

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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HANAKOMACHI (FLOWERING BEAUTY)

¥4,500

Starter

Turnip, Carrot, Cucumber, and Salmon Roe, Served with Egg Yolk Vinaigrette

Flowery Appetizer

- Grilled Spanish Mackerel with Soy and Citrus Sauce, Served with Omi *Konnyaku*
- Flower-Shaped Carrot and Rape Blossom
- Garland Chrysanthemum and *Daikon* Radish Soaked in *Dashi* Sauce
- Rice-Flower-Breaded and Deep-Fried Crab with Pumpkin *Tempura*
- *Kujo Negi* Leek Seasoned with Vinegared *Miso*
- Baked *Ebi* Taro with *Miso* Paste, Wheat Gluten Wrapped in Bamboo Leaf, and *Kamaboko* Fish Cake

Seasonal Plates

- Sea Bream and *Maguro* Tuna *Sashimi*, Served with Soy Sauce
- Smoked Salmon Salad and Sesame Dressing
- Japanese Omelet, Served with Soy Sauce-Flavored Grated *Daikon* Radish and *Shiso* Perilla

Steamed Dish

Ebi Taro Dumpling Topped with *Wasabi* (Japanese Horseradish) in Thick *Kudzu* Starchy Sauce

Hot Pot

Boiled *Tofu*, Flower-Shaped Carrot, Chrysanthemum Greens, Ginger, and Green Onion, Served with Tangle Flakes in *Dashi* Sauce

Rice Dish

Mini Rice Bowl with Salmon Roe and Japanese Pickles, Served with *Miso* Soup

Dessert

Sorbet



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lunch-only menu

SUSHI GOZEN

¥4,500

Small Dish

Turnip Served with Egg Yolk Vinaigrette

Sashimi

Sashimi of the Day

Steamed Dish

Tofu Mushi Topped with Thick Shark Fin Sauce

Fried Dish

Shrimp with Seasonal Vegetables, Served with *Matcha* Green Tea Salt and *Tempura* Dipping Sauce

Assorted Nigiri Sushi

Seven Assorted *Nigiri Sushi*

Dessert

Sorbet



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lunch-only menu

AUTUMN LUNCH BOX

¥3,500

Starter

Turnip Served with Egg Yolk Vinaigrette

Turnip, Carrot, Cucumber, and Salmon Roe, Served with Egg Yolk Vinaigrette

Sashimi

Two kinds of *Sashimi*

Flower Basket Arrangement

Assorted Seasonal Dishes

Steamed Dish

Tofu Mushi Topped with Thick Shark Fin Sauce

Fried Dish

Catch of the Day

Rice Dish

Seafood-Scattered *Sushi (Chirashi Sushi)* with *Miso Soup*

Dessert

Sorbet



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lunch-only menu

***IRODORI* BOX**

¥2,500

Upgrade the Rice Dish to Scattered *Sushi* (*Chirashi Sushi*)

¥3,000

***Irodori* Box**

- Appetizer: Braised Japanese Mustard Spinach with Bonito Flakes
Kujo Negi Leek Seasoned with Vinegared *Miso*
Sesame *Tofu* Topped with *Yuba* (Soy Milk Skin) and *Wasabi* (Japanese Horseradish) in a *Dashi* Sauce
- *Sashimi*: *Sashimi* of the Day
- Grilled Dish: *Miso*-Marinated Flounder Grilled to Perfection
- Fried Dish: Shrimp, *Yatsushashi*, and Green Pepper, Served with *Matcha* Green Tea Salt
- Steamed Dish: *Ebi* Taro Dumpling Topped with *Wasabi* (Japanese Horseradish) in Thick *Kudzu* Starchy Sauce

Steamed Dish

Tofu Mushi Topped with Thick Shark Fin Sauce

Rice Dish

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

Dessert

Sorbet



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