

weekday lunch-only menu

KAISEKI COURSE “KAEDE”

¥8,500

Starter

Arrowhead *Tofu* in *Dashi* Sauce Topped with *Wasabi* (Japanese Horseradish)

Soup

Shrimp Dumpling and Rape Blossoms with a Touch of *Yuzu* Citrus

Sashimi

Three Kinds of *Sashimi*

Grilled Dish

Sweetened-Soy Marinated Spanish Mackerel Grilled to Perfection,
Served with Fine Strips of White Leek

Steamed Dish

Yuba (Soy Milk Skin) with *Daikon* Radish Cake, Served with Condiments

Final Dish

Ebi Taro Dumpling with Grated *Daikon* Radish Soup

Rice Dish

Rice and Japanese Pickles, Served with *Miso* Soup

Dessert

Bracken-Starch Dumpling with *Matcha* Green Tea
Wrapped in a Bamboo Leaf

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

KAISEKI COURSE “YURI”

¥10,500

Starter

Arrowhead *Tofu* in *Dashi* Sauce Topped with *Wasabi* (Japanese Horseradish)

Soup

Shrimp Dumpling and Rape Blossoms with a Touch of *Yuzu* Citrus

Sashimi

Sashimi of the Day

Grilled Dish

Sweetened-Soy Marinated Spanish Mackerel Grilled to Perfection,
Served with Fine Strips of White Leek

Steamed Dish

Yuba (Soy Milk Skin) with *Daikon* Radish Cake, Served with Condiments

Pickled Dish

Carefully Prepared Pufferfish with Parboiled Skin and Spring Onion Tossed with *Ponzu*
Soy-Citrus Sauce, Grated *Daikon* Radish, and Red Chili

Hot Pot

Pufferfish Hot Pot, Served with Vegetables and *Ponzu* Citrus Soy Sauce, Grated *Daikon*
Radish, and Red Chili

Rice Dish

Rice and Japanese Pickles, Served with *Miso* Soup
Carefully Selected by Rice Meister *Hachidaime Gihey*

Dessert

Bracken-Starch Dumpling with *Matcha* Green Tea
Wrapped in a Bamboo Leaf

KAISEKI COURSE “YAMABUKI”

¥13,500

Starter

Japanese Red *Kintoki* Carrot *Tofu* and Rape Blossoms in *Dashi* Sauce

Soup

Steamed Turnip and Soft-Shelled Turtle Soup in a *Dobin* Clay Pot

Sashimi

Sashimi of the Day

Grilled Dish

Saikyo-Miso Marinated Butterfish Grilled to Perfection, Topped with Fine Strips of Leek

Pickled Dish

Carefully Prepared Pufferfish with Parboiled Skin and Spring Onion Tossed with *Ponzu* Soy-Citrus Sauce, Grated *Daikon* Radish, and Red Chili

Steamed Dish

Yuba (Soy Milk Skin) with *Daikon* Radish Cake, Served with Condiments

Hot Pot

Pufferfish Hot Pot, Served with Vegetables and *Ponzu* Citrus Soy Sauce, Grated *Daikon* Radish, and Red Chili

Rice Dish

Rice and Japanese Pickles, Served with *Miso* Soup
Carefully Selected by Rice Meister *Hachidaime Gihey*

Dessert

Bracken-Starch Dumpling with *Matcha* Green Tea
Wrapped in a Bamboo Leaf

KAISEKI COURSE “KIKYO”

¥16,500

Starter

Japanese Red *Kintoki* Carrot Tofu and Rape Blossoms in *Dashi* Sauce

Soup

Steamed Turnip and Soft-Shelled Turtle Soup in a *Dobin* Clay Pot

Sashimi

Sashimi of the Day

Grilled Dish

Saikyo-Miso Marinated Butterfish Grilled to Perfection, Topped with Fine Strips of Leek

Abalone Dish

Soy Sauce-Rice Malt Marinated Abalone Grilled to Perfection

Pickled Dish

Carefully Prepared Pufferfish with Parboiled Skin and Spring Onion Tossed with *Ponzu* Soy-Citrus Sauce, Grated *Daikon* Radish, and Red Chili

Hot Pot

Kyoto *Kuroge Wagyu* Beef *Shabu Shabu* (Cooked in a Broth) Served with *Ponzu* Soy-Citrus Sauce and Grated *Daikon* Radish with Red Chili

Rice Dish

Rice Porridge with Pufferfish and Egg

Dessert

Bracken-Starch Dumpling with *Matcha* Green Tea Wrapped in a Bamboo Leaf