

UKIHASHI BENTO BOX

— 雅 MIYABI —

¥6,500

Starter

Grilled Sesame *Tofu* in *Dashi* Sauce

BENTO BOX

- Assorted Seasonal Dishes
- *Sashimi* of the Day
- Grilled Spanish Mackerel with Plum Paste Sauce, Topped with Perilla Leaf
Rolled Dried Persimmon with Margarine and Pickled Red Turnip
- Simmered Free-Range Chicken and *Ebi* Taro Flavored with *Saikyo Miso*

Fried Dish

Tempura

Shrimp, *Maitake* Mushrooms and Green Pepper

Rice Dish

Rice with *Chirimen Sansho*

(Dried Young Sardines and *Sansho* Pepper Cooked in Sweet-and-Salty Soy Sauce)

Japanese Pickles

Miso Soup

Dessert

Kumquat Bracken-Starch Jelly

Seasonal items are subject to change, based on availability.
We use domestically produced rice only.



※ The photo is for illustrative purpose only.

OMURO COURSE

¥10,000

Starter

Grilled Sesame *Tofu* in *Dashi* Sauce

Soup

Seared Yellowtail with Diced Vegetables in *Kudzu*-Thickened *Daikon* Radish Broth

Sashimi

Sashimi of the Day

Grilled Dish

Grilled Spanish Mackerel with Plum Paste Sauce, Topped with Perilla Leaf
Rolled Dried Persimmon with Margarine and Pickled Red Turnip

Grilled Dish

Seared Japanese Beef with *Yuzu* Citrus Pepper, *Ponzu* Soy and
Dashi Mixed *Kudzu*-Thickened Sauce
Butterbur Dressed with Dried Tuna Flakes

Fried Dish

Deep Fried Yellowtail and *Ebi* Taro with Grated *Daikon* Radish and *Kudzu*-Thickened Sauce

Rice Dish

Rice with *Chirimen Sansho*
(Dried Young Sardines and *Sansho* Pepper Cooked in Sweet-and-Salty Soy Sauce)
Japanese Pickles
Miso Soup

Dessert

Kumquat Bracken-Starch Jelly



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KAORI COURSE

¥12,500

Starter

Creamy Cod Roe Mixed Sesame *Tofu* with Salmon Roe and Boiled Cod Milt
in *Kudzu*-Thickened *Dashi* Sauce

Soup

Seared Yellowtail with Diced Vegetables in *Kudzu*-Thickened *Daikon* Radish Broth

Sashimi

Sashimi of the Day

Grilled Dish

Grilled Spanish Mackerel with Plum Paste Sauce, Topped with Perilla Leaf
Rolled Dried Persimmon with Margarine and Pickled Red Turnip

Hot Dish

Simmered Free-Range Chicken and *Ebi* Taro Flavored with *Saikyo Miso*

Fried Dish

Deep Fried Yellowtail and *Ebi* Taro with Grated *Daikon* Radish and *Kudzu* -Thickened Sauce

Rice Dish

Rice with *Chirimen Sansho*
(Dried Young Sardines and *Sansho* Pepper Cooked in Sweet-and-Salty Soy Sauce)
Japanese Pickles
Miso Soup

Dessert

Kumquat Bracken-Starch Jelly with Seasonal Fruits

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SUIRAKU COURSE

¥16,000

Starter

Creamy Cod Roe Mixed Sesame *Tofu* with Salmon Roe and Boiled Cod Milt
in *Kudzu*-Thickened *Dashi* Sauce

Soup

Seared Tilefish with Diced Vegetables in *Kudzu*-Thickened *Daikon* Radish Broth

Sashimi

Sashimi of the Day

Grilled Dish

Grilled Silver Pomfret with Plum Paste Sauce, Topped with Perilla Leaf
Rolled Dried Persimmon with Margarine and Pickled Red Turnip

Grilled Dish

Seared Japanese Beef with *Yuzu* Citrus Pepper, *Ponzu* Soy and
Dashi Mixed *Kudzu*-Thickened Sauce
Butterbur Dressed with Dried Tuna Flakes

Hot Dish

Simmered Free-Range Chicken and *Ebi* Taro Flavored with *Saikyo Miso*

Rice Dish

Rice Cooked in a *Donabe* Pot
Sea Bream Dressed with Sesame, *Miso* and Soy Sauce
Japanese Pickles
Miso Soup

Dessert

Seasonal Fruits

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KYOMAIKA COURSE

¥20,000

Starter

Creamy Cod Roe Mixed Sesame *Tofu* with Salmon Roe and Boiled Cod Milt
Jellied Pufferfish with Mild *Ponzu* Soy Citrus Sauce

Soup

Seared Tilefish with Diced Vegetables in *Kudzu*-Thickened *Daikon* Radish Broth

Sashimi

Sashimi of the Day

Grilled Dish

Grilled Silver Pomfret with Plum Paste Sauce, Topped with Perilla Leaf
Rolled Dried Persimmon with Margarine and Pickled Red Turnip

Grilled Dish

Seared *Kuroge Wagyu* Beef with *Yuzu* Citrus Pepper, *Ponzu* Soy and
Dashi Kudzu-Thickened Sauce
Butterbur Dressed with Dried Tuna Flakes

Fried Dish

Ebi Taro Manju Dumpling and *Mitsuba* Green in *Kudzu*-Thickened *Dashi* Sauce
with Fluffy Egg White

Rice Dish

Rice Cooked in a *Donabe* Pot
Sea Bream Dressed with Sesame, *Miso* and Soy Sauce
Japanese Pickles
Miso Soup

Dessert

Seasonal Fruits



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WAGYU BEEF *SUKIYAKI*

¥12,500

Starter

Creamy Cod Roe Mixed Sesame *Tofu* with Salmon Roe and Boiled Cod Milt
in *Kudzu*-Thickened *Dashi* Sauce

Sashimi

Sashimi of the Day

Hot Pot

Sukiyaki: *Kyoto Kuroge Wagyu* Beef, Vegetables and *Tofu*
Cooked in Sweetened Soy Sauce Broth

**Japanese Branded Beef “*Omi* Beef” may be available based on availability.
It will be additional JPY 4,500 for the upgrade. Please ask our staff for details.**

Rice Dish

Rice with *Chirimen Sansho*
(Dried Young Sardines and *Sansho* Pepper Cooked in Sweet-and-Salty Soy Sauce)
or
Udon Noodles

Japanese Pickles
Miso Soup

Dessert

Kumquat Bracken-Starch Jelly



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WAGYU BEEF *SHABU SHABU*

¥12,500

Starter

Creamy Cod Roe Mixed Sesame *Tofu* with Salmon Roe and Boiled Cod Milt
in *Kudzu*-Thickened *Dashi* Sauce

Sashimi

Sashimi of the Day

Hot Pot

Shabu Shabu: Thinly Sliced *Kyoto Kuroge Wagyu* Beef and Vegetables Cooked in Broth
Served with *Ponzu* Soy-Citrus and Sesame Sauce

**Japanese Branded Beef “*Omi* Beef” may be available based on availability.
It will be additional JPY 4,500 for the upgrade. Please ask our staff for details.**

Rice Dish

Rice with *Chirimen Sansho*
(Dried Young Sardines and *Sansho* Pepper Cooked in Sweet-and-Salty Soy Sauce)
Japanese Pickles
Miso Soup

Dessert

Kumquat Bracken-Starch Jelly



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Limited Quantity

SUSHI AND SUKIYAKI COURSE

¥17,000

Starter

Creamy Cod Roe Mixed Sesame *Tofu* with Salmon Roe and Boiled Cod Milt
in *Kudzu*-Thickened *Dashi* Sauce

Soup

Seared Yellowtail with Diced Vegetables in *Kudzu*-Thickened *Daikon* Radish Broth

Hot Pot

Sukiyaki: Thinly Sliced *Kyoto Kuroge Wagyu* Beef, Vegetables and *Tofu*
Cooked in Sweetened Soy Sauce Broth

**Japanese Branded Beef “*Omi* Beef” may be available based on availability.
It will be additional JPY 5,000 for the upgrade. Please ask our staff for details.**

Fried Dish

Assorted *Tempura*

Rice Dish

Assorted 7 *Sushi*,
Miso Soup

Dessert

Kumquat Bracken-Starch Jelly with Seasonal Fruits



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Limited Quantity

SUSHI AND SHABU SHABU COURSE

¥17,000

Starter

Creamy Cod Roe Mixed Sesame *Tofu* with Salmon Roe and Boiled Cod Milt
in *Kudzu*-Thickened *Dashi* Sauce

Soup

Seared Yellowtail with Diced Vegetables in *Kudzu*-Thickened *Daikon* Radish Broth

Hot Pot

Shabu Shabu: Thinly Sliced *Kyoto Kuroge Wagyu* Beef and Vegetables Cooked in Broth
Served with *Ponzu* Soy-Citrus and Sesame Sauce

**Japanese Branded Beef “Omi Beef” may be available based on availability.
It will be additional JPY 5,000 for the upgrade. Please ask our staff for details.**

Fried Dish

Assorted *Tempura*

Rice Dish

Assorted 7 *Sushi*,
Miso Soup

Dessert

Kumquat Bracken-Starch Jelly with Seasonal Fruits



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