

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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HANAKOMACHI (FLOWERING BEAUTY)

¥4,500

Starter

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

Flowery Appetizer

- Red Snow Crab and Japanese Mustard Greens with Chrysanthemum Petals Soaked in *Dashi* Sauce
- Persimmon Marinated in Sweetened Vinegar with *Daikon* Radish and Carrots Served with Egg Yolk Vinaigrette
- Sweetened-Soy Marinated Yellowtail Grilled to Perfection
- Shrimp and Ginkgo Nuts with Spicy Cod Roe
- Roasted *Ebi* Taro with Walnut Paste
- *Yuba* (Soy Milk Skin) and *Wasabi* (Japanese Horseradish) in Sweet *Bekkoan* Sauce

Seasonal Plates

- Sea Bream, *Maguro* Tuna, *Oba Shiso* Perilla, and *Wasabi* (Japanese Horseradish) Garnished with Vegetables
- Smoked Salmon Salad, Served with Dressing
- Japanese Omelette, Served with Soy Sauced Grated *Daikon* Radish and *Oba Shiso* Perilla

Steamed Dish

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

Fried Dish

Assorted *Tempura* Served with Balsamic Vinegar Sauce

Rice Dish

Mini Rice Bowl with Salmon Roe and Japanese Pickles, Served with *Miso* Soup

Dessert

Japanese Dessert



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lunch-only menu

SUSHI GOZEN

¥4,500

Small Dish

Sesame *Tofu* 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 Seasonal Vegetables, Served with Balsamic Vinegar Sauce

Assorted *Nigiri Sushi*

Seven Assorted *Nigiri Sushi*

Dessert

Sorbet



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lunch-only menu

AUTUMN LUNCH BOX

¥3,500

Starter

Seasonal Dish

Sashimi

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

Flower Basket Arrangement

Assorted Seasonal Dishes

Steamed Dish

Tofu Mushi Topped with Thick Shark Fin Sauce

Fried Dish

Assorted *Tempura* Served with Balsamic Vinegar Sauce

Rice Dish

Seafood-Scattered *Sushi (Chirashi Sushi)* with *Miso* Soup

Dessert

Sorbet



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lunch-only menu

***IRODORI* BOX (シェフの饗宴)**

¥2,500

Upgrade the Rice Dish to Scattered *Sushi* (*Chirashi Sushi*)

¥3,000

***Irodori* Box**

- Appetizer: Sesame *Tofu* Topped with *Yuba* (Soy Milk Skin) and *Wasabi* (Japanese Horseradish) in a *Dashi* Sauce
Red Snow Crab and Japanese Mustard Greens with Chrysanthemum Petals Soaked in *Dashi* Sauce
Persimmon Marinated in Sweetened Vinegar with *Daikon* Radish and Carrots, Served with Egg Yolk Vinaigrette
- *Sashimi*: Carefully Selected Raw Fish of the Day Artfully Prepared by Our Chef, Served with Vegetable Garnish
- Grilled Dish: *Miso*-Marinated Salmon Grilled to Perfection
- Fried Dish: Juicy Shrimp and *Yatsunashi* with Green Pepper, Served with Balsamic Vinegar Sauce

Steamed Dish

Millet *Fu* (Wheat Gluten) Dumpling Topped with *Wasabi* (Japanese Horseradish) in Thick *Kudzu* Starchy Sauce

Steamed Dish

Tofu Mushi Topped with Thick Shark Fin Sauce

Rice Dish

Rice and Japanese Pickles, Served with *Miso* Soup

Dessert

Sorbet



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