

UKIHASHI BENTO BOX

— 雅 MIYABI —

¥6,500

Starter

Walnut *Tofu* and Goji Berry in Mustard Flavored *Kudzu*-Thickened Sauce

BENTO BOX

- Assorted Seasonal Dishes
- *Sashimi* of the Day
- Grilled Yellowtail with *Sansho* Pepper *Miso*
Burdock Root Marinated in Soy Citrus Sauce
- Simmered *Ebi* Taro and Pumpkin with Minced Chicken *Kudzu*-Thickened Sauce
Sakura Shrimp Mixed Wheat Gluten
Ginkgo Nuts

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

Yuzu Citrus Bracken-Starch Dumpling

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

Walnut *Tofu* and Goji Berry in Mustard Flavored *Kudzu*-Thickened Sauce

Sashimi

Sashimi of the Day

Grilled Dish

Grilled Yellowtail with *Sansho* Pepper *Miso*
Burdock Root Marinated in Soy Citrus Sauce

Hot Dish

Simmered *Ebi* Taro and Pumpkin with Minced Chicken *Kudzu*-Thickened Sauce
Sakura Shrimp Mixed Wheat Gluten
Ginkgo Nuts

Fried Dish

Tempura
Shrimp, *Maitake* Mushrooms and Green Pepper

Rice Dish

Seasoned Rice with Crab
Japanese Pickles
Miso Soup

Dessert

Yuzu Citrus Bracken-Starch Dumpling

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KAORI COURSE

¥12,500

Starter

Mitsuba Green and Crab Meat with Ginger *Tofu* in Vinegar Sauce and Sesame

Soup

Kudzu-Thickened Clear Soup with Crab Dumplings

Sashimi

Sashimi of the Day

Grilled Dish

Grilled Yellowtail with *Sansho* Pepper *Miso*
Burdock Root Marinated in Soy Citrus Sauce

Hot Dish

Simmered *Ebi* Taro and Pumpkin with Minced Chicken *Kudzu*-Thickened Sauce
Sakura Shrimp Mixed Wheat Gluten
Ginkgo Nuts

Fried Dish

Tempura
Shrimp, Sweet Potato, *Maitake* Mushrooms and Green Pepper

Rice Dish

Seasoned Rice with Crab
Japanese Pickles
Miso Soup

Dessert

Seasonal Fruit

Seasonal items are subject to change, based on availability.
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SUIRAKU COURSE

¥16,000

Starter

Mitsuba Green and Crab Meat with Ginger *Tofu* in Vinegar Sauce and Sesame

Soup

Kudzu-Thickened Clear Soup with Crab Dumplings

Sashimi

Sashimi of the Day

Hot Dish

Simmered *Ebi* Taro and Pumpkin with Minced Chicken *Kudzu*-Thickened Sauce

Sakura Shrimp Mixed Wheat Gluten

Ginkgo Nuts

Grilled Dish

Grilled Tilefish and Burdock Root Marinated in Soy Citrus Sauce

Drilled Dish

Seared Japanese Beef with Grated *Daikon* Radish and *Kudzu*-Thickened Sauce

Rice Dish

Seasoned Rice with Crab

Japanese Pickles

Miso Soup

Dessert

Seasonal Fruit

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KYOMAIKA COURSE

¥20,000

Starter

Mitsuba Green and Crab Meat with Ginger *Tofu* in Vinegar Sauce and Sesame

Soup

Kudzu-Thickened Clear Soup with Crab Dumplings

Sashimi

Sashimi of the Day

Grilled Dish

Grilled Tilefish and Burdock Root Marinated in Soy Citrus Sauce with Ginkgo Nuts

Grilled Dish

Grilled *Kuroge Wagyu* Beef with Grated *Daikon* Radish and *Kudzu*-Thickened Sauce

Hot Pot

Steamed Pufferfish and Vegetables with *Ponzu* Soy Citrus Sauce

Rice Dish

Seasoned Rice with Crab Cooked in a *Donabe* Pot

Japanese Pickles

Miso Soup

Dessert

Seasonal Fruit

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WAGYU BEEF SUKIYAKI

¥12,500

Starter

Mitsuba Green and Crab Meat with Ginger *Tofu* in Vinegar Sauce and Sesame

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

Yuzu Citrus Bracken-Starch Dumpling



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WAGYU BEEF *SHABU SHABU*

¥12,500

Starter

Mitsuba Green and Crab Meat with Ginger *Tofu* in Vinegar Sauce and Sesame

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

Yuzu Citrus Bracken-Starch Dumpling



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Limited Quantity

SUSHI AND SUKIYAKI COURSE

¥17,000

Starter

Mitsuba Green and Crab Meat with Ginger *Tofu* in Vinegar Sauce and Sesame

Soup

Kudzu-Thickened Clear Soup with Crab Dumplings

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

Tempura
Shrimp, *Maitake* Mushrooms and Green Pepper

Rice Dish

Assorted 7 *Sushi*,
Miso Soup

Dessert

Yuzu Citrus Bracken-Starch Dumpling



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Limited Quantity

SUSHI AND SHABU SHABU COURSE

¥17,000

Starter

Mitsuba Green and Crab Meat with Ginger *Tofu* in Vinegar Sauce and Sesame

Soup

Kudzu-Thickened Clear Soup with Crab Dumplings

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

Tempura

Shrimp, *Maitake* Mushrooms and Green Pepper

Rice Dish

Assorted 7 *Sushi*,

Miso Soup

Dessert

Yuzu Citrus Bracken-Starch Dumpling



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