

# ***KANIZUKUSHI*** (CRAB KAISEKI) ***COURSE*** **¥15,500**

Upgrade the Rice Dish to “Assorted *Nigiri* Sushi of Your Choice”

**¥17,500**

## **Starter**

Crabmeat and Turnip Wrapped in Paper-Thin Sliced Pickled Radish, Served on a Bed of Egg Yolk Vinaigrette

## **Clear Soup**

Crab Dumplings

## ***Sashimi***

Carefully Selected Raw Fish of the Day Artfully Prepared by Our Chef, Served with Vegetable Garnish and Soy Sauce, *Ponzu* Soy-Citrus Sauce, and Grated *Daikon* Radish with Red Chili

## **Grilled Dish**

Grilled Crab

## **Steamed Dish**

Fluffy Steamed Grated Turnip, Topped with Crabmeat and *Wasabi* (Japanese Horseradish), Served in Thick *Kudzu* Starch *Dashi* Sauce

## **Fried Dish**

Crabmeat *Tempura*, Served with Balsamic Vinegar Sauce

## **Hot Pot**

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

## **Rice Dish**

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

## **Dessert**

Japanese Dessert



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

# ***MIYABI*** (ELEGANCE) COURSE

¥13,500

## **Starter**

Crabmeat and Turnip Wrapped in Paper-Thin Sliced Pickled Radish, Served on a Bed of Egg Yolk Vinaigrette

## **Clear Soup**

Crab Dumplings

## ***Sashimi***

Carefully Selected Raw Fish of the Day Artfully Prepared by Our Chef, Served with Vegetable Garnish and Soy Sauce, *Ponzu* Soy-Citrus Sauce, and Grated *Daikon* Radish with Red Chili

## **Grilled Dish**

Sweetened-Soy Marinated Butterfish Fillet Grilled to Perfection

## **Clay Pot Dish**

Soft-Shelled Turtle Soup

## **Fried Dish**

Deep-Fried *Ebi* Taro and Duck Meatballs in *Dashi* Sauce

## **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**

Japanese Dessert



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

**¥10,500**

## **Starter**

Crabmeat and Turnip Wrapped in Paper-Thin Sliced Pickled Radish, Served on a Bed of Egg Yolk Vinaigrette

## **Clear Soup**

Crab Dumplings

## ***Sashimi***

*Sashimi* of the Day

## **Grilled Dish**

Sweetened-Soy Marinated Butterfish Fillet Grilled to Perfection

## **Clay Pot Dish**

Soft-Shelled Turtle Soup

## **Fried Dish**

Deep-Fried *Ebi* Taro and Duck Meatballs in *Dashi* Sauce

## **Steamed Dish**

Fluffy Steamed Grated Turnip, Topped with Crabmeat and *Wasabi* (Japanese Horseradish), Served in Thick *Kudzu* Starch *Dashi* Sauce

## **Rice Dish**

Rice and Japanese Pickles, Served with *Miso* Soup

## **Dessert**

Japanese Dessert



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# ***AOI*** (HOLLYHOCK) COURSE

¥7,500

## **Starter**

*Yurine* (Lily Bulb) *Tofu* with *Wasabi* (Japanese Horseradish) in *Dashi* Sauce

## **Clear Soup**

Shark Fin Dumpling

## ***Sashimi***

Three Kinds of Sashimi

## **Grilled Dish**

Kyoto White *Miso*-Marinated Black Cod Grilled to Perfection

## **Steamed Dish**

Fluffy Steamed Grated Turnip, Topped with Crabmeat and *Wasabi* (Japanese Horseradish), Served in Thick *Kudzu* Starch *Dashi* Sauce

## **Fried Dish**

Deep-Fried *Ebi* Taro and Duck Meatballs in *Dashi* Sauce

## **Rice Dish**

Assorted *Nigiri Sushi* with *Miso* Soup

## **Dessert**

Japanese Dessert



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# TEMARI COURSE

¥5,500

## Starter

*Yurine* (Lily Bulb) *Tofu* with *Wasabi* (Japanese Horseradish) in *Dashi* Sauce

## Clear Soup

Shark Fin Dumpling

## Sashimi

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

## Grilled Dish

Kyoto White *Miso*-Marinated Black Cod Grilled to Perfection

## Steamed Dish

Fluffy Steamed Grated Turnip, Topped with Crabmeat and *Wasabi* (Japanese Horseradish), Served in Thick *Kudzu* Starch *Dashi* Sauce

## Fried Dish

Deep-Fried *Ebi* Taro and Duck Meatballs in *Dashi* Sauce

## Rice Dish

Rice and Japanese Pickles, Served with *Miso* Soup

## Dessert

Japanese Dessert



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# UKIHASHI *BENTO* “NAGOMI”

¥6,500

## Starter

Small Dishes of the Day

## Clear Soup

Shark Fin Dumpling

## *Bento* Boxed Lunch

- *Sashimi*: Three Kinds of *Sashimi* Served with Vegetable Garnish and Soy Sauce
- Assorted Dish: Assorted Dishes of the Day
- Hot Dish: Seasonal Dish
- Assorted *Tempura* Served with Balsamic Vinegar Sauce

## Steamed Dish

*Tofu Mushi* Topped with Thick Shark Fin Sauce

## Main Dish

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

## Rice Dish

Assorted *Nigiri Sushi* with *Miso* Soup

## Dessert

Sorbet



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