

MATSUTAKE MUSHROOM KAISEKI ¥15,000

Starter

Matsutake Mushrooms, *Daikoku Hon-Shimeji* Mushrooms, Prawn and Chrysanthemum Greens Soaked in *Dashi* Sauce, with a Touch of *Yuzu* Citron

Soup

Pike Conger Eel and *Matsutake* Mushrooms Cooked in a *Dobin* Pot

Sashimi

Rolled Kelp- Flavored Sea Bream with *Matsutake* Mushroom and Bonito

Grilled Dish

Soy Sauce-Rice Malt Marinated *Matsutake* Mushroom and Abalone Grilled to Perfection

Fried Dish

Deep Fried *Matsutake* Mushroom

Hot Pot

Shabu Shabu : *Matsutake* Mushroom and Thinly Sliced Kyoto *Wagyu* Beef and Vegetables Cooked in a Broth

Rice Dish

Ochazuke : Steamed Rice Topped with *Matsutake* Mushroom *Tempura* Poured with *Dashi* Tea, Served with Japanese Pickles

Dessert

Assorted Dessert of the Day



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

KIRI (Princess Tree) **COURSE**

¥15,500

Starter

Daikoku Hon-Shimeji Mushrooms, Prawn and Chrysanthemum Greens Soaked in *Dashi* Sauce, with a Touch of *Yuzu* Citron

Soup

Pike Conger Eel and *Matsutake* Mushrooms Cooked in a *Dobin* Pot

Sashimi

Sashimi of the Day

Grilled Dish

Grilled Cutlass Fish with *Shuto* (Fermented Innards)

Accompaniment

Matsutake Mushroom *Tempura*

Steamed Dish

Yuba (Soy Milk Skin) and *Wasabi* (Japanese Horseradish) in *Bekkoan* Sauce

Pickled Dish

Pickled Deep-Fried Sweetfish with Roe

Hot Pot

Shabu Shabu :Thinly Sliced Kyoto *Wagyu* Beef and Vegetables Cooked in a Broth

Rice Dish

Assorted *Nigiri Sushi* with *Miso* Soup

Dessert

Assorted Dessert of the Day



Seasonal items are subject to change, based on availability.
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FUJI (Wisteria) **COURSE**

¥13,500

Starter

Daikoku Hon-Shimeji Mushrooms, Prawn and Chrysanthemum Greens Soaked in *Dashi* Sauce, with a Touch of *Yuzu* Citron

Soup

Pike Conger Eel and *Matsutake* Mushrooms Cooked in a *Dobin* Pot

Sashimi

Sashimi of the Day

Grilled Dish

Grilled Cutlass Fish with *Shuto* (Fermented Innards)

Accompaniment

Matsutake Mushroom *Tempura*

Steamed Dish

Yuba (Soy Milk Skin) and *Wasabi* (Japanese Horseradish) in *Bekkoan* Sauce

Hot Pot

Shabu Shabu :Thinly Sliced Kyoto *Wagyu* Beef and Vegetables Cooked in a Broth

Rice Dish

Assorted *Nigiri Sushi* with *Miso* Soup

Dessert

Assorted Dessert of the Day



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AOI (Hollyhock) **COURSE**

¥10,500

Starter

Daikoku Hon-Shimeji Mushrooms, Prawn and Chrysanthemum Greens Soaked in *Dashi* Sauce, with a Touch of *Yuzu* Citron

Steamed Rice

Steamed rice with Chestnut, Wrapped in Bamboo Leaf

Soup

Shrimp Dumpling and *Mitsuba* Green with a Touch of *Yuzu* Citron

Sashimi

Sashimi of the Day

Grilled Dish

Grilled Cutlass Fish with *Shuto* (Fermented Innards)

Fried Dish

Matsutake Mushroom *Tempura*

Hot Pot

Spanish Mackerel and White Leek Cooked in a Small Pot

Rice Dish

Rice Dish of the Day

(Carefully Selected by Rice Meister *Hachidaime Gihey*)

Japanese Pickles

Miso Soup

Dessert

Assorted Dessert of the Day



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KAORI (Aroma) **COURSE**

¥7,500

Starter

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

Clear Soup

Shrimp Dumpling and *Mitsuba* Green with a Touch of *Yuzu* Citron

Sashimi

Sashimi of the Day

Grilled Dish

Soy Sauce-Rice Malt Marinated Barracuda Grilled to Perfection

Pickled Dish

Pickled Deep-Fried Sweetfish with Roe

Hot Pot

Grilled Eggplant Dumpling Topped with *Wasabi* (Japanese Horseradish) in Thick *Kudzu* Starchy Sauce

Rice Dish

Rice Dish of the Day (Carefully Selected by Rice Meister *Hachidaime Gihey*)

Japanese Pickles

Miso Soup

Dessert

Assorted Dessert of the Day



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UKIHASHI BENTO “NAGOMI”

¥6,500

Starter

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

Clear Soup

Shrimp Dumpling and White Gourd with a Touch of *Yuzu* Citron

Bento Boxed Lunch

Assorted Seasonal Dishes

- Spinach and *Enoki* Mushroom Soaked in *Dashi* Sauce
- Pickled Shredded Jellyfish
- Seasoned-Soy-Marinaded Salmon Grilled to Perfection
- Smoked Roast Duck
- Baked Taro with *Miso* Paste
- Wheat Gluten Wrapped in Bamboo Leaf
- Japanese Omelet
- Thinly Sliced Beef Roll
- Minced Chicken Loaf with Chestnut

Steamed Dish

Tofu Mushi Served with *Ponzu* Soy-Citrus Sauce

Hot Pot

Shabu Shabu :Thinly Sliced Kyoto *Wagyu* Beef and Vegetables Cooked in a Broth

Rice Dish

Rice Dish of the Day (Carefully Selected by Rice Meister *Hachidaime Gihey*)

Japanese Pickles

Miso Soup

Dessert

Assorted Dessert of the Day



Seasonal Hot Pot with *Matsutake* Mushroom and Free-Range Chicken

¥10,000

(Minimum order from two)

Starter

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

Sashimi

Sashimi of the Day

Fried Dish

Assorted *Tempura* with Seafood and Vegetables

Hot Pot

Sukiyaki : *Matsutake* Mushroom, Free-Range Chicken, *Tofu* and Vegetables
Cooked in Sweetened Soy Sauce Broth

Rice Dish

Rice (Carefully Selected by Rice Meister *Hachidai-me Gihey*)

or

Udon Noodles

with Japanese Pickles and *Miso* Soup

Dessert

Assorted Dessert of the Day



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

Kyoto *Wagyu* Beef *Sukiyaki*

¥7,000

(Minimum order from two)

Starter

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

Sashimi

Sashimi of the Day

Hot Pot

Sukiyaki: Thinly Sliced Kyoto *Wagyu* Beef, Vegetables and *Tofu*
Cooked in Sweetened Soy Sauce Broth

Rice Dish

Rice (Carefully Selected by Rice Meister *Hachidaime Gihey*)
or
Udon Noodles
with Japanese Pickles and *Miso* Soup

Dessert

Assorted Dessert of the Day



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***SHABU SHABU* COURSE:** **Parboiled Kyoto *Wagyu* Beef**

¥7,000

(Minimum order from two)

Starter

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

Sashimi

Sashimi of the Day

Hot Pot

Shabu Shabu :Thinly Sliced Kyoto *Wagyu* Beef and Vegetables Cooked in a Broth
Served with *Ponzu* Soy-Citrus and Sesame Sauce

Rice Dish

Rice Dish of the Day (Carefully Selected by Rice Meister *Hachidaime Gihey*)
Japanese Pickles
Miso Soup

Dessert

Assorted Dessert of the Day



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

Only Available at Lunch Time

Boiled *Tofu* Set “*Okabe*”

¥6,000

(Minimum order from two)

Starter

- *Yuba* (Soy Milk Skin) and *Wasabi* (Japanese Horseradish) in *Dashi* Sauce
- Sesame-Flavored Spinach and *Enoki* Mushroom
- Chrysanthemum Greens Dressed with *Tofu*, White Sesame and White *Miso*

Sashimi

Sashimi of the Day

Grilled Dish

Soy Sauce-Rice Malt Marinated Barracuda Grilled to Perfection

Fried Dish

Assorted Vegetable *Tempura*

Hot Pot

Kyoto *Tofu* Cooked in a Pot

Rice Dish

Rice Dish of the Day (Carefully Selected by Rice Meister *Hachidaime Gihey*)

Japanese Pickles

Miso Soup

Dessert

Assorted Dessert of the Day



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