

Limited Quantity

KYOJIKI LUNCH SET

¥3,900

Starter

Cherry Blossom Kneaded Sesame *Tofu* Topped with *Wasabi* in Thick *Kudzu* Starchy Sauce

Assorted Seasonal Dishes

- *Sashimi* of the day
- Beef Simmered in Soy Sauce and *Mirin* (Sweet *Sake*) with Green Beans
- Grilled Salmon with Japanese Pepper
- Japanese Rolled Omelet
- Simmered Shrimp
- Mackerel *Sushi*
- Wheat Gluten Wrapped in Bamboo Leaf
- Blossom Petal Shaped Lily Bulbs
- *Tempura* of Fava Bean
- Squid and Red *Konnyaku* Dressed with *Tofu*, White Sesame, *Wasabi* and White *Miso*
- *Tosa*-Style Bonito-Flavored Bamboo Shoot with Butterbur

Simmered Dish

Bamboo Shoot Dumpling in Thick *Kudzu* Starchy Sauce Mixed with *Wakame* Seaweed and Mustard

Rice Dish

Sesame Sauce Marinated Tuna Rice Bowl
Grated Yam Paste and Green *Nori* Seaweed
Japanese Pickles
Miso Soup

Dessert

Pink Rice Cake Filled with Sweetened Bean Paste,
Wrapped in a Salt-Preserved Cherry Leaf



※The photo is for illustrative purpose only.

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*.

UKIHASHI BENTO BOX

¥5,000

Starter

Cherry Blossom Kneaded Sesame *Tofu* Topped with *Wasabi* in Thick *Kudzu* Starchy Sauce

BENTO BOX

- Squid and Red *Konnyaku* Dressed with *Tofu*, White Sesame, *Wasabi* and White *Miso*
- Japanese Rolled Omelet
- Simmered and Glazed Shrimp
- Mackerel *Sushi*
- Blossom Petal Shaped Lily Bulbs
- Wheat Gluten Wrapped in Bamboo Leaf
- Simmered Bamboo Shoot with Butterbur
- *Sashimi* of the day
- Grilled Salmon with Japanese Pepper
- Bamboo Shoot Dumpling in Thick *Kudzu* Starchy Sauce Mixed with *Wakame* Seaweed and Mustard

Fried Dish

Assorted *Tempura*

Rice Dish

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

Japanese Pickles

Miso Soup

Dessert

Pink Rice Cake Filled with Sweetened Bean Paste, Wrapped in a Salt-Preserved Cherry Leaf



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SEA BREAM LUNCH SET

¥6,800

Starter

Cherry Blossom Kneaded Sesame *Tofu* Topped with *Wasabi*, Soy Sauce and *Tempura* of Cherry Leaf

Sashimi

Sashimi of Sea Bream

Soup

Clear Soup of Sea Bream, Bracken, Carrot and Japanese Pepper

Hot Pot

Small Hot Pot of Sea Bream, Bamboo Shoot, Hosta Sieboldiana, Canola Flower and Japanese Pepper

Fried Dish

Assorted *Tempura*

Rice Dish

Seasoned Rice with Sea Bream, Bamboo Shoots and Deep-Fried *Tofu*

Japanese Pickles

Miso Soup

Dessert

Pink Rice Cake Filled with Sweetened Bean Paste, Wrapped in a Salt-Preserved Cherry Leaf with Strawberry



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KAORI COURSE

¥9,500

Starter

- Squid and Bamboo Shoot in Japanese Pepper *Miso*
- *Dashi* Sauce-Flavored Shrimp, Wild Greens with Sesame and Blossom Petal Shaped Lily Bulbs

Soup

Clear Soup of Bamboo Shoots Dumpling with *Sakura*-Shaped Wheat Gluten, Butterbur and Japanese Pepper

Sashimi

Sashimi of the Day

Grilled Dish

Grilled Spanish Mackerel in Vegetables Mixed Starchy Sauce Topped with Seven Spiced-Black Pepper

Fried Dish

White Fish and Wild Greens *Tempura* with Lemon

Hot Pot

Small Hot Pot of Sea Bream, *Wakame* Seaweed and *Yuba Tofu*

Rice Dish

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

Japanese Pickles

Miso Soup

Dessert

Pink Rice Cake Filled with Sweetened Bean Paste, Wrapped in a Salt-Preserved Cherry Leaf with Strawberry



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AOI COURSE

¥12,500

Starter

- Sea Bream *Sushi* Wrapped in Cherry Leaf
- Firefly Squid, Bamboo Shoots and Ostrich Fern Topped with Japanese Pepper Mixed *Miso*
- Simmered Shrimp, Blossom Petal Shaped Lily Bulb and *Yomogi* Mugwort Wheat Gluten with *Miso* Paste

Soup

Clear Soup of Cherry Blossom Kneaded Sesame *Tofu* with Deep-Fried White Fish

Sashimi

Sashimi of the Day

Grilled Dish

Grilled Fat Greenling in Vegetables Mixed Starchy Sauce Topped with Seven Spiced-Black Pepper

Hot Dish

Cut Steak of *Kyoto Kuroge Wagyu* Beef and Cherry Leaf *Tempura* with Cherry Blossom Sause

Hot Pot

Small Hot Pot of Sea Bream, *Wakame* Seaweed and *Yuba Tofu*

Rice Dish

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

Japanese Pickles

Miso Soup

Dessert

Pink Rice Cake Filled with Sweetened Bean Paste, Wrapped in a Salt-Preserved Cherry Leaf with Strawberry



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KYOTO FAIR

KYOMAIIKA COURSE

¥18,000

This course mainly uses ingredients from Kyoto.

Starter

- Sea Bream *Sushi* Wrapped in *Yuba* (Soy Milk Skin) *Tofu* and Cherry Leaf
- Firefly Squid, Bamboo Shoots and Ostrich Fern Topped with Japanese Pepper Mixed *Miso*
- Simmered Shrimp, Blossom Petal Shaped Lily Bulb and *Yomogi* Mugwort Wheat Gluten with *Miso* Paste

Soup

Clear Soup of Tilefish, *Yuba Tofu*, Blossom-Shaped Wheat Gluten, Butterbur and Japanese Pepper

Sashimi

Assorted *Sashimi* from *Kyoto*

Simmered Dish

Boiled *Kyoto* Bamboo Shoots and *Wakame* Seaweed

Hot Dish

Kyoto Kuroge Wagyu Beef Steak

Condiments: *Wasabi*, *Moromi Miso*, Salt, Soy Sauce, Mustard

Simmered Dish

Shark Fin with Vegetables Mixed Starchy Sauce and Sesame Oil

Rice Dish

Seasoned Rice with Bamboo Shoots

Japanese Pickles

Miso Soup

Dessert

Yuba Tofu Mixed in Bracken-Starch Dumpling with *Matcha* Ice Cream



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KYOTO KUROGE WAGYU BEEF SUKIYAKI

¥9,000

Starter

- Squid and Bamboo Shoot in Japanese Pepper *Miso*
- *Dashi* Sauce-Flavored Shrimp, Wild Greens with Sesame and Blossom Petal Shaped Lily Bulbs

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

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

Japanese Pickles

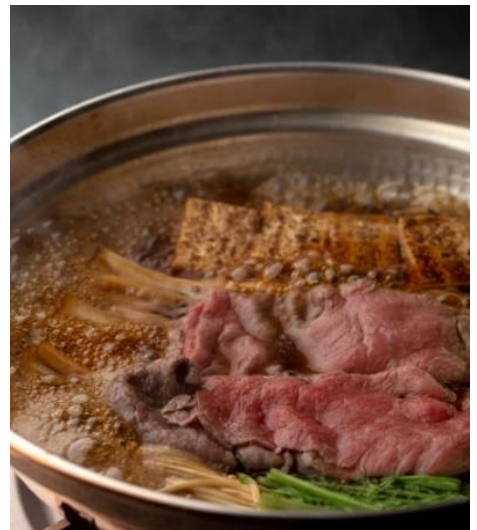
Miso Soup

or

Udon Noodles

Dessert

Pink Rice Cake Filled with Sweetened Bean Paste,
Wrapped in a Salt-Preserved Cherry Leaf
with Strawberry



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