

December

Sumire すみれ

Weekday Lunch Menu.

8,000yen, Tax, Service Charge Included.

Appetizer

Deep Fried Sesame Tofu.

Crab and Japanese Potherb Mustard

Soup

Kyoto Style White Miso Soup.

Sashimi

Assorted Today's Sashimi.

Seasonal Dish

Grilled Yellow Tail Marinated with Soy Sauce, Mirin,
Sake and Citrus Based Sauce.

Roasted Wagyu Beef.

Bowl Dish

White Radish with Yuzu Citrus Miso Sauce.

Rice Dish

Koshihikari Rice from Uonuma, Dried Young Sardines
with Japanese Sansyo Pepper, Pickled Vegetable.

Miso Soup.

Dessert.



December

Unagi Eel Lunch Menu 名物うなぎ御膳

9,000yen, Tax, Service Charge Included.

Appetizer

Unagi Eel and Cucumber with Vinegar.

Sashimi

Assorted Today's Sashimi.

Soup

Kyoto Style White Miso Soup.

Side Dish

Egg Roll with Unagi Eel,
Unagi Eel Liver with Japanese Sansyo Pepper.

Rice Dish

Unagi Eel Rice Bowl,
Clear Soup with Unagi Eel Liver, Pickled Vegetable.

Dessert



December

Fuji 藤

Lunch Menu.

11,000yen, Tax, Service Charge Included.

Appetizer

Deep Fried Sesame Tofu.

Crab and Japanese Potherb Mustard

Soup

Kyoto Style White Miso Soup.

Sashimi

Assorted Today's Sashimi.

Seasonal Dish

Grilled Yellow Tail Marinated with Soy Sauce, Mirin,
Sake and Citrus Based Sauce.

Deep Fried Shrimp Shaped Taro with Poppy Seed.

Small Hot Pot

White Radish and Wagyu Beef with Small Hot Pot
Style.

Rice Dish *Please, Choose One.

* Crab Rice, Miso Soup.

Or

*Soft Shell Turtle Porridge.

Pickled Vegetable.

Dessert.



December

Yamabuki 山吹

15,000yen, Tax, Service Charge Included.

Appetizer

Deep Fried Sesame Tofu.

Crab and Japanese Potherb Mustard.

Soup

Clear Soup with Crab Dumpling.

Sashimi

Assorted Today's Sashimi.

Grilled Dish

Grilled Yellow Tail Marinated with Soy Sauce, Mirin,
Sake and Citrus Based Sauce.

Crab Tempura.

Small Hot Pot

White Radish and Wagyu Beef with Small Hot Pot
Style.

Rice Dish *Please, Choose One.

*Teriyaki Unagi Eel Rice.

Or

* Crab Rice.

Miso Soup, Pickled Vegetable.

Dessert

Assorted Fruit, Dessert, Matcha Powdered Green Tea.



December

Yuri 百合

18,000yen, Tax, Service Charge Included.

Appetizer

Sesame Tofu.

Shrimp Shaped Taro with Miso Sauce.

Soup

Soft Shelled Turtle Soup Stock with Dumpling.

Sashimi

Assorted Today's Sashimi.

Grilled Dish

Grilled Wagyu Beef with Saikyo Style Miso.

Small Hot Pot

White Radish and Yellow Tail with Small Hot Pot Style.

Seasonal Dish

Crab and Japanese Potherb Mustard.

Rice Dish *Please, Choose One.

*Teriyaki Unagi Eel Rice.

Or

* Crab Rice.

Miso Soup, Pickled Vegetable.

Dessert

Assorted Fruit, Dessert, Matcha Powdered Green Tea.

December



Suisen 水仙

22,000yen, Tax, Service Charge Included.

Appetizer

Crab and Japanese Potherb Mustard.

Shrimp Shaped Taro with Miso Sauce.

Small Hot Pot

Soft Shell Turtle Soup Stock with Small Hot Pot Style.

Sashimi

Puffer Fish Sashimi

Assorted Today's Sashimi.

Grilled Dish

Grilled Wagyu Beef with Saikyo Style Miso.

Bowl Dish

Steam and Grated Syogoin Turnip with Tile Fish.

Seasonal Dish

Marinated Puffer Fish Skin.

Rice Dish *Please, Choose One.

*Teriyaki Unagi Eel Rice. Miso Soup.

Or

*Puffer Fish Porridge.

Pickled Vegetable.

Dessert

Assorted Fruit, Dessert, Matcha Powdered Green Tea.



December

Botan 牡丹

27,000yen, Tax, Service Charge Included.

Appetizer

Unagi Eel and Cucumber with Vinegar.
Crab and Japanese Potherb Mustard

Small Hot Pot

Soft Shell Turtle Soup Stock and Unagi Eel with Small
Hot Pot Style.

Sashimi

Marinated Puffer Fish Skin.
Assorted Today's Sashimi.

Grilled Dish

Charcoal Grilled Wagyu Beef Fillet.
Shrimp Shaped Taro with Miso Sauce.

Seasonal Dish

team and Grated Syogoin Turnip with Tile Fish.

Rice Dish

*Teriyaki Unagi Eel Rice. Miso Soup.

Or

*Puffer Fish Porridge.

Pickled Vegetable.

Dessert

Assorted Fruit, Dessert, Matcha Powdered Green Tea.
December



Yukiyanagi 雪柳

33,000yen, Tax, Service Charge Included.

Appetizer

Seko Crab and Japanese Potherb Mustard.
Unagi Eel and Cucumber with Vinegar.

Soup

Soft Shell Turtle Soup Stock with Small Hot Pot Style.

Sashimi

Puffer Fish Sashimi.
Assorted Today's Sashimi.

Grilled Dish

Charcoal Grilled Wagyu Beef Fillet.
Crispy Deep-Fried Abalone.

Bowl Dish

Steam and Grated Syogoin Turnip with Tile Fish.

Rice Dish

*Crab Rice Cooked with Iron Pot Rice Cooker.

Or

*Koshihikari Rice from Uonuma, Cooked with Iron Pot
Rice Cooker, Teriyaki Unagi Eel.

Miso Soup, Pickled Vegetable.

Dessert

Assorted Fruit, Dessert, Matcha Powdered Green Tea.



December

Celebratory Kaiseki Course 祝懷石

16,000yen, Tax, Service Charge Included.

Appetizer

Season Assorted

Soup

Kyoto's Traditional White Miso Soup.

Sashimi

Assorted Today's Sashimi.

Grilled Dish

Sea Bream Grilled and Teriyaki.

Dried Mullet Roe. Rice with Red Beans.

Seasonal Dish

White Radish and Wagyu Beef Dressed in Ginger Starch Sauce.

Rice Dish *Please, Choose One.

*Teriyaki Unagi Eel Rice.

Or

* Crab Rice.

Miso Soup, Pickled Vegetable.

Dessert

Assorted Fruit, Dessert, Matcha Powdered Green Tea.

