

minimum order of two.

# KAGAYAKI (BRILLIANT) COURSE

¥15,500

## Starter

Prawn and Sea Urchin with Yam Noodles in a Delicious Gelée

## Clear Soup

Hegi Abalone with Sesame Tofu with a Touch of Yuzu Citron

## Sashimi

Sashimi of the Day (Three Kinds), Garnished with Vegetables, Served with Soy Sauce

## Grilled Dish

Salt-Grilled Sweetfish

## Abalone Dish

Soy Sauce-Rice Malt Marinated Abalone Grilled to Perfection

## Chilled Dish

Simmered Kamo Eggplant

Octopus Takosenmai and Okra Lightly Dressed with Soy Vinaigrette

Grated Akamoku Seaweed in a Dashi Sauce

## Hot Pot ※Please choose one of the followings;

[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,

Miso Soup

## Dessert

Watermelon

Muskmelon

Peach Bracken-Starch Dumpling



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

# **MIYABI** (ELEGANCE) COURSE

¥13,500

## **Starter**

Prawn and Sea Urchin with Yam Noodles in a Clear Soup

## **Clear Soup**

*Hegi* Abalone with Sesame *Tofu* with a Touch of *Yuzu* Citron

## **Sashimi**

*Sashimi* of the Day (Three Kinds), Garnished with Vegetables, Served with Soy Sauce

## **Grilled Dish**

Salt-Grilled Sweetfish

## **Chilled Dish**

Simmered *Kamo* Eggplant

Octopus *Takosenmai* and Okra Lightly Dressed with Soy Vinaigrette

Grated *Akamoku* Seaweed in a *Dashi* Sauce

## **Hot Pot** ※Please choose one of the followings;

[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*

*Miso* Soup

## **Dessert**

Watermelon

Muskmelon

Peach Bracken-Starch Dumpling



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# ***NISHIKI*** (SPLENDOR) COURSE

¥10,500

## **Starter**

Prawn and Sea Urchin with Yam Noodles in a Delicious Gelée

## **Clear Soup**

*Hegi* Abalone with Sesame *Tofu* with a Touch of *Yuzu* Citron

## **Sashimi**

*Sashimi* of the Day, Garnished with Vegetables, Served with Soy Sauce

## **Grilled Dish**

Salt-Grilled Sweetfish

## **Chilled Dish**

Simmered *Kamo* Eggplant

Octopus *Takosenmai* and Okra Lightly Dressed with Soy Vinaigrette

Grated *Akamoku* Seaweed in a *Dashi* Sauce

## **Hot Pot**

Pike Conger Eel *Shabu Shabu* (Cooked in a Broth) Served with *Ponzu* Soy-Citrus Sauce with Grated Daikon Radish and Red Chili

## **Rice Dish**

Rice Dish of the Day

Japanese Pickles

*Miso* Soup

## **Dessert**

Watermelon

Muskmelon

Peach Bracken-Starch Dumpling



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# *AOI* (HOLLYHOCK) COURSE

¥7,500

## **Starter**

*Manganji* Pepper Tofu with Grated Yam and Wasabi (Japanese Horseradish) in a Dashi Sauce

## **Clear Soup**

Edamame Dumpling with Somen Noodles and White Gourd with a Touch of Yuzu Citron

## **Sashimi**

Sea Bream, *Maguro* Tuna, and Squid Garnished with Vegetables, Served with Soy Sauce

## **Fried Dish**

Japanese Sea Bass, Small Potatoes, Okra, and Zucchini, Served with Plum-Flavored Sauce

## **Chilled Dish**

Simmered *Kamo* Eggplant with Thinly Sliced Japanese Wild Ginger

## **Steamed Dish**

Corn Dumpling Topped with Wasabi (Japanese Horseradish) in a Thick Kudzu Starchy Sauce

## **Rice Dish**

Assorted *Nigiri* Sushi

Miso Soup

## **Dessert**

Peach Bracken-Starch Dumpling



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# TEMARI COURSE

¥5,500

## Starter

*Manganji* Pepper Tofu with Grated Yam and Wasabi (Japanese Horseradish) in a Dashi Sauce

## Clear Soup

Edamame Dumpling with Somen Noodles and White Gourd with a Touch of Yuzu Citron

## Sashimi

Sea Bream and Maguro Tuna Sashimi with Two Kinds of Petit Sushi Balls and Garnished with Vegetables, Served with Soy Sauce

## Fried Dish

Japanese Sea Bass, Small Potatoes, Okra, and Zucchini, Served with Plum-Flavored Sauce

## Chilled Dish

Simmered Kamo Eggplant with Thinly Sliced Japanese Wild Ginger

## Steamed Dish

Corn Dumpling Topped with Wasabi (Japanese Horseradish) in a Thick Kudzu Starchy Sauce

## Rice Dish

Rice Dish of the Day

Japanese Pickles

Miso Soup

## Dessert

Peach Bracken-Starch Dumpling



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# B.B.Q EEL DINNER

¥5,500

## **Starter**

Sesame *Tofu* Topped with *Wasabi* (Japanese Horseradish)

## **Appetizer**

Eel Wrapped in Omelet, Served with Seasoned Grated *Daikon* Radish

## ***Unaju*: B.B.Q Eel over Steamed Rice**

Perfectly Grilled, then Fluffy Steamed Japanese Eel with Sweetened Soy Sauce

## **Clear Soup**

Eel Liver Soup Dressed with *Mitsuba* Green

## **Dessert**

Sorbet of the Day



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# UKIHASHI *BENTO* “NAGOMI”

¥6,500

## Starter

*Manganji* Pepper Tofu with *Wasabi* (Japanese Horseradish)

## Clear Soup

*Edamame* Dumpling with *Somen* Noodles and White Gourd in a *Yuzu*-Flavored Clear Soup

## Bento Boxed Lunch

- *Sashimi*: Three Kinds Garnished with Vegetables
- Appetizer Dish: Assorted Dishes of the Day
- Hot Dish: Corn Dumpling Topped with *Wasabi* (Japanese Horseradish) in a Thick *Kudzu* Starchy Sauce
- Fried Dish: Assorted *Tempura*, Served with Dipping Sauce and *Matcha* Green Tea-Salt

## Steamed Dish

*Tofu Mushi* Topped with Thick Shark Fin Sauce

## Hot Pot

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

## Rice Dish

Assorted *Nigiri Sushi*

*Miso* Soup

## Dessert

Sorbet of the Day



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