Sakura Cherry Blossom Viewing Course

6,600yen Tax, Service Charge Included. +10% for Private Room.

Aperitif Japanese Cold Sake Appetizer Scallop, Spring Onion Dress with Miso and Vinegar Sauce, Sesame Tofu, Cherry Blossom Flower.

Sashimi Today's Sashimi.

Soup Kyoto Style White Miso Soup. Main Dish*Please, Choose One.

*Domestic Roast Beef.

*Shrimp and Bamboo Shoot, Vegetable Deep Fried Tempura.

Bowl Dish Simmered Young Bamboo Shoot, Bud of Japanese Pepper Tree.

Rice Dish

Sakura Shrimp and Bamboo Shoot Chirashi Style Rice, Miso Soup, Pickled Vegetable.

*Chirashi...Vinegared rice topped with various ingredients.

*Change to Small Teriyaki Unagi Eel Rice for +1,650yen Additional Fee.

Dessert

Assorted Fruit and Dessert.

Syaon Thank You Kaiseki Course

8,800yen Tax, Service Charge Included. +10% for Private Room.

Aperitif Japanese Cold Sake Appetizer Spring Season Assorted Dish.

Sashimi Today's Sashimi.

Soup Kyoto Style White Miso Soup.

Main Dish *Please, Choose One.

*Grilled Domestic Beef Fillet, Spring Vegetable
Deep Fried Tempura.

*Spanish Mackerel Grilled with Butterbur
Scape, Spring Vegetable Deep Fried Tempura.

Bowl Dish Simmered Young Bamboo Shoot, Bud of Japanese Pepper Tree.

Rice Dish Scallop and Bamboo Shoot Rice Cooked in An Iron Pot Rice Cooker, Dashi Soup Stock, Pickled Vegetable.

*Change to Small Teriyaki Unagi Eel Rice for +1,650yen Additional Fee.

Dessert

Assorted Fruit and Dessert, Matcha Powdered Green Tea.

Spring Special Kaiseki Course

12,100yen Tax, Service Charge Included. +10% for Private Room.

Aperitif Japanese Cold Sake Appetizer Spring Season Assorted Dish.

Sashimi Today's Sashimi.

Soup Greenling Fish with Clear Soup.

Main Dish *Please, Choose One.

*Bamboo Shoot Grilled with Bud of Japanese
Pepper Tree, Grilled Wagyu Beef.

*Banda Gland Grilled Wagyu Beef.

* Bamboo Shoot Grilled with Bud of Japanese Pepper Tree, Small Sweet Fish Deep Fried Tempura. **Bowl Dish**

Simmered Bamboo Shoot with Dried Bonito and Soy sauce, Sea Bream, Sea Bream Roe, Bud of Japanese Pepper Tree.

Rice Dish*Please, Choose One. *Teriyaki Unagi Eel Rice, Miso Soup, Pickled Vegetable.

Sakura Shrimp and Bamboo Shoot Rice Cooked in An Iron Pot Rice Cooker, Miso Soup, Pickled Vegetable.

Dessert
Assorted Fruit, Dessert,
Matcha Powdered Green Tea.

Gourmet Kaiseki Course

16,500yen Tax, Service Charge Included. +10% for Private Room.

Aperitif Japanese Cold Sake

Appetizer Spring Season Assorted Dish.

Sashimi Today's Sashimi.

Soup Soft Shell Turtle Soup Stock, Haruko Spring Season Shiitake Mushroom, Ginger Juice. Seasonal Dish Steamed Bamboo Shoot from Kyoto.

Side Dish Grilled Abalone with Lever, Small Sweet Fish Deep Fried Tempura.

Small Hot Pot Kyoto Style White Miso Based Soup, Wagyu Beef, Bamboo Shoot, Kyoto's Traditional Vegetable Kujyo Green Onion.

Rice Dish Teriyaki Unagi Eel, Bamboo Shoot Rice Cooked in An Iron Pot Rice Cooker, Miso Soup, Pickled Vegetable.

Dessert Assorted Fruit, Dessert, Matcha Powdered Green Tea.

Premium Kaiseki Course

22,000yen Tax, Service Charge Included. +10% for Private Room.

Aperitif Japanese Cold Sake

Appetizer Spring Season Assorted Dish.

Sashimi Seabream, Today's Sashimi.

Soup Ise Lobster, Bamboo Shoot with Kyoto Style White Miso Soup. Side Dish Abalone Marinated with Citrus Jelly Sauce.

Main Dish Kobe Beef Sukiyaki, Bamboo Shoot, Kyoto's Traditional Vegetable Kujyo Green Onion.

Rice Dish*Please, Choose One.

*Teriyaki Unagi Eel, Bamboo Shoot Rice Cooked in An Iron Pot Rice Cooker, Miso Soup, Pickled Vegetable.

*Soft Shell Turtle Rice with Shark Fin Starch Sauce, Pickled Vegetable, Miso Soup.

Dessert
Assorted Fruit, Dessert,
Matcha Powdered Green Tea.

*Reservation Required. Soft Shell Turtle Kaiseki Course

13,200yen Tax, Service Charge Included. +10% for Private Room.

Aperitif Japanese Cold Sake Appetizer Soft Shell Turtle Jellied Broth, Season Assorted Dish.

Sashimi Today's Sashimi. Hot Pot Soft Shell Turtle with Hot Pot Style.

Fried Dish Deep Fried Soft Shell Turtle.

Rice Dish Soft Shell Turtle Porridge.

