

UKIHASHI BENTO BOX

雅

MIYABI

¥6,500

Starter

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

BENTO BOX

▪ Assorted Seasonal Dishes

▪ *Sashimi* of the Day

▪ Grilled Salmon with Japanese Pepper
Vinegared *Myoga* Ginger

▪ Steamed Sea Bream with Kelp
Served with Laver Seaweed *Kudzu*-Thickened Sauce

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

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.

TOKIWA COURSE

¥8,500

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

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



※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

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



※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

Spring Vegetables and Shrimp Dressed with Spicy Cod Roe

Soup

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

Sashimi

Sashimi of the Day

Grilled Dish

Grilled Trout Topped with Cherry Blossom Meringue and Canola Flower Dressed with Mustard
Vinegared *Myoga* Ginger

Hot Dish

Steamed Sea Bream with Kelp
Served with Laver Seaweed *Kudzu*-Thickened Sauce

Fried Dish

Deep-Fried Shrimp and Squid Wrapped in Cherry Leaf and Canola Flower
Akamoku Seaweed 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



※ 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

Spring Vegetables and Tiger Shrimp Dressed with Spicy Cod Roe

Soup

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

Sashimi

Sashimi of the Day

Grilled Dish

Grilled Trout Topped with Cherry Blossom Meringue and Canola Flower Dressed with Mustard Vinegared *Myoga* Ginger

Hot Dish

Steamed Sea Bream with Kelp
Served with Laver Seaweed *Kudzu*-Thickened Sauce

Grilled Dish

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

Rice Dish

Seasoned Rice with Bamboo Shoot
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

Spring Vegetables and Tiger Shrimp Dressed with Spicy Cod Roe

Soup

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

Sashimi

Sashimi of the Day

Grilled Dish

Grilled Trout Topped with Cherry Blossom Meringue and Canola Flower Dressed with Mustard Vinegared *Myoga* Ginger
Sea Bream *Temari Sushi*, Rolled Omelet and Salt-Steamed Fava Beans

Grilled Dish

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

Fried Dish

Deep-Fried Tiger Shrimp and Abalone Wrapped in Cherry Leaf and Canola Flower
Akamoku Seaweed Salt

Rice Dish

Seasoned Rice with Bamboo Shoot Cooked in a *Donabe* Pot
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

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



※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

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



※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

Spring Vegetables and Shrimp Dressed with Spicy Cod Roe

Soup

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

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

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.

Limited Quantity

SUSHI AND SHABU SHABU COURSE

¥17,000

Starter

Spring Vegetables and Shrimp Dressed with Spicy Cod Roe

Soup

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

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 5,000 for the upgrade. Please ask our staff for details.**

Fried Dish

Assorted *Tempura*

Rice Dish

Assorted 7 *Sushi*,
Miso Soup

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.