

# UKIHASHI BENTO BOX

¥4,500

## Starter

Green Pea *Tofu* and *Wasabi* in *Dashi* Sauce

## BENTO BOX

- Simmered Rape Blossoms and *Yuba Tofu*
- Salted Rice Malt Marinated Spanish Mackerel Grilled to Perfection
- Wheat Gluten Wrapped in Bamboo Leaf
- Simmered Shrimp in Seasoned Broth
- Sweet Rolled Egg
- Honied Fava Bean
- Seared Bonito  
Fresh Onion, Green Onion, Ginger,  
Japanese Wild Ginger, *Daikon* Radish Sprouts, *Oba Shiso* Perilla, Water Pepper,  
Lemon, *Ponzu* Soy-Citrus Sauce
- Millet *Fu* (Wheat Gluten) Dumpling Topped with *Wasabi* in Thick *Kudzu* Starchy Sauce
- Assorted *Tempura* of Shrimp, *Yuba tofu*, White Fish,  
*Dashi* Broth

## Rice Dish

Steamed Rice

Japanese Pickles

*Miso* Soup

## Dessert

Dessert of the Day



Seasonal items are subject to change, based on availability.

We are proud to serve domestically produced rice which is Carefully Selected by Rice Meister *Hachidaime Gihey*.

# KAORI COURSE

¥7,000

## Starter

- Green Pea *Tofu* and *Wasabi* in *Dashi* Sauce
- Scallop and *Negi* Leek Seasoned with Vinegared *Miso*

## Soup

Clear Soup of Shrimp Dumpling with Bamboo Shoot and *Wakame* Seaweed

## Sashimi

Seared Bonito

Fresh Onion, Green Onion, Ginger,  
Japanese Wild Ginger, *Daikon* Radish Sprouts, *Oba Shiso* Perilla, Water Pepper,  
Lemon, *Ponzu* Soy-Citrus Sauce

## Grilled Dish

Grilled Spanish Mackerel Seasoned with Sweetened Soy Sauce

## Fried Dish

*Tempura* of Deep-Fried *Yuba* Pouches,  
Rape Blossoms and Mountain Vegetable

## Hot Pot

*Shabu Shabu* : Kyoto *Kuroge Wagyu* Beef Cooked in a Broth with Japanese Mustard Greens, White Onion and Mushroom

## Rice Dish

Steamed Rice  
Japanese Pickles  
*Miso* Soup

## Dessert

Dessert of the Day



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# AOI COURSE

¥10,000

## Starter

- Green Pea *Tofu* and *Wasabi* in *Dashi* Sauce
- Seared Bonito and *Ponzu* Sauce
- Scallop and *Negi* Leek Seasoned with Vinegared *Miso*

## Soup

Clear Soup of Shrimp Dumpling with Bamboo Shoot and *Wakame* Seaweed

## Sashimi

*Sashimi* of the Day

## Grilled Dish

Grilled Fat Greenling with Japanese Pepper and Japanese Butterbur Seasoned with Sweetend Soy Sauce

## Steamed Dish

Gynura Bicolor Dumpling Stuffed with Minced Chicken Topped with *Wasabi* in Thick *Kudzu* Starchy Sauce

## Hot Pot

*Shabu Shabu* : Kyoto *Kuroge Wagyu* Beef Cooked in a Broth with Japanese Mustard Greens, White Onion and Mushroom

## Rice Dish

Steamed Rice  
Japanese Pickles  
*Miso* Soup

## Dessert

Dessert of the Day



★Soy Sauce-Rice Malt Marinated Abalone Grilled to Perfection  
in additional to the course menus+JPY2,500

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# KIRI COURSE

¥15,000

## Satarter

- Green Pea *Tofu* with *Wasabi* in *Dashi* Sauce
- Scallop and Green Onion Seasoned with Vinegared *Miso*
- Seared Bonito and *Ponzu* Sauce

## Soup

Soft-Shell Turtle Soup with Bamboo Shoot, Snow Fungus and Millet Gluten, Cooked in *Dobin* Pot

## Sashimi

*Sashimi* of the Day

## Grilled Dish

Grilled Fat Greenling with Japanese Pepper Seasoned with Sweetend Soy Sauce

## Abalone

Soy Sauce-Rice-Malt Marinated Abalone Grilled to Perfection

## Fried Dish

*Tempura* of Deep-Fried *Yuba* Pouches, Rape Blossoms and Mountain Vegetable

## Hot Pot

Kyoto *Kuroge Wagyu* Beef and *Miso* Marinated Foie Gras with Fine Strips of Leek and *Yuzu* Pepper

## Rice Dish

Rice with Bamboo Shoots and Japanese Pepper

Japanese Pickles

*Miso* Soup

## Dessert

Dessert of the Day



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# Kyoto Kuroge Wagyu Beef Sukiyaki

¥7,500

**Special Discounts for Hotel Guests ¥6,500**

(Minimum order from two)

## Starter

- Green Pea *Tofu* and *Wasabi* in *Dashi* Sauce
- Simmered Rape Blossoms and *Yuba Tofu*
- White Bait and Grated *Daikon* Radish

## Sashimi

*Sashimi* of the Day

## Hot Pot

*Sukiyaki*: Thinly Sliced Kyoto *Kuroge Wagyu* Beef, Vegetables and *Tofu*  
Cooked in Sweetened Soy Sauce Broth

## Rice Dish

Steamed Rice

or

*Udon* Noodles

Japanese Pickles

*Miso* Soup

## Dessert

Dessert of the Day

★Japanese Branded Beef Such as “*Ohmi* Beef” is available.  
Upgrade to “*Ohmi* Beef ”at additional JPY 12,300,  
Hotel Guests at JPY 11,300



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# SHABU SHABU COURSE: Parboiled Kyoto Kuroge Wagyu Beef

¥7,500

Special Discounts for Hotel Guests ¥6,500

(Minimum order from two)

## Starter

- Green Pea *Tofu* and *Wasabi* in *Dashi* Sauce
- Simmered Rape Blossoms and *Yuba Tofu*
- White Bait and Grated *Daikon* Radish

## Sashimi

*Sashimi* of the Day

## Hot Pot

*Shabu Shabu* :Thinly Sliced Kyoto *Kuroge Wagyu* Beef and Vegetables Cooked in a Broth  
Served with *Ponzu* Soy-Citrus and Sesame Sauce

## Rice Dish

Steamed Rice  
Japanese Pickles  
*Miso* Soup

## Dessert

Dessert of the Day

★Japanese Branded Beef Such as “*Ohmi* Beef” is available.  
Upgrade to “*Ohmi* Beef ”at additional JPY 12,300,  
Hotel Guests at JPY 11,300



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Rice Meister *Hachidaime Gihey*.