

minimum order of two.

KAGAYAKI (BRILLIANT) COURSE

¥15,500

Starter

Thinly Sliced Octopus on a Bed of Chopped Okra Mixed with Seasoned Rice Vinegar,
Topped with Grated Ginger

Clear Soup

Scallop, White Gourd, Taro Potato, Eggplant and Shredded Luffa

Sashimi

Parboiled Pike Conger Eel with Sour Plum Sauce, Flounder and Fatty Tuna Garnished with
Vegetables, Served with Soy Sauce and Seasoned *Miso*

Grilled Dish

Lightly Salted Sweetfish Grilled to Perfection, Served with *Sudachi* Citrus,
Fig with Seasoned *Tofu* and Lemon-Simmered Sweet Potato

Abalone Dish

Soy Sauce-Rice Malt Marinated Abalone Grilled to Perfection

Seasonal Dish

Chilled Puréed Corn Soup with Crouton

Simmered Dish

Kamo Eggplant and Eel Topped with Grated Yam and *Myoga* Ginger,
Served in a *Dashi* Soup

Hot Pot ※Please choose one of the followings;

[A] *Tekkiyaki*: Kyoto *Kuroge Wagyu* Beef and Vegetables
Grilled on an Iron Plate, Served with Dipping Sauce

[B] *Shabu Shabu*: Thinly Sliced Kyoto *Kuroge Wagyu* Beef
and Vegetables Cooked in a Broth,
Served with *Ponzu* Soy-Citrus Sauce

Rice Dish

Assorted *Nigiri* Sushi of Your Choice, Served with
Miso Soup

Dessert

Soda Punch with Watermelon and Pione Grape



Seasonal items are subject to change, based on availability.
We are proud to serve domestically produced rice.

MIYABI (ELEGANCE) COURSE

¥13,500

Starter

Thinly Sliced Octopus on a Bed of Crushed Okra Mixed with Seasoned Rice Vinegar,
Topped with Grated Ginger

Clear Soup

Scallop, White Gourd, Taro Potato, Eggplant and Lufa

Sashimi

Parboiled Pike Conger Eel with Sour Plum Sauce, Flounder and Fatty Tuna Garnished with
Vegetables, Served with Soy Sauce and Seasoned *Miso*

Grilled Dish

Lightly Salted Sweetfish Grilled to Perfection, Served with *Sudachi* Citrus,
Fig with Seasoned *Tofu* and Lemon-Simmered Sweet Potato

Seasonal Dish

Chilled Puréed Corn Soup with Crouton

Simmered Dish

Kamo Eggplant and Eel Topped with Grated Yam and *Myoga* Ginger,
Served in a *Dashi* Soup

Hot Pot ※Please choose one of the followings;

[A] *Tekkiyaki*: Kyoto *Kuroge Wagyu* Beef and Vegetables
Grilled on an Iron Plate, Served with Dipping Sauce

[B] *Shabu Shabu*: Thinly Sliced Kyoto *Kuroge Wagyu* Beef
and Vegetables Cooked in a Broth,
Served with *Ponzu* Soy-Citrus Sauce

Rice Dish

Assorted *Nigiri* Sushi Served with *Miso* Soup

Dessert

Soda Punch with Watermelon and Pione Grape



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NISHIKI (SPLENDOR) COURSE

¥10,500

Starter

Thinly Sliced Octopus on a Bed of Chopped Okra Mixed with Seasoned Rice Vinegar,
Topped with Grated Ginger

Clear Soup

Scallop, White Gourd, Taro Potato, Eggplant and Shredded Luffa

Sashimi

Flounder, Tuna and Squid Garnished with Vegetables,
Served with Soy Sauce and Seasoned *Miso*

Grilled Dish

Lightly Salted Sweetfish Grilled to Perfection, Served with *Sudachi* Citrus,
Fig with Seasoned *Tofu* and Lemon-Simmered Sweet Potato

Seasonal Dish

Chilled Puréed Corn Soup with Crouton

Simmered Dish

Kamo Eggplant and Eel Topped with Grated Yam and *Myoga* Ginger,
Served in a *Dashi* Soup

Hot Pot

Shabu Shabu: Pike Conger Eel and Vegetables Cooked in a Broth,
Served with *Ponzu* Soy-Citrus Sauce

Rice Dish

Steamed Rice Sprinkled with Dried Baby Sardines
and *Sansho* Peppers,
Served with *Miso* Soup and Japanese Pickles

Dessert

Soda Punch with Watermelon and Pione Grape



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AOI (HOLLYHOCK) COURSE

¥7,500

Starter

Sesame *Tofu* Mixed with Eggplant Paste, Topped with Radish, Chervil and *Wasabi* (Japanese Horseradish)

Clear Soup

Edamame-Soybean Dumpling, Egg Vermicelli Noodles and White Gourd with a Touch of *Yuzu* Citrus

Sashimi

Parboiled Pike Conger Eel with Sour Plum Sauce, Sea Bream and Tuna Garnished with Vegetables, Served with Soy Sauce and Seasoned *Miso*

Grilled Dish

Crispy-Skinned Sea Bass Filet Grilled to Perfection Served on a Bed of Corn Sauce, Garnished with Crouton

Chilled Dish

Simmered Taro Potato, Octopus, Japanese Pumpkin and Snap Pea, Served with Seasoned Sesame Cream

Steamed Dish

Okra Dumpling Topped with *Myoga* Ginger and *Wasabi* (Japanese Horseradish) , Served on a Thick *Kudzu* Starchy Sauce

Vinegared Dish

Golden Fried Cutlass Fish
Marinated in a Seasoned Vinaigrette

Rice Dish

Assorted *Nigiri* Sushi Served with *Miso* Soup

Dessert

Orange Bracken-starch Dumpling
Wrapped in a Bamboo Leaf



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TEMARI/COURSE

¥5,500

Starter

Sesame *Tofu* Mixed with Eggplant Paste, Topped with Radish, Chervil and *Wasabi* (Japanese Horseradish)

Clear Soup

Edamame-Soybean Dumpling, Egg Vermicelli Noodles and White Gourd with a Touch of *Yuzu* Citrus

Sashimi

Parboiled Pike Conger Eel with Sour Plum Sauce and Petit *Sushi* Balls Garnished with Vegetables, Served with Soy Sauce and Seasoned *Miso*

Grilled Dish

Crispy-Skinned Sea Bass Filet Grilled to Perfection on a Bed of Corn Sauce, Garnished with Crouton

Chilled Dish

Simmered Taro Potato, Octopus, Japanese Pumpkin and Snap Pea, Served with Seasoned Sesame Cream

Steamed Dish

Okra Dumpling Topped with *Myoga* Ginger and *Wasabi* (Japanese Horseradish) , Served on a Thick *Kudzu* Starchy Sauce

Rice Dish

Steamed Rice Sprinkled with Dried Baby Sardines and *Sansho* Peppers, Served with *Miso* Soup and Japanese Pickles

Dessert

Sorbet of the Day



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KAORI BENTO BOX

¥4,500

Starter

Sesame *Tofu* Topped with Radish and *Wasabi* (Japanese Horseradish)

Traditional *Bento* Box

- *Sashimi* : Carefully Selected Raw Fish Artfully Prepared by Our Chef,
Served with Vegetable Garnish
- Appetizer Plate : Assorted Traditional Dishes of the Day
- Simmered Dish : Seasonal Vegetables
- *Tempura*: Assorted *Tempura* Served with Dipping Sauce and *Matcha* Green Tea-Salt

Steamed Dish

Tofu Mushi : Egg *Tofu* Topped with Thick Shark Fin Sauce

Rice Dish

Steamed Rice Sprinkled with Dried Baby Sardines and *Sansho* Pepper,
Served with *Miso* Soup and Japanese Pickles

Dessert

Sorbet of the Day



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Sushi Kaiseki

¥7,500

Starter

Sesame *Tofu* Mixed with Eggplant Paste, Topped with Radish, Chervil and *Wasabi* (Japanese Horseradish)

Sashimi

Carefully Selected Raw Fish of the Day Artfully Prepared by Our Chef,
Served with Vegetable Garnish

Steamed Dish

Okra Dumpling Topped with *Myoga* Ginger and *Wasabi* (Japanese Horseradish) ,
Served on a Thick *Kudzu* Starchy Sauce

Rice Dish

Ten Kinds of *Nigiri* Sushi Served with *Miso* Soup

Dessert

Orange Bracken-starch Dumpling Wrapped in a Bamboo Leaf

B.B.Q EEL DINNER

¥5,000

Starter

Sesame *Tofu* Topped with *Wasabi* (Japanese Horseradish)

Sashimi

Carefully Selected Raw Fish of the Day with Vegetable Garnish Served with Soy Sauce and Seasoned *Miso*

***Unaju*: B.B.Q Eel over Steamed Rice**

Perfectly Grilled, then Fluffy Steamed Japanese Eel with Sweeten Soy Sauce

Clear Soup

Eel Liver Dressed with *Mitsuba* Green

Dessert

Sorbet of the Day



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