

KAGAYAKI (BRILLIANT) COURSE

¥15,500

Starter

Rape Blossoms with Fava Beans and Herring Roe
on Kelp Dressed with Seasoned *Tofu*, Topped with Flower Petal Shaped Lily Bulb

Clear Soup

Bracken Dumpling and Bamboo Shoot

Sashimi

Sashimi of the Day

Grilled Dish

Fat Greenling Seasoned with *Sansho* Pepper and Grilled to Perfection

Abalone Dish

Soy Sauce-Rice Malt Marinated Abalone Grilled to Perfection

Pickled Dish

Firefly Squid and *Mozuku* Seaweed

Hot Pot

[A] *Tekkiyaki* : Kyoto *Kuroge Wagyu* Beef and Vegetables Grilled on an Iron Plate

[B] *Shabu Shabu* : Thinly Sliced Kyoto *Kuroge Wagyu* Beef and
Vegetables Cooked in a Broth

Rice Dish

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

Dessert

Sakura Cherry Bracken-Starch Dumpling Filled with
Sweet White Bean Paste and Wrapped in 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

Rape Blossoms with Fava Beans and Herring Roe
on Kelp Dressed with Seasoned *Tofu*, Topped with Flower Petal Shaped Lily Bulb

Clear Soup

Bracken Dumpling and Bamboo Shoot

Sashimi

Sashimi of the Day

Grilled Dish

Fat Greenling Seasoned with *Sansho* Pepper and Grilled to Perfection

Steamed Dish

Potato Dumpling with *Yuba* (Soy Milk Skin), Served with Condiments

Pickled Dish

Firefly Squid and *Mozuku* Seaweed

Hot Pot

[A] *Tekkiyaki* : Kyoto *Kuroge Wagyu* Beef and Vegetables Grilled on an Iron Plate

[B] *Shabu Shabu*: Thinly Sliced Kyoto *Kuroge Wagyu* Beef and
Vegetables Cooked in a Broth

Rice Dish

Assorted *Nigiri Sushi* with *Miso* Soup

Dessert

Sakura Cherry Bracken-Starch Dumpling Filled with
Sweet White Bean Paste and Wrapped in Bamboo Leaf



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

NISHIKI (SPLENDOR) COURSE

¥10,500

Starter

Rape Blossoms with Fava Beans and Herring Roe
on Kelp Dressed with Seasoned *Tofu*, Topped with Flower Petal Shaped Lily Bulb

Clear Soup

Bracken Dumpling and Bamboo Shoot

Sashimi

Sashimi of the Day

Grilled Dish

Fat Greenling Seasoned with *Sansho* Pepper and Grilled to Perfection

Steamed Dish

Potato Dumpling with *Yuba* (Soy Milk Skin), Served with Condiments

Hot Dish

Shark Fin and Bamboo Shoot Cooked in a *Dobin* Pot

Pickled Dish

Firefly Squid and *Mozuku* Seaweed

Rice Dish

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

Dessert

Sakura Cherry Bracken-Starch Dumpling
Filled with Sweet White Bean Paste and Wrapped in Bamboo Leaf



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

AOI (HOLLYHOCK) COURSE

¥7,500

Starter

Green Pea *Tofu* with Flower Petal Shaped Lily Bulbs and *Wasabi* (Japanese Horseradish) in *Dashi* Sauce

Clear Soup

Sakura Cherry Blossom Petal Dumpling and Bamboo Shoot

Sashimi

Sashimi of the Day

Grilled Dish

Seasoned-Soy-Marinaded Salmon Grilled to Perfection, Served with Rape Blossom and Dry-Roasted Egg Yolk Sprinkles

Pickled Dish

Firefly Squid and *Mozuku* Seaweed

Steamed Dish

Fava Bean Dumpling Topped with *Wasabi* (Japanese Horseradish) in Thick *Kudzu* Starchy Sauce

Rice Dish

Assorted *Nigiri Sushi* with *Miso* Soup

Dessert

Sakura Cherry Bracken-Starch Dumpling Filled with Sweet White Bean Paste and Wrapped in Bamboo Leaf



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

TEMARI COURSE

¥5,500

Starter

Green Pea *Tofu* with Flower Petal Shaped Lily Bulbs and *Wasabi* (Japanese Horseradish) in *Dashi* Sauce

Clear Soup

Sakura Cherry Blossom Petal Dumpling and Bamboo Shoot

Sashimi

Sea Bream and *Maguro* Tuna *Sashimi*, and Petit Salmon and Squid *Sushi* Balls

Grilled Dish

Seasoned-Soy-Marinaded Salmon Grilled to Perfection, Served with Rape Blossom and Dry-Roasted Egg Yolk Sprinkles

Pickled Dish

Firefly Squid and *Mozuku* Seaweed

Steamed Dish

Fava Bean Dumpling Topped with *Wasabi* (Japanese Horseradish) in Thick *Kudzu* Starchy Sauce

Rice Dish

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

Dessert

Sakura Cherry Bracken-Starch Dumpling Filled with Sweet White Bean Paste and Wrapped in Bamboo Leaf



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

SHABU SHABU COURSE:
PARBOILED KYOTO *KUROGE WAGYU* BEEF **¥7,000**

Special Discount for Hotel Guests ¥6,000

Starter

Seasonal Dish

Fried Dish

Assorted *Tempura* with Seafood and Vegetables

Hot Pot

Kyoto *Kuroge Wagyu* Beef

Vegetables

Rice Dish

Rice and Japanese Pickles, Served with *Miso* Soup

Carefully Selected by Rice Meister *Hachidai* *Gihey*

or

Assorted *Nigiri Sushi* with *Miso* Soup (Can be requested at JPY 1,200)

Dessert

Sorbet



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

UKIHASHI *BENTO* “NAGOMI”

¥6,500

Starter

Small Dishes of the Day

Clear Soup

Sakura Cherry Blossom Petal Dumpling and Bamboo Shoot

***Bento* Boxed Lunch**

- *Sashimi*: *Sashimi* of the Day
- Assorted Dish: Assorted Dishes of the Day
- Hot Dish: Seasonal Dish
- Fried Dish: Assorted *Tempura*

Steamed Dish

Tofu Mushi Topped with Thick Shark Fin Sauce

Main Dish

Kyoto *Kuroge Wagyu* Beef *Shabu Shabu* (Cooked in a Broth)

Rice Dish

Assorted *Nigiri Sushi* with *Miso* Soup

Dessert

Sorbet



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