

KIKYO COURSE

¥15,800

Starter

- Green Pea Tofu with Wasabi in Dashi Sauce
- Firefly Squid and Mozuku Seaweed with Grated Yam
- Scallop and Green Onion Seasoned with Vinegared Miso
- Boiled Whitebait, Served with Soy Sauce and Grated Daikon Radish
- Rape Blossoms and Yuba (Soy Milk Skin)
- Potato Dumpling , Served with Condiments

Soup

Shark Fin, Bamboo Shoot and Seaweed Cooked in a Dobin Pot

Sashimi

Seared Bonito and Assortment of Nigiri Sushi

Grilled Dish

Grilled Fat Greenling with Bud of Sansho Pepper Herb and Soy Sauced Japanese Butterbur

Steamed Dish

Yuba (Soy Milk Skin) with Bekko-an Sauce

Fried Dish

Deep-Fried White Fish Mixed with Yuba (Soy Milk Skin)
Deep-Fried Sesame Tofu with a Touch of Plum

Abalone Dish

Soy Sauce-Rice Malt Marinated Abalone Grilled to Perfection

Hot Pot

Shabu Shabu :Thinly Sliced *Oumi* Beef and Vegetables
Cooked in a Broth

Rice Dish

Rice Dish of the Day
Japanese Pickles
Miso Soup

Dessert

Assorted Dessert of the Day

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

***YAMABUKI* COURSE**

¥13,750

Starter

- Green Pea Tofu with Wasabi in Dashi Sauce
- Firefly Squid and Mozuku Seaweed with Grated Yam
- Scallop and Green Onion Seasoned with Vinegared Miso

Soup

Shark Fin, Bamboo Shoot and Seaweed Cooked in a Dobin Pot

Sashimi

Seared Bonito and Assortment of Nigiri Sushi

Grilled Dish

Grilled Fat Greenling with Bud of Sansho Pepper Herb and Soy Sauced Japanese Butterbur

Steamed Dish

Yuba (Soy Milk Skin) with Bekko-an Sauce

Abalone Dish

Soy Sauce-Rice Malt Marinated Abalone Grilled to Perfection

Hot Pot

Shabu Shabu :Thinly Sliced Kyoto *Kuroge Wagyu* Beef and Vegetables
Cooked in a Broth

Rice Dish

Rice Dish of the Day
Japanese Pickles
Miso Soup

Dessert

Assorted Dessert of the Day

YURI COURSE

¥10,700

Starter

- Green Pea Tofu with Wasabi in Dashi Sauce
- Firefly Squid and Mozuku Seaweed with Grated Yam
- Scallop and Green Onion Seasoned with Vinegared Miso

Soup

Shark Fin, Bamboo Shoot and Seaweed Cooked in a Dobin Pot

Sashimi

Seared Bonito and Assortment of Nigiri Sushi

Grilled Dish

Grilled Fat Greenling with Bud of Sansho Pepper Herb and Soy Sauced Japanese Butterbur

Steamed Dish

Fava Bean Dumpling Topped with Wasabi in Thick Kudzu Starchy Sauce

Hot Pot

Shabu Shabu :Thinly Sliced Kyoto *Kuroge Wagyu* Beef and Vegetables Cooked in a Broth

Rice Dish

Rice Dish of the Day
Japanese Pickles
Miso Soup

Dessert

Assorted Dessert of the Day