

Kiwami Kaiseki Course 美食懷石 (極)

30,000yen Tax, Service Charge Included.+10,000yen for Private Room Under 5 Persons.

Aperitif Japanese Cold Sake

Appetizer

Kyoto Bamboo Shoot Marinated with Soy Sauce and Dashi Soup Stock, Tosa Style.

Spring Season Assorted.

Soup

Greenling with Arrowroot Starch.

Sashimi

Sakura Sea Bream, Kuruma Prawn, First Boito of the Season.

Grilled Dish

Kyoto Bamboo Shoot Grilled with BBQ Style.

Small Hot Pot\*Please, Choose One.

- Abalone Syabu Syabu.
- Kobe Beef Sukiyaki.

Side Dish

Ise Lobster Grilled with Bud of Japanese Pepper Tree,

Deep Fried Small Sweet Fish from Shiga Prefecture.

Rice Dish

Bamboo Shoot Rice Cooked with Iron Pot Rice Cooker,

Teriyaki Unagi Eel, Soft Shell Turtle Small Egg Custard, Pickled Vegetable.

Dessert,

Assorted Fruit, Dessert, Matcha Powdered Green Tea.



Kotobuki Kaiseki Course 美食懐石 (寿)

25,000yen Tax, Service Charge Included.

+10,000yen for Private Room Under 5 Persons.

Aperitif Japanese Cold Sake

Appetizer

Spring Season Assorted.

Soup

Greenling with Arrowroot Starch.

Sashimi

Sakura Sea Bream, Kuruma Prawn, Today's Sashimi.

Grilled Dish

Kyoto Bamboo Shoot Grilled with Bud of Japanese Pepper Tree, Steam Abalone.

Side Dish

Deep Fried Small Sweet Fish from Shiga Prefecture.

Bowl Dish

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

Rice Dish

Bamboo Shoot Rice Cooked with Iron Pot Rice Cooker,

Teriyaki Unagi Eel, Miso Soup, Pickled Vegetable.

Dessert

Assorted Fruit, Dessert, Matcha Powdered Green Tea.



Fuku Kaiseki Course 美食懐石（福）

20,000yen Tax, Service Charge Included.

+10,000yen for Private Room Under 5 Persons.

Aperitif Japanese Cold Sake

Appetizer

Season Assorted.

Small Hot Pot

Soft Shell Turtle Soup with Small Hot Pot Style.

Sashimi

Sakura Sea Bream, Kuruma Prawn, Today's Sashimi.

Grilled Dish

Grilled Bamboo Shoot with Bud of Japanese Pepper Tree,

Grilled Black Wagyu Beef.

Side Dish

Deep Fried Small Sweet Fish from Shiga Prefecture.

Bowl Dish

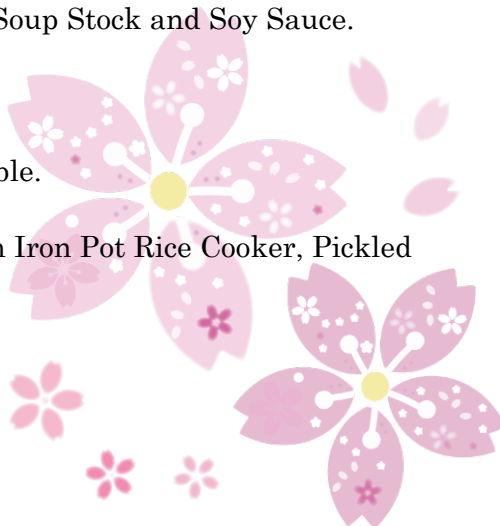
Bamboo Shoot Simmered with Shaved Dried Bonito Soup Stock and Soy Sauce.

Rice Dish \*Please Choose One.

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

Dessert

Assorted Fruit, Dessert, Matcha Powdered Green Tea.



Arashiyama Course 嵐山

15,000yen Tax, Service Charge Included.

+10,000yen for Private Room Under 5 Persons.

Aperitif Japanese Cold Sake

Appetizer

Season Assorted.

Soup

Shrimp Dumpling with Clear Soup.

Sashimi

Today's Sashimi.

Grilled Dish

Grilled Black Wagyu Beef.

Side Dish

Ice Fish and Spring Mountain Vegetable Deep Fried Tempura.

Bowl Dish

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

Rice Dish \*Please Choose One.

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

Dessert

Assorted Fruit, Dessert, Matcha Powdered Green Tea.



## Fushimi Course 伏見

12,000yen Tax, Service Charge Included.

+10,000yen for Private Room Under 5 Persons.

### Aperitif Japanese Cold Sake

### Appetizer

Season Assorted.

### Soup

Shrimp Dumpling with Clear Soup.

### Sashimi

Today's Sashimi.

### Main Dish\*Please, Choose One.

- Grilled Black Wagyu Beef.
- Season Ingredients Deep Fried Tempura.

### Bowl Dish

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

### Rice Dish

Bamboo Shoot Rice, Pickled Vegetable, Miso Soup.

### Dessert

Assorted Fruit, Dessert, Matcha Powdered Green Tea.



Omakase Kaiseki Course おまかせ懐石

8,800yen Tax, Service Charge Included.

+10,000yen for Private Room Under 5 Persons.

Appetizer

Spring Season Assorted.

Sashimi

Today's Sashimi.

Soup

Kyoto Style White Miso Soup.

Main Dish

Spanish Mackerel Grilled with Butterbur Scape with Miso.

Season Dish

Season Ingredients Deep Fried Tempura.

Bowl Dish

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

Rice Dish

Bamboo Shoot Rice, Pickled Vegetable, Miso Soup.

Dessert.



Weekday Lunch Kaiseki Course 平日昼限定レディース懷石

7,000yen Tax, Service Charge Included.

+10,000yen for Private Room Under 5 Persons.

Appetizer

Spring Season Assorted.

Sashimi

Today's Sashimi.

Soup

Kyoto Style White Miso Soup.

Main Dish\*Please, Choose One.

- Grilled Wagyu Beef,
- Season Ingredients Deep Fried Tempura.

Bowl Dish

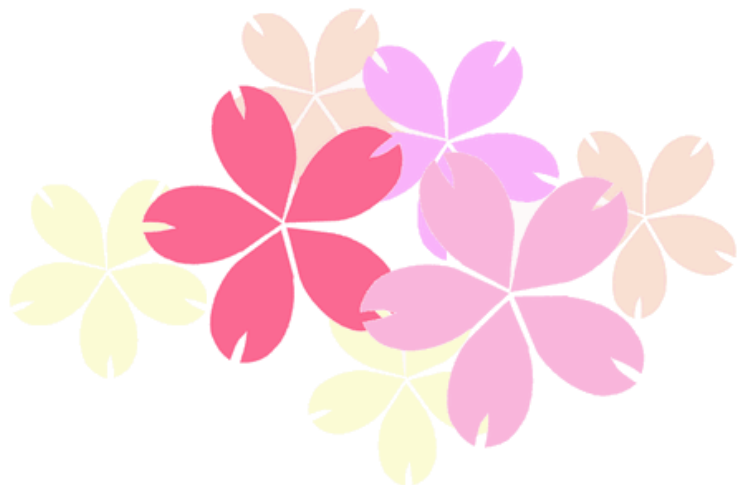
Bamboo Shoot Simmered with Shaved Dried Bonito Soup Stock and Soy Sauce.

Rice Dish

Chirashi Sushi, Miso Soup, Pickled Vegetable.

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

Dessert.



“Ohanami” Cherry Blossom Party Bento Box Style お花見弁当

5,500yen Tax, Service Charge Included.

+10,000yen for Private Room Under 5 Persons.

Appetizer

Sesame Tofu with Sakura Cherry Blossom Color.

Soup

Kyoto Style White Miso Soup.

Bowl Dish

Simmered Bamboo Shoot.

Bento Box

Assorted Season Dish, Today's Sashimi,

Deep Fried Tempura Dish,

Cooked Dish.

Rice Dish

Bamboo Shoot Rice, Soup, Pickled Vegetable.

Dessert.

