

Only Available at Lunch Time

Green Tea and Buckwheat Soba Noodles

¥2,700

Starter

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

Hot Dish

Japanese Rolled Omelet

Served with Soy Sauce and Grated *Daikon* Radish

Fried Dish

Assorted *Tempura* of the Day

Soba

Green Tea and Buckwheat *Soba* Noodles

Rice Dish

Steamed Rice

Japanese Pickles

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*.

Only Available at Lunch Time

LUNCH BASKET

¥3,500

Starter

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

Sashimi

Seared Bonito

Fresh Onion, Green Onion, Ginger,

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

Basket

Assorted Seasonal Dishes

- Simmered Rape Blossoms and *Yuba Tofu*
- White Bait and Grated *Daikon* Radish
- 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

Rice Dish

Steamed Rice

Japanese Pickles

Miso Soup

Dessert

Dessert of the Day



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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



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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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