

MATSUTAKE MASHROOM KAISEKI ¥15,500

Starter

- *Matsutake* Mushroom with Chrysanthemum Greens Soaked in *Dashi* Sauce, Topped with Salmon Roe
- “Chrysanthemum” *Tofu* in *Dashi* Sauce

Soup

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

Sashimi

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

Grilled Fish

Grilled *Matsutake* Mushroom and Barracuda with *Sudachi* Citrus and *Ponzu* Citrus Soy Sauce

Grilled Dish

Matsutake Mushroom and Abalone

Hot Pot

Matsutake Mushroom and Kyoto *Kuroge Wagyu* Beef Cooked in a Broth with Japanese Mustard Greens and White Onion

Rice Dish

Seasoned Rice with *Matsutake* Mushroom and Japanese Pickles, Served with *Miso* Soup

Dessert

Pumpkin Jelly with Sweet Red Bean Paste



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

MIYABI (ELEGANCE) COURSE

¥13,500

Starter

Matsutake Mushroom and Chrysanthemum Greens Soaked in *Dashi* Sauce, Topped with Salmon Roe

Soup

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

Sashimi

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

Grilled Dish

Grilled Cutlass Fish with *Shuto* (Fermented Innards)

Steamed Dish

Yuba (Soy Milk Skin) with Lotus Root Rice Cake and Relish in Light Broth

Fried Dish

Deep-Fried Sweetfish with Roe and Thick *Miso* Sauce

Main Dish

[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

Pumpkin Jelly with Sweet Red Bean Paste



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***NISHIKI* (SPLENDOR) COURSE**

¥10,500

Starter

Matsutake Mushroom and Chrysanthemum Greens Soaked in *Dashi* Sauce, Topped with Salmon Roe

Soup

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

Sashimi

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

Grilled Dish

Grilled Cutlass Fish with *Shuto* (Fermented Innards)

Steamed Dish

Yuba (Soy Milk Skin) with Lotus Root Rice Cake and Relish in Light Broth

Fried Dish

Deep-Fried Sweetfish with Roe and Thick *Miso* Sauce

Hot Pot

Matsutake Mushroom and Kyoto *Wagyu* Beef Cooked in a Broth with Japanese Mustard Greens and White Onion

Rice Dish

Rice Dish of the Day and Japanese Pickles, Served with *Miso* Soup

Dessert

Pumpkin Jelly with Sweet Red Bean Paste



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AOI (HOLLYHOCK) COURSE

¥7,500

Starter

“Chrysanthemum” *Tofu* and Radish Topped with *Wasabi* (Japanese Horseradish) in *Dashi* Sauce

Clear Soup

Ginkgo Nut Dumplings with Fried *Shimejitate* Mushroom and Japanese Mustard Greens with a Touch of *Yuzu* Citrus

Sashimi

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

Grilled Dish

Grilled Barracuda with Soy and Citrus Sauce

Steamed Dish

Yuba (Soy Milk Skin) with Lotus Root Rice Cake and Relish in Light Broth

Pickled Dish

Fried Pickled Cutlass Fish with Cucumber, Tomato, and Thinly Sliced Japanese Wild Ginger

Rice Dish

Assorted *Nigiri Sushi* with *Miso* Soup

Dessert

Pumpkin Jelly with Sweet Red Bean Paste



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TEMARI COURSE

¥5,500

Starter

“Chrysanthemum” *Tofu* and Radish Topped with *Wasabi* (Japanese Horseradish) in *Dashi* Sauce

Clear Soup

Ginkgo Nut Dumplings with Fried *Shimejitate* Mushroom and Japanese Mustard Greens with a Touch of *Yuzu* Citrus

Sashimi

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

Grilled Dish

Grilled Barracuda with Soy and Citrus Sauce

Steamed Dish

Five-Grain Dumpling Topped with *Wasabi* (Japanese Horseradish) in Thick *Kudzu* Starchy Sauce

Pickled Dish

Fried Pickled Cutlass Fish with Cucumber, Tomato, and Thinly Sliced Japanese Wild Ginger

Rice Dish

Rice Dish of the Day and Japanese Pickles, Served with *Miso* Soup

Dessert

Pumpkin Jelly with Sweet Red Bean Paste



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UKIHASHI *BENTO* “NAGOMI”

¥6,500

Starter

Seasonal Dish

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 and Served with Soy Sauce
- Assorted Dish: Assorted Dishes of the Day
- Hot Dish: Seasonal Dish
- Fried Dish: Assorted *Tempura* Served with *Matcha* Green Tea Salt

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 and Red Chili

Rice Dish

Assorted *Nigiri Sushi* with *Miso* Soup

Dessert

Sorbet



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lunch-only menu

MATSUTAKE MUSHROOM GOZEN **¥4,500**

Starter

Matsutake Mushroom and Chrysanthemum Greens Soaked in *Dashi* Sauce, Topped with Chrysanthemum Petals

Sashimi

Rolled Kelp-Flavored Sea Bream with *Matsutake* Mushroom, Garnished with Vegetables

Fried Dish

Matsutake Mushroom *Tempura*

Main Dish

Sukiyaki: *Matsutake* Mushroom, Sliced Beef, Vegetables and *Tofu* Cooked in Sweetened Soy Sauce Broth

Rice Dish

Ochazuke: Steamed Rice Topped with Soy-Simmered *Matsutake* Mushroom in *Dashi* Tea, Served with Japanese Pickles

Dessert

Sorbet



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lunch-only menu

SUSHI GOZEN

¥4,500

Small Dish

Small Dishes of the Day

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 *Tempura* Dipping Sauce or *Matcha* Green Tea-Salt

Rice Dish

Seven Assorted *Sushi* and *Miso* Soup

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

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)* 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
Matsutake Mushroom and Mizuna Leaf with Chrysanthemum Petals Soaked in *Dashi* Sauce, Topped with Bonito Flakes
Chrysanthemum Greens Dressed with *Tofu*, White Sesame, and White *Miso*
- *Sashimi*: Carefully Selected Raw Fish of the Day Artfully Prepared by Our Chef, Served with Vegetable Garnish
- Grilled Dish: Grilled Cutlass Fish with Soy and Citrus Sauce
- Fried Dish: Shrimp and *Maitake* Mushroom, *Yatsushashi* with Green Pepper and *Matcha* Green Tea Salt
Steamed Taro Dumpling (with Ginkgo Nuts) Topped with *Wasabi* (Japanese Horseradish) in a Thick *Kudzu* Starchy Sauce

Steamed Dish

Tofu Mushi Topped with Thick Shark Fin Sauce

Rice Dish

Steamed Rice Sprinkled with Dried Baby Sardines and *Sansho* Peppers served with Japanese Pickles and *Miso* Soup

Dessert

Sorbet



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