

# UKIHASHI BENTO BOX

## — 雅 MIYABI —

¥6,500

### Starter

Grilled Eggplant *Tofu* with Ginger Soy Sauce

### BENTO BOX

- Assorted Seasonal Dishes
- *Sashimi* of the Day
- Grilled Salmon Topped with Mayo-Dressed Green Beans, Wood Ear Mushrooms, Shrimp and Boiled Egg  
Vinegared *Myoga* Ginger
- Slow-Braised *Kurobuta* Pork with *Okara* Soy Pulp Starchy Sauce

### Fried Dish

Assorted *Tempura*

### Rice Dish

Seasoned Rice with Mushrooms

Japanese Pickles

*Miso* Soup

### Dessert

Sweet Potato Paste 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 Eggplant *Tofu* with Ginger Soy Sauce

## ***Sashimi***

*Sashimi* of the Day

## **Grilled Dish**

Grilled Salmon Topped with Mayo-Dressed Green Beans, Wood Ear Mushrooms,  
Shrimp and Boiled Egg  
Vinegared *Myoga* Ginger and Black Soy Beans

## **Hot Dish**

Slow-Braised *Kurobuta* Pork with *Okara* Soy Pulp Starchy Sauce

## **Fried Dish**

Assorted *Tempura*

## **Rice Dish**

Seasoned Rice with Mushrooms  
Japanese Pickles  
*Miso* Soup

## **Dessert**

Sweet Potato Paste Jelly and Seasonal Fruit

Seasonal items are subject to change, based on availability.  
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# Anniversary Special Course

¥12,500

## **Starter**

*Matsutake* Mushroom, Spinach and Chrysanthemum Flower in *Dashi* Sauce  
Sea Urchin

## **Soup**

*Matsutake* Mushrooms Cooked in a *Dobin* Pot

## **Sashimi**

*Sashimi* of the Day

## **Grilled Dish**

Grilled Soy-Marinated Barracuda with Vinegared *Myoga* Ginger and Black Soy Beans

## **Hot Dish**

Slow-Braised *Kurobuta* Pork with *Okara* Soy Pulp Starchy Sauce

## **Fried Dish**

*Tempura*

Shrimp, Eggplant, *Daikoku Shimeji* Mushroom and Green Chili Pepper

## **Rice Dish**

Seasoned Rice with Mushrooms

Japanese Pickles

*Miso* Soup

## **Dessert**

Sweet Potato Paste Jelly and Seasonal Fruit



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# SUIRAKU COURSE

¥16,000

## Starter

*Matsutake* Mushroom, Spinach and Chrysanthemum Flower in *Dashi* Sauce  
Sea Urchin

## Soup

*Matsutake* Mushrooms Cooked in a *Dobin* Pot with *Sudachi* Citrus

## Sashimi

*Sashimi* of the Day

## Grilled Dish

Grilled Barracuda Topped with *Miso*-Dressed Deep-Fried Shredded Sweet Potato  
Vinegared *Myoga* Ginger and Black Soy Beans

## Grilled Dish

Grilled Japanese Beef with Black Sesame and *Manganji* Pepper

## Simmered Dish

Slow-Braised *Kurobuta* Pork with *Okara* Soy Pulp Starchy Sauce

## Rice Dish

Seasoned Rice with *Matsutake* Mushrooms  
Japanese Pickles  
*Miso* Soup

## Dessert

Seasonal Fruit

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We use domestically produced rice only.



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# KYOMAIKA COURSE

¥20,000

## Starter

*Matsutake* Mushroom, Spinach and Chrysanthemum Flower in *Dashi* Sauce  
Sea Urchin

## Soup

*Matsutake* Mushrooms Cooked in a *Dobin* Pot with *Sudachi* Citrus

## Sashimi

*Sashimi* of the Day

## Grilled Dish

Grilled Barracuda Topped with *Miso*-Dressed Deep-Fried Shredded Sweet Potato  
Vinegared *Myoga* Ginger, Black Soy Beans and Vegetable Mixed Rolled Egg

## Small Dish

Grape Dressed with Seasoned *Tofu*

## Hot Dish

Grilled *Kuroge Wagyu* Beef with Black Sesame and *Manganji* Pepper

## Small Hot Pot

*Matsutake* Mushroom and Tilefish *Shabu Shabu*

## Rice Dish

Seasoned Rice with *Matsutake* Mushrooms Cooked in a *Donabe* Pot  
Japanese Pickles  
*Miso* Soup

## Dessert

Seasonal Fruit

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# WAGYU BEEF *SUKIYAKI*

¥12,500

## Starter

*Matsutake* Mushroom, Spinach and Chrysanthemum Flower in *Dashi* Sauce  
Sea Urchin

## 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

Sweet Potato Paste Jelly

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# WAGYU BEEF *SHABU SHABU*

¥12,500

## Starter

*Matsutake* Mushroom, Spinach and Chrysanthemum Flower in *Dashi* Sauce  
Sea Urchin

## Sashimi

*Sashimi* of the Day

## Hot Pot

*Shabu Shabu*: Thinly Sliced *Kyoto Kuroge Wagyu* Beef and Vegetables Cooked in a 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

Sweet Potato Paste Jelly

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Limited Quantity

# ***SUSHI AND SUKIYAKI COURSE***

**¥17,000**

## **Starter**

*Matsutake* Mushroom, Spinach and Chrysanthemum Flower in *Dashi* Sauce  
Sea Urchin

## **Soup**

Clear Soup with Vegetable Dumpling and *Daikoku Shimeji* Mushroom

## **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**

Seasonal Fruit



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Limited Quantity

# ***SUSHI AND SHABU SHABU COURSE***

## **¥17,000**

### **Starter**

*Matsutake* Mushroom, Spinach and Chrysanthemum Flower in *Dashi* Sauce  
Sea Urchin

### **Soup**

Clear Soup with Vegetable Dumpling and *Daikoku Shimeji* Mushroom

### **Hot Pot**

*Shabu Shabu*: Thinly Sliced *Kyoto Kuroge Wagyu* Beef and Vegetables Cooked in a 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**

Seasonal Fruit



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