

April

Special Kyoto Course

6,600yen Tax, Service Charge Included.

Appetizer

Sesame Tofu, Yuba Tofu Skin, Green Pea.

Sashimi

Today's Sashimi.

Soup

Kyoto Style White Miso Soup.

Main Dish

Roast Domestic Beef.

Spring Vegetable.

Bowl Dish

Bamboo Shoot Simmered with Shaved Dried
Bonito Soup Stock and Soy Sauce.

Rice Dish

Bamboo Shoot and Sakura Shrimp Chirashi
Sushi, Small Egg Custer, Pickled Vegetable.

*Chirashi Sushi...Vinegared Sushi Dish Served
in a Bowl, Decorated with Seafood and
Vegetable.

Dessert.



April

Syaon-Thank You Kaiseki Course

8,800yen Tax, Service Charge Included.

Appetizer

Assorted Spring Season Dish.

Sashimi

Today's Sashimi.

Soup

Kyoto Style White Miso Soup.

Seasonal Dish * Please Choose One.

- Spanish Mackerel Grilled with Bud of Japanese Pepper Tree.
- Grilled Domestic Beef Fillet.

Bowl Dish

Bamboo Shoot Simmered with Shaved Dried Bonito Soup Stock and Soy Sauce.

Rice Dish

Bamboo Shoot and Teriyaki Unagi Eel Chirashi Sushi, Small Egg Custer, Pickled Vegetable.

*Chirashi Sushi...Vinegared Sushi Dish Served in a Bowl, Decorated with Seafood and Vegetable.

Dessert

Assorted Fruit, Dessert.



April

Special Kaiseki Course

12,100yen Tax, Service Charge Included.

Appetizer

Assorted Spring Season Dish.

Sashimi

Today's Sashimi.

Soup

Kyoto Style White Miso Soup with Bamboo Shoot from Kyoto and Ise Lobster.

Season Dish*Please, Choose One.

• Ice Fish and Spring Vegetable Deep Fried Tempura.

• Grilled Black Wagyu Beef Tempura, Spring Vegetable Deep Fried Tempura.

Bowl Dish

Bamboo Shoot Simmered with Shaved Dried Bonito Soup Stock and Soy Sauce.

Rice Dish *Please Choose One.

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

Or

Teriyaki Unagi Eel Rice, Miso Soup, Pickled Vegetable.

Dessert

Assorted Fruit, Dessert.



April

Gourmet Kaiseki Course

16,500yen Tax, Service Charge Included.

Appetizer

Bambo Shoot from Kyoto Grilled with BBQ
Style.

Sashimi

Today's Sashimi,
Fatty Tuna Sushi.

Small Hot Pot *Please Choose One.

Bambo Shoot from Kyoto and Ise Lobster with
Kyoto Style White Miso Based Soup Small Hot
Pot.

Or

Soft Shell Turtle Small Hot Pot Style.

Grilled Dish

Roasted Black Wagyu Beef.

Side Dish

Deep Fried Sweet Fish from Shiga Prefecture.

Rice Dish

Bambo Shoot Rice Cooked with Iron Pot Rice
Cooker, Teriyaki Unagi Eel,
Miso Soup, Pickled Vegetable.

Dessert

Assorted Fruit, Dessert, Matcha Powdered
Green Tea.



April

Spring Bento Box

4,180yen Tax, Service Charge Included.

Small Sushi, Egg Roll, Tree Color Ohanami Stick, Flower Shaped Lotus Root, Salmon Grilled with Yuzu Citrus Based Soy Sauce, Crispy Deep-Fried Shrimp.

Sashimi

Today's Sashimi.

Bowl Dish

Bamboo Shoot Simmered with Shaved Dried Bonito Soup Stock and Soy Sauce, Sakura Cherry Blossom Wheat Gluten.

Tempura Dish

Shrimp and Bamboo Shoot Tempura.

Rice Dish

Yuba Tofu Skin and Dried Young Sardines Rice, Kyoto Style White Miso Soup, Pickled Vegetable.

Dessert.

A la carte menu

*Nama Fu Dengaku

Deep Fried Wheat Gluten with Miso Sauce.

1,320yen

*Change to Teriyaki Unagi Eel Rice for 1,650yen.

