

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



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

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



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

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



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

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



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

lunch-only menu

SUMMER LUNCH BASKET

¥3,500

Starter

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

Sashimi

Carefully Selected Raw Fish of the Day Artfully Prepared by Our Chef,
Served with Vegetable Garnish, Served with Soy Sauce

Flower Basket Arrangement

Assorted Seasonal Dishes

Steamed Dish

Tofu Mushi Topped with Thick Shark Fin Sauce

Fried Dish

Assorted Tempura, Served with *Matcha* Green Tea-Salt

Rice Dish

Seafood Scattered *Sushi* (*Chirashi Sushi*)

Miso Soup

Dessert

Sorbet of the Day



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

lunch-only menu

B.B.Q EEL LUNCH

¥4,500

Starter

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

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



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

KAORI BENTO BOX

¥4,500

Starter

Small Dishes of the Day

Bento Boxed Lunch

- *Sashimi*: Three Kinds, Garnished with Vegetables, Served with Soy Sauce
- Assorted 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

Rice Dish

Rice Dish of the Day

Japanese Pickles

Miso Soup

Dessert

Sorbet of the Day



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

lunch-only menu

SUSHI GOZEN

¥4,500

Starter

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

Sashimi

Carefully Selected Raw Fish of the Day Artfully Prepared by Our Chef,
Served with Vegetable Garnish and Soy Sauce

Steamed Dish

Tofu Mushi Topped with Thick Shark Fin Sauce

Fried Dish

Shrimp with Various Vegetables, Served with *Tempura* Dipping Sauce or *Matcha* Green Tea-Salt

Rice Dish

Seven Kinds of *Nigiri Sushi*

Miso Soup

Dessert

Sorbet of the Day



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

Irodori Box Nostalgic *Sanin* Fair

¥2,500

Starter

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

***Irodori* Assortment Box**

Assorted Small Dishes of the Day (Two Layers)

• Top Layer:

Simmered *Daisen* Herb Chicken Dumpling Dressed with Thick *Kudzu* Starchy Sauce, Topped with Whole-Grain Mustard

Vegetable of the Day, Served with *Moromi Miso* from *Sanin*

Simmered *Akaten* (Chili Pepper-Flavored Deep-Fried Fish Paste) and Japanese Mustard Spinach

• Bottom Layer:

Grilled Eggplant Topped with Japanese Yam and Sanin Soy Sauce

Yuba Salad with Pear and Japanese Shallot Dressing

Tofu Fritter Dressed with *Izumo* Ginger Starchy Sauce

Rice Dish

Izumo Soba Noodles

Assorted Vegetable *Tempura*

Dessert

Sorbet of the Day

