu* Soy-Citrus Sauce, Grated *Daikon* Radish and Red Chili

Hot Pot

[A] *Tekkiyaki* : Kyoto *Kuroge Wagyu* Beef and Vegetables Grilled on an Iron Plate,
Served with *Ponzu* Soy-Citrus Sauce with Grated *Daikon* Radish and Red Chili

[B] *Shabu Shabu* : Thinly Sliced Kyoto *Kuroge Wagyu* Beef and Vegetables Cooked in a Broth, Served with *Ponzu* Soy-Citrus Sauce with Grated *Daikon* Radish and Red Chili

Rice Dish

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

Dessert

Bracken-starch Dumpling with *Matcha* Green Tea
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

Japanese Red *Kintoki* Carrot *Tofu* and Rape Blossoms in *Dashi* Sauce

Soup

Steamed Turnip and Soft-Shellled Turtle Soup in a *Dobin* Clay Pot

Sashimi

Sashimi of the Day

Grilled Dish

Saikyo-Miso Marinated Butterfish Grilled to Perfection, Topped with Fine Strips of Leek

Pickled Dish

Carefully Prepared Pufferfish with Parboiled Skin and Spring Onion Tossed with *Ponzu* Soy-Citrus Sauce, Grated *Daikon* Radish and Red Chili

Steamed Dish

Yuba (Soy Milk Skin) with *Daikon* Radish Cake, Served with Condiments

Hot Pot

[A] *Tekkiyaki* : Kyoto *Kuroge Wagyu* Beef and Vegetables Grilled on an Iron Plate, Served with *Ponzu* Soy-Citrus Sauce with Grated *Daikon* Radish and Red Chili

[B] *Shabu Shabu* : Thinly Sliced Kyoto *Kuroge Wagyu* Beef and Vegetables Cooked in a Broth, Served with *Ponzu* Soy-Citrus Sauce with Grated *Daikon* Radish and Red Chili

Rice Dish

Assorted *Nigiri Sushi* with *Miso* Soup

Dessert

Bracken-starch Dumpling with *Matcha* Green Tea Wrapped in a Bamboo Leaf



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***NISHIKI* (SPLENDOR) COURSE**

¥10,500

Starter

Japanese Red *Kintoki* Carrot *Tofu* and Rape Blossoms in *Dashi* Sauce

Soup

Steamed Turnip and Soft-Shelled Turtle Soup in a *Dobin* Clay Pot

Sashimi

Sashimi of the Day

Grilled Dish

Saikyo-Miso Marinated Butterfish Grilled to Perfection, Topped with Fine Strips of Leek

Pickled Dish

Carefully Prepared Pufferfish with Parboiled Skin and Spring Onion Tossed with *Ponzu* Soy-Citrus Sauce, Grated *Daikon* Radish and Red Chili

Hot Pot

Pufferfish Hot Pot, Served with Vegetables and *Ponzu* Citrus Soy Sauce, Grated *Daikon* Radish, and Red Chili

Rice Dish

Rice and Japanese Pickles, Served with *Miso* Soup
Carefully Selected by Rice Meister *Hachidaime Gihey*

Dessert

Bracken-starch Dumpling with *Matcha* Green Tea Wrapped in a Bamboo Leaf



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AOI (HOLLYHOCK) COURSE

¥7,500

Starter

Arrowhead *Tofu* in *Dashi* Sauce Topped with *Wasabi* (Japanese Horseradish)

Clear Soup

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

Sashimi

Three Kinds of *Sashimi*

Grilled Dish

Sweetened-Soy Marinated Spanish Mackerel Grilled to Perfection, Served with Fine Strips of White Leek

Steamed Dish

Yuba (Soy Milk Skin) with *Daikon* Radish Cake, Served with Condiments

Hot Pot

Pufferfish Hot Pot, Served with Vegetables and *Ponzu* Citrus Soy Sauce, Grated *Daikon* Radish and Red Chili

Rice Dish

Assorted *Nigiri Sushi* with *Miso* Soup

Dessert

Bracken-starch Dumpling with *Matcha* Green Tea Wrapped in a Bamboo Leaf



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TEMARI COURSE

¥5,500

Starter

Arrowhead *Tofu* in *Dashi* Sauce Topped with *Wasabi* (Japanese Horseradish)

Clear Soup

Shrimp Dumpling and Rape Blossoms with a Touch of *Yuzu* Citron

Sashimi

Sea Bream and *Maguro* Tuna *Sashimi*, and Petit Salmon and Squid *Sushi* Balls, Served with Soy Sauce

Grilled Dish

Sweetened-Soy Marinated Spanish Mackerel Grilled to Perfection, Served with Fine Strips of White Leek

Steamed Dish

Yuba (Soy Milk Skin) with *Daikon* Radish Cake, Served with Condiments

Hot Dish

Ebi Taro Dumpling with Grated *Daikon* Radish Soup

Rice Dish

Rice and Japanese Pickles, Served with *Miso* Soup
Carefully Selected by Rice Meister Hachidaime Gihey

Dessert

Bracken-starch Dumpling with *Matcha* Green Tea Wrapped in a Bamboo Leaf



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UKIHASHI *BENTO* “NAGOMI”

¥6,500

Starter

Small Dishes of the Day

Clear Soup

Shrimp Dumpling and Rape Blossoms with a Touch of *Yuzu* Citron

***Bento* Boxed Lunch**

- *Sashimi*: Three Kinds of *Sashimi*
- Assorted Dish: Assorted Dishes of the Day
- Hot Dish: Turnip Served with Egg Yolk Vinaigrette
- Fried Dish: Assorted *Tempura* Served with *Matcha* Green Tea Salt and *Tempura* Dipping Sauce

Steamed Dish

Tofu Mushi Topped with Thick Shark Fin Sauce

Hot Pot

Pufferfish Hot Pot, Served with Vegetables and *Ponzu* Citrus Soy Sauce, Grated *Daikon* Radish and Red Chili

Rice Dish

Assorted *Nigiri Sushi* with *Miso* Soup

Dessert

Sorbet



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