

UKIHASHI BENTO BOX

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MIYABI

¥6,500

Starter

Ginger Sesame *Tofu* in *Dashi* Sauce with Simmered Young Ginger in Japanese Plum Syrup

BENTO BOX

▪ Assorted Seasonal Dishes

▪ *Sashimi* of the Day

▪ Grilled Trout *Nanban* Style with Marinated in Soy Sauce and *Sake* with Egg, Onion and Ground Sesame Served with Chinese Yam Pickled with *Wasabi*

▪ Free-Range Chicken Simmered in Soy Sauce with Flower-Shaped Wheat Gluten and Young Potato

Fried Dish

Assorted *Tempura*

Shrimp, *Shiitake* Mushroom and Green Chili 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

Matcha 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.

TOKIWA COURSE

¥8,500

Starter

Ginger Sesame *Tofu* in *Dashi* Sauce with Simmered Young Ginger in Japanese Plum Syrup

Soup

Clear Soup with Grilled Conger Eel Dumpling and Burdock

Sashimi

Sashimi of the Day

Grilled Dish

Grilled Trout *Nanban* Style with Marinated in Soy Sauce and *Sake* with Egg, Onion and Ground Sesame Served with Chinese Yam Pickled with *Wasabi*

Fried Dish

Assorted *Tempura*

Shrimp, *Shiitake* Mushroom and Green Chili 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

Matcha Bracken-Starch Dumpling



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OMURO COURSE

¥10,000

Starter

Ginger Sesame *Tofu* in *Dashi* Sauce with Sea Urchin,
Simmered Young Ginger in Japanese Plum Syrup and Water Shield

Soup

Clear Soup with Grilled Conger Eel Dumpling and Burdock

Sashimi

Sashimi of the Day

Grilled Dish

Grilled Trout *Nanban* Style with Marinated in Soy Sauce and *Sake* with Egg,
Onion and Ground Sesame Served with Chinese Yam Pickled with *Wasabi*
and Vinegared *Myoga* Ginger

Grilled Dish

Deep-fried Free-Range Chicken, Young Potato and Asparagus Simmered in *Dashi* Sauce

Rice Dish

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

Dessert

Matcha Bracken-Starch Dumpling



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KAORI COURSE

¥12,500

Starter

Ginger Sesame *Tofu* in *Dashi* Sauce with Sea Urchin,
Simmered Young Ginger in Japanese Plum Syrup and Water Shield

Soup

Clear Soup with Grilled Conger Eel Dumpling and Burdock

Sashimi

Sashimi of the Day

Grilled Dish

Grilled Trout *Nanban* Style with Marinated in Soy Sauce and *Sake* with Egg,
Onion and Ground Sesame Served with Chinese Yam Pickled with *Wasabi*
and Vinegared *Myoga* Ginger

Hot Dish

Deep-fried Free-Range Chicken, Young Potato and Asparagus Simmered in *Dashi* Sauce

Fried Dish

Assorted *Tempura*

Shrimp, Young Sweetfish, Baby Corn and *Manganji* Pepper

Rice Dish

Seasoned Rice with Octopus

Japanese Pickles

Miso Soup

Dessert

Matcha Bracken-Starch Dumpling and Seasonal Fruits



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SUIRAKU COURSE

¥16,000

Starter

Ginger Sesame *Tofu* Topped with Thinly Sliced Boiled Octopus,
Water Shield and Japanese Plum in *Dashi* Sauce

Soup

Clear Soup with Pike Conger Eel Dumpling, Eggplant and Burdock

Sashimi

Sashimi of the Day

Grilled Dish

Seasoned-Soy-Marinaded Fat Greenling with Ginger Root,
Chinese Yam Pickled with *Wasabi*, *Daikon* Radish and Dried Mullet Roe

Hot Dish

Deep-fried Japanese Beef, Young Potato and Asparagus Simmered in *Dashi* Sauce

Fried Dish

Assorted *Tempura*

Tiger Shrimp, Young Sweetfish, Baby Corn and *Manganji* Pepper

Rice Dish

Seasoned Rice with Octopus

Japanese Pickles

Miso Soup

Dessert

Seasonal Fruits



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KYOMAIKA COURSE

¥20,000

Starter

Ginger Sesame *Tofu* Topped with Thinly Sliced Boiled Octopus,
Water Shield and Japanese Plum in *Dashi* Sauce

Soup

Clear Soup with Pike Conger Eel Dumpling, Eggplant and Burdock

Sashimi

Sashimi of the Day

Grilled Dish

Seasoned-Soy-Marinaded Fat Greenling with Ginger Root,
Chinese Yam Pickled with *Wasabi*, Japanese Rolled Omelet,
Wheat Gluten Wrapped in Bamboo Leaf and Mustard Lotus Root

Grilled Dish

Deep-fried *Kuroge* Wagyu Beef, Young Potato and Asparagus Simmered in *Dashi* Sauce

Fried Dish

Assorted *Tempura*

Tiger Shrimp, Young Sweetfish, Baby Corn and *Manganji* Pepper

Rice Dish

Seasoned Rice with Octopus Cooked in a *Donabe* Pot

Japanese Pickles

Miso Soup

Dessert

Seasonal Fruits



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WAGYU BEEF *SUKIYAKI*

¥12,500

Starter

Ginger Sesame *Tofu* in *Dashi* Sauce with Sea Urchin,
Simmered Young Ginger in Japanese Plum Syrup and Water Shield

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

Matcha Bracken-Starch Dumpling and Seasonal Fruits



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WAGYU BEEF *SHABU SHABU*

¥12,500

Starter

Ginger Sesame *Tofu* in *Dashi* Sauce with Sea Urchin,
Simmered Young Ginger in Japanese Plum Syrup and Water Shield

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

Matcha Bracken-Starch Dumpling and Seasonal Fruits



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Limited Quantity

SUSHI AND SUKIYAKI COURSE

¥17,000

Starter

Ginger Sesame *Tofu* in *Dashi* Sauce with Sea Urchin,
Simmered Young Ginger in Japanese Plum Syrup and Water Shield

Soup

Clear Soup with Grilled Conger Eel Dumpling and Burdock

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

Matcha Bracken-Starch Dumpling and Seasonal Fruits



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Limited Quantity

SUSHI AND SHABU SHABU COURSE

¥17,000

Starter

Ginger Sesame *Tofu* in *Dashi* Sauce with Sea Urchin,
Simmered Young Ginger in Japanese Plum Syrup and Water Shield

Soup

Clear Soup with Grilled Conger Eel Dumpling and Burdock

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

Matcha Bracken-Starch Dumpling and Seasonal Fruits



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