

Only Available at Weekday Lunch Time

KAISEKI COURSE “KAEDE”

¥8,500

Starter

Green Pea *Tofu* with Flower Petal Shaped Lily Bulbs and *Wasabi* (Japanese Horseradish) in *Dashi* Sauce

Soup

Sakura Cherry Blossom Petal Dumpling and Bamboo Shoot

Sashimi

Assortment of the Day

Grilled Dish

Seasoned-Soy-Marinaded Salmon Grilled to Perfection, Served with Rape Blossom and Dry-Roasted Egg Yolk Sprinkles

Pickled Dish

Firefly Squid and *Mozuku* Seaweed

Final Dish

Fava Bean Dumpling Topped with *Wasabi* (Japanese Horseradish) in Thick *Kudzu* Starchy Sauce

Rice Dish

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

Dessert

Sakura Cherry Bracken-Starch Dumpling Filled with Sweet White Bean Paste and Wrapped in 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

Green Pea *Tofu* with Flower Petal Shaped Lily Bulbs and *Wasabi* (Japanese Horseradish) in *Dashi* Sauce

Soup

Sakura Cherry Blossom Petal Dumpling and Bamboo Shoot

Sashimi

Sashimi of the Day

Grilled Dish

Seasoned-Soy-Marinated Salmon Grilled to Perfection, Served with Rape Blossom and Dry-Roasted Egg Yolk Sprinkles

Steamed Dish

Potato Dumpling with *Yuba* (Soy Milk Skin), Served with Condiments

Pickled Dish

Firefly Squid and *Mozuku* Seaweed

Final Dish

Fava Bean Dumpling Topped with *Wasabi* (Japanese Horseradish) in Thick *Kudzu* Starchy Sauce

Rice Dish

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

Dessert

Sakura Cherry Bracken-Starch Dumpling Filled with Sweet White Bean Paste and Wrapped in Bamboo Leaf

***KAISEKI* COURSE “*YAMABUKI*” ¥13,500**

Starter

Rape Blossoms with Fava Beans and Herring Roe
on Kelp Dressed with Seasoned *Tofu*, Topped with Flower Petal Shaped Lily Bulb

Soup

Bracken Dumpling and Bamboo Shoot

Sashimi

Sashimi of the Day

Grilled Dish

Fat Greenling Seasoned with *Sansho* Pepper and Grilled to Perfection

Steamed Dish

Potato Dumpling with *Yuba* (Soy Milk Skin), Served with Condiments

Hot Dish

Shark Fin and Bamboo Shoot Cooked in a *Dobin* Pot

Pickled Dish

Firefly Squid and *Mozuku* Seaweed

Rice Dish

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

Dessert

Sakura Cherry Bracken-Starch Dumpling Filled with
Sweet White Bean Paste and Wrapped in Bamboo Leaf

***KAISEKI* COURSE “*KIKYO*”**

¥16,500

Starter

Rape Blossoms with Fava Beans and Herring Roe on Kelp
Dressed with Seasoned *Tofu*, Topped with Flower Petal Shaped Lily Bulb

Soup

Bracken Dumpling and Bamboo Shoot

Sashimi

Sashimi of the Day

Grilled Dish

Fat Greenling Seasoned with *Sansho* Pepper and Grilled to Perfection

Abalone Dish

Soy Sauce-Rice Malt Marinated Abalone Grilled to Perfection

Pickled Dish

Firefly Squid and *Mozuku* Seaweed

Hot Pot

Kyoto Kuroge Wagyu Beef *Shabu Shabu* (Cooked in a Broth)

Rice Dish

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

Dessert

Sakura Cherry Bracken-Starch Dumpling
Filled with Sweet White Bean Paste and Wrapped in Bamboo Leaf