

ENJOY FIRST IN SEASON BAMBOO SHOOT & TENDER KOBE BEEF

**KOBE BEEF, KYOTO BAMBOO SHOOT & TIGER GLOBEFISH Special Course / 36,300 YEN**

神戸牛、京たけのこ、下関とらふぐ特別懐石

**- Appetizers -**

Kyoto Bamboo Shoot and Clam Dressed with Japanese Pepper Bud Paste

House Speciality Foie Gras Terrine

Seasonal Assorted Appetizer

**- Soup -**

Greenling, Kyoto Bamboo Shoot and Boiled Fiddlehead  
in Soft Shell Turtle Broth with a Hint of Ginger

**- Assorted Sashimi -**

Thin Slices of **Tiger Globefish** from Shimonoseki

Spring Cherry Red Snapper, Steamed Abalone, Spot Prawn

Seasonal Fresh Sashimi of the Day

**- Grilled Dish -**

1, **Char-Grilled Kyoto Bamboo Shoot**

2, Japanese Lobster with Salted Bonito Entrails,  
Butterbur Tempura

**- Main Dish -**

**Kobe Beef Shabu-Shabu**

Kyoto Bamboo Shoot and Other Seasonal Spring Vegetables

Served with Sesame Dipping Sauce

**- Rice -**

**House Speciality Grilled Unagi Eel** Dipped in Sweet Soy Sauce

Rice Steamed with Bamboo Shoot Chunks in a Clay Pot

Pickles and Dark Miso Soup

**- Dessert -**

Seasonal Assorted Fruits, Traditional Japanese Confectionaries and Matcha



ENJOY FLAVORS OF SPRING IN JAPAN

**EXECUTIVE CHEF'S SPECIAL COURSE / 24,200 YEN**

総調理長特別懐石

**- Appetizers -**

House Speciality Foie Gras Terrine

Seasonal Assorted Appetizer

**- Soup -**

Spring Cherry Red Snapper and Kyoto Bamboo Shoot,  
Fiddlehead and Steamed Mugwort Gluten Cake  
in Kyoto Style White Miso Soup

**- Assorted Sashimi -**

1, **Tuna Caught Inshore of Japan**

2, Seasonal Fresh Sashimi of the Day

**- Grilled Dish -**

**Char-Grilled Kyoto Bamboo Shoot**

**Hitachi Kuroge Wagyu Beef**, New Cabbage, Tomato

**- Main Dish -**

Japanese Lobster, Scallop, Kyoto Bamboo Shoot, Icefish,  
Spring Vegetables, Potherb Mustard, Kujo Onion Cooked in Broth in a Hot Pot

**- Rice -**

Rice Steamed with Abalone and Bamboo Shoot in a Clay Pot  
Pickles and Dark Miso Soup

**- Dessert -**

Seasonal Assorted Fruits, and Traditional Japanese Confectionaries and Matcha



ENJOY GRILLED & FRIED DISHES OF SEASONAL ITEMS

**ELEGANT SPECIAL COURSE / 17,600Yen**

雅懷石

**- Assorted Appetizers -**

House Speciality Foie Gras Terrine  
Seasonal Assorted Appetizers

**- Hot Pot -**

Kyoto Bamboo Shoot, Soft Shell Turtle, Kujo Onions,  
Potherb Mustard Cooked in Soft Shell Turtle Broth  
with a Hint of Ginger

**- Assorted Sashimi -**

Thin Slices of Spring Cherry Red Snapper  
Seared Tiger Globefish and Fresh Sashimi of the Day

**- Grilled Dish -**

Dried Flounder Flavored with Salted Bonito Entrails  
Hitachi Kuroge Wagyu Beef in Wafu Sweet Soy Sauce



**- Fried Dish -**

Assorted Plate of Deep Fried Seasonal Items  
Kyoto Bamboo Shoot, Prawn, Icefish, Scallop, Butterbur Sprout, Manganji Pepper  
Salt and Lemon

**- Rice -**

Rice Steamed with Sakura Shrimp, Grilled Red Snapper and Bamboo Shoot in a Clay Pot  
Pickles and Dark Miso Soup

**- Dessert -**

Seasonal Assorted Fruits, and Traditional Japanese Confectionaries and Matcha

INCLUDES ONE OF THE MOST POPULAR DISHES OF JAPAN  
UNAJU (GRILLED EEL OVER RICE)

**SATISFYING GOURMET CORSE / 14,300 YEN**

グルメ懐石

**- Appetizers -**

House Speciality Foie Gras Terrine  
Seasonal Assorted Appetizers

**- Assorted Sashimi -**

Seared Tiger Globefish

**Tuna Caught Inshore of Japan**

Seasonal Fresh Sashimi of the Day

**- Main Dish -**

Japanese Lobster, Scallop, Icefish, Kyoto Bamboo Shoot,  
Potherb Mustard, Kujo Onions and Other Seasonal Spring  
Vegetables Cooked in Broth in a Hot Pot



**- Rice -**

Small Portion of

**UNAJU ( Grilled Unagi Eel Dipped in Sweet Soy Sauce Served Over Rice )**

Pickles and Dark Miso Soup

**- Dessert -**

Seasonal Assorted Fresh Fruits

EXPERIENCE A VARIETY OF SPRING FLAVORS

**KITAYAMA COURSE / 12,100 YEN**

北山懐石

**- Appetizers -**

House Speciality Foie Gras Terrine

Assorted Appetizer

**- Soup -**

Bamboo Shoot Dumpling and Bamboo Shoot in Dashi Broth

**- Assorted Sashimi -**

Seasonal Fresh Sashimi of the Day

**- Grilled Dish -**

Spanish Mackerel with Butterbur Stalk Miso

Butterbur Sprout Tempura

**- Main Dish -**

Tender Kurobuta Polk belly, Kyoto Bamboo Shoot.

New Cabbage, Kujo Onions, Potherb Mustard

Cooked in Broth in a Hot Pot

**- Rice -**

Rice Steamed with Sakura Shrimp and Seasonal Bamboo Shoot in a Clay Pot

Pickles and Dark Miso Soup

**- Dessert -**

Seasonal Fruits, Traditional Japanese Confectionaries and Matcha



FEEL SPRING WITH THIS COURSE

**SHOGON COURSE / 9,350 YEN**

聖護院

**- Appetizers -**

House Speciality Foie Gras Terrine

Assorted Appetizer

**- Soup -**

Bamboo Shoot Dumpling in Dashi Broth

**- Assorted Sashimi -**

Seasonal Fresh Sashimi of the Day

**- Grilled Dish -**

Spring Cherry Salmon Marinated in Soy Sauce and Sweet Sake

Grilled Mugwort Gluten cake with Miso

**- Main Dish -**

Deep Fried Kyoto Bamboo Shoot, Icefish, Prawn,

Butterbur Sprout Tempura

Salt and Lemon

**- Rice -**

Rice Steamed with Seasonal Bamboo Shoot in a Clay Pot

Pickles and Dark Miso Soup

**- Dessert -**

Seasonal Fruits, Traditional Japanese Confectionaries and Matcha



PERFECT FOR A LIGHT MEAL

**SEASONAL SPECIAL COURSE/ 6,050 YEN**

旬懷石

**- Appetizers -**

Assorted Seasonal Appetizers

**- Soup -**

Seasonal Items in Kyoto Style Slightly Sweet White Miso Soup

**- Assorted Sashimi -**

Seasonal Fresh Sashimi of the Day

**- Grilled Dish -**

Grilled Beef Tenderloin

Original Grated Vegetable "Wafu" Sauce

**- Main Dish -**

Seasonal Fresh Bamboo Shoot Simmer to Tender in Dashi Broth

**- Rice -**

Rice Steamed with Seasonal Items in a Clay Pot

Mixed Pickles and Dark Miso Soup

**- Dessert -**

Seasonal Assorted Fresh Fruits

