

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 Topped with Sesame
- Deep-Fried Free Range Chicken and Deep-Fried *Ebi* Taro Simmered with *Dashi* Broth and Grated *Daikon* Radish

Fried Dish

Assorted *Tempura*

Rice Dish

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

Dessert

Custard Flavored Bracken-Starch Dumpling



※ The photo is for illustrative purpose only.

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

OMURO COURSE

¥10,000

Starter

Creamy Cod Roe Mixed Sesame *Tofu* in *Dashi* Sauce Topped with *Ponzu* Soy Citrus Jelly and Green Onion

Sashimi

Sashimi of the Day

Grilled Dish

Grilled Spanish Mackerel Topped with Sesame
Dried Persimmon Rolled with Margarine and Thinly Sliced Pickled Red Radish

Hot Dish

Deep-Fried Free Range Chicken and Deep-Fried *Ebi* Taro Simmered with *Dashi* Broth and Grated *Daikon* Radish

Fried Dish

Assorted *Tempura*

Rice Dish

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

Dessert

Custard Flavored Bracken-Starch Dumpling



※ The photo is for illustrative purpose only.

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

KAORI COURSE

¥12,500

Starter

Creamy Cod Roe Mixed Sesame *Tofu* in *Dashi* Sauce Topped with *Ponzu* Soy Citrus Jelly and Green Onion

Soup

Clear Soup with Grilled Yellowtail

Sashimi

Sashimi of the Day

Grilled Dish

Grilled Spanish Mackerel Topped with Sesame
Dried Persimmon Rolled with Margarine and Thinly Sliced Pickled Red Radish

Hot Dish

Deep-Fried Free Range Chicken and Deep-Fried *Ebi* Taro Simmered with *Dashi* Broth and Grated *Daikon* Radish

Fried Dish

Assorted *Tempura*

Rice Dish

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

Dessert

Custard Flavored Bracken-Starch Dumpling



※The photo is for illustrative purpose only.

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

SUIRAKU COURSE

¥16,000

Starter

Creamy Cod Roe Mixed Sesame *Tofu* in *Dashi* Sauce Topped with *Ponzu* Soy Citrus Jelly and Green Onion

Soup

Clear Soup with Grilled Tilefish

Sashimi

Sashimi of the Day

Grilled Dish

Grilled Silver Pomfret Topped with Sesame
Dried Persimmon Rolled with Margarine and Thinly Sliced Pickled Red Radish

Grilled Dish

Smoked Japanese Beef with Canola Flowers, Wasabi Salt and Smoked Soy Sauce

Hot Dish

Deep-Fried Free Range Chicken and Deep-Fried *Ebi* Taro Simmered with *Dashi* Broth and Grated *Daikon* Radish

Rice Dish

- Rice with Sea Bream Dressed with Sesame
- Japanese Pickles
- *Miso* Soup

Dessert

Seasonal Fruits



※ The photo is for illustrative purpose only.

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

KYOMAIKA COURSE

¥20,000

Starter

Creamy Cod Roe Mixed Sesame *Tofu* in *Dashi* Sauce Topped with *Ponzu* Soy Citrus Jelly and Green Onion

Dried Salted Ovaries of Sea Cucumber and *Mibuna* Greens Soaked in *Dashi* Sauce

Soup

Clear Soup with Grilled Tilefish

Sashimi

Sashimi of the Day

Grilled Dish

Grilled Silver Pomfret Topped with Sesame

Dried Persimmon Rolled with Margarine, Arrowhead *Tofu* Cracker and Thinly Sliced Pickled Red Radish

Grilled Dish

Smoked Japanese Beef with Canola Flowers, *Wasabi* Salt and Smoked Soy Sauce

Fried Dish

Hot Pot of Soft-Shelled Turtle with Grilled Welsh Onion, Grilled Rice Cake and Grated Ginger

Rice Dish

- Seasoned Rice with Sea Bream
- Japanese Pickles
- *Miso* Soup

Dessert

Seasonal Fruits



※ The photo is for illustrative purpose only.

Seasonal items are subject to change, based on availability.

We use domestically produced rice only.

WAGYU BEEF SUKIYAKI

¥12,500

Starter

Creamy Cod Roe Mixed Sesame *Tofu* in *Dashi* Sauce Topped with *Ponzu* Soy Citrus Jelly and Green Onion

Sashimi

Sashimi of the Day

Hot Pot

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

**Japanese Branded Beef “*Kobe* 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

Custard Flavored Bracken-Starch Dumpling



※ The photo is for illustrative purpose only.

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

WAGYU BEEF *SHABU SHABU*

¥12,500

Starter

Creamy Cod Roe Mixed Sesame *Tofu* in *Dashi* Sauce Topped with *Ponzu* Soy Citrus Jelly and Green Onion

Sashimi

Sashimi of the Day

Hot Pot

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

**Japanese Branded Beef “*Kobe* 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

Custard Flavored Bracken-Starch Dumpling



※ The photo is for illustrative purpose only.

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

Limited Quantity

SUSHI AND SUKIYAKI COURSE

¥17,000

Starter

Creamy Cod Roe Mixed Sesame *Tofu* in *Dashi* Sauce Topped with *Ponzu* Soy Citrus Jelly and Green Onion

Soup

Clear Soup with Grilled Yellowtail

Hot Pot

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

**Japanese Branded Beef “*Kobe* 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

Custard Flavored Bracken-Starch Dumpling and Seasonal Fruits



※ The photo is for illustrative purpose only.

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

Limited Quantity

SUSHI AND SHABU SHABU COURSE

¥17,000

Starter

Creamy Cod Roe Mixed Sesame *Tofu* in *Dashi* Sauce Topped with *Ponzu* Soy Citrus Jelly and Green Onion

Soup

Clear Soup with Grilled Yellowtail

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 “*Kobe* 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

Custard Flavored Bracken-Starch Dumpling and Seasonal Fruits



※ The photo is for illustrative purpose only.

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