

LUNCH BASKET UTA

¥3,900

Starter

Cherry Blossom Mixed Sesame *Tofu* with Cherry Leaf Powder and *Dashi* Broth

Assorted Seasonal Dishes

Lightly Salted Sea Bream with Soy Sauce

Urui and Canola Flowers Dressed with Spicy Cod Roe

Grilled Salmon with Japanese Pepper

Salt Steamed Fava Beans

Wheat Gluten Filled with Sweetened Bean Paste, Wrapped in Bamboo Leaf

Bamboo Shoot Simmered in Soy Sauce and Sugar

Simmered and Glazed Shrimp

Boiled Butterbur Stems

Kamaboko Fish Paste

Rice Dish

Rice with *Chirimen Sansho*

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

Japanese Pickles

Miso Soup

You can change the “Rice with *Chirimen Sansho*” to “Seasoned Rice with Bamboo Shoot” by additional JPY1,200.

Dessert

Pink Rice Cake Filled with Sweetened Bean Paste, Wrapped in Cherry Leaf with Strawberry



※The photo is for illustrative purpose only.

Seasonal items are subject to change, based on availability.

We use domestically produced rice only.

LUNCH BASKET KANADE

¥5,000

Starter

Cherry Blossom Mixed Sesame *Tofu* with Cherry Leaf Powder and *Dashi* Broth

Assorted Seasonal Dishes

Lightly Salted Sea Bream with Soy Sauce

Urui and Canola Flowers Dressed with Spicy Cod Roe

Grilled Salmon with Japanese Pepper

Salt Steamed Fava Beans

Wheat Gluten Filled with Sweetened Bean Paste, Wrapped in Bamboo Leaf

Bamboo Shoot Simmered in Soy Sauce and Sugar

Simmered and Glazed Shrimp

Boiled Butterbur Stems

Kamaboko Fish Paste

Grilled Dish

Grilled Japanese Beef and Bamboo Shoot with Cherry Blossom *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

**You can change the “Rice with *Chirimen Sansho*” to “Seasoned Rice with Bamboo Shoot”
by additional JPY1,200.**

Dessert

Pink Rice Cake Filled with Sweetened Bean Paste, Wrapped in Cherry Leaf with Strawberry



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LUNCH BASKET YUZURU

¥5,500

Starter

Cherry Blossom Mixed Sesame *Tofu* with Cherry Leaf Powder and *Dashi* Broth

Assorted Seasonal Dishes

Lightly Salted Sea Bream with Soy Sauce

Urui and Canola Flowers Dressed with Spicy Cod Roe

Grilled Salmon with Japanese Pepper

Salt Steamed Fava Beans

Wheat Gluten Filled with Sweetened Bean Paste, Wrapped in Bamboo Leaf

Bamboo Shoot Simmered in Soy Sauce and Sugar

Simmered and Glazed Shrimp

Boiled Butterbur Stems

Kamaboko Fish Paste

Grilled Dish

Grilled Japanese Beef and Bamboo Shoot with Cherry Blossom *Kudzu*-Thickened Sauce

Fried Dish

Tempura

Shrimp, *Shiitake* Mushroom and Canola Flower

Rice Dish

Rice with *Chirimen Sansho*

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

Japanese Pickles

Miso Soup

**You can change the “Rice with *Chirimen Sansho*” to “Seasoned Rice with Bamboo Shoot”
by additional JPY1,200.**

Dessert

Pink Rice Cake Filled with Sweetened Bean Paste, Wrapped in Cherry Leaf with Strawberry



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MIBU COURSE

¥7,000

Starter

Cherry Blossom Mixed Sesame *Tofu* with Cherry Leaf Powder and *Dashi* Broth

Soup

Soup with Bamboo Shoot Dumpling with *Wakame* Seaweed, Carrot and Japanese Pepper

Sashimi

Sashimi of the Day

Grilled Dish

Grilled Salmon with Japanese Pepper
Canola Flowers Dressed with Mustard and Vinegared *Myoga* Ginger

Fried Dish

Tempura

Shrimp, *Shiitake* Mushroom and Canola Flower

Rice Dish

Rice with *Chirimen Sansho*

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

Japanese Pickles

Miso Soup

Dessert

Pink Rice Cake Filled with Sweetened Bean Paste, Wrapped in Cherry Leaf with Strawberry



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OMURO COURSE

¥10,000

Starter

Cherry Blossom Mixed Sesame *Tofu* with Cherry Leaf Powder and *Dashi* Broth

Soup

Soup with Bamboo Shoot Dumpling with *Wakame* Seaweed, Carrot and Japanese Pepper

Sashimi

Sashimi of the Day

Grilled Dish

Grilled Trout with Japanese Pepper
Canola Flowers Dressed with Mustard and Vinegared *Myoga* Ginger

Grilled Dish

Grilled Japanese Beef and Bamboo Shoot with Cherry Blossom *Kudzu*-Thickened Sauce

Fried Dish

Deep-Fried Shrimp Wrapped in Cherry Leaf with *Shiitake* Mushroom and Canola Flower
Cherry Blossom Salt

Rice Dish

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

Dessert

Pink Rice Cake Filled with Sweetened Bean Paste, Wrapped in Cherry Leaf with Strawberry



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WAGYU BEEF *SUKIYAKI*

¥12,500

Starter

Spring Vegetables and Shrimp Dressed with Spicy Cod Roe

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

Pink Rice Cake Filled with Sweetened Bean Paste, Wrapped in Cherry Leaf with Strawberry



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WAGYU BEEF *SHABU SHABU*

¥12,500

Starter

Spring Vegetables and Shrimp Dressed with Spicy Cod Roe

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

Pink Rice Cake Filled with Sweetened Bean Paste, Wrapped in Cherry Leaf with Strawberry



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