

ENJOY TENDER KOBE BEEF AND OTHER FRESH SPRING INGREDIENTS

KOBE BEEF, JAPANESE LOBSTER, ABALONE & ROSY SEA BASS Special Course / 36,300 YEN

神戸牛 伊勢海老 あわび のどぐる特別懐石

- Appetizers -

Steamed Abalone and Bamboo Shoot Simmered in Dashi Broth

House Speciality Foie Gras Terrine

Seasonal Assorted Appetizer

- Soup -

Fried **Greenling** and Gluten cake with Mugwort
in Kyoto Style White Miso Soup

- Assorted Sashimi -

- 1, Thin Slices of **Red-Spotted Grouper**
- 2, **New in Season Bonito**, Bamboo Shoot,
Spring Cherry Red Snapper

- Grilled Dish -

- 1, Japanese Lobster Grilled with Japanese Pepper
Salted **Rosy Sea Bass**, Fried **Young Sweetfish**
- 2, House Specialty **Grilled Unagi Eel**
with Wasabi and Grated Daikon Mixture

- Main Dish -

Kobe Beef Sukiyaki

Kujo Onions and Other Spring Vegetables

Soft Boiled Egg for Dipping

- Rice -

“Koshi-Hikari” Rice from Niigata Steamed in a Clay Pot

Pickles and Dark Miso Soup

- Dessert -

Seasonal Assorted Fruits, and Traditional Japanese Confectionaries and Matcha



ENJOY FLAVORS OF FRESH 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 -

Greenling, Bamboo Shoot and Fiddlehead in Dashi Broth

Japanese Pepper Leaves for Aroma

- Assorted Sashimi -

1, **Seasonal Red-Spotted Grouper**

2, **New in Season Bonito, Bamboo Shoot**

Spring Cherry Red Snapper

- Grilled Dish -

Japanese Lobster with Japanese Pepper Leaves

Fried Young Sweetfish, Bamboo Shoot

- Main Dish -

Hitachi Kuroge Wagyu Beef Sukiyaki

Kujo Onions, Onions, and Other Seasonal Spring Vegetables

Soft Boiled Egg for Dipping

- Rice -

"Koshi-Hikari" Rice Steamed 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 -

Soft Shell Turtle, Bamboo Shoot,

Other Seasonal Spring Vegetables

Cooked in Soft Shell Turtle Broth with a Hint of Ginger

- Assorted Sashimi -

First in Season Bonito, Spring Cherry Red Snapper

Fresh Sashimi of the Day

- Grilled Dish -

Greenling with Japanese Pepper Leaves

Hitachi Kuroge Wagyu Beef and Bamboo Shoot Flavored with Wafu Sweet Soy Sauce

- Fried Dish -

Assorted Plate of Fried Seasonal Items

Young Sweetfish, Prawn Wrapped with a Japanese Basil, Icefish, Cherry Red Snapper,

Scallop and Green Peas Mixed Tempura

Salt and Lemon

- Rice -

Rice Steamed with Grilled Horse Head Fish 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 -

Seasonal Red-Spotted Grouper
First in Season Bonito and Spring Cherry Red Snapper
Seasonal Fresh Sashimi of the Day

- Main Dish -

Hitachi Kuroge Wagyu Beef Sukiyaki
Kujo Onions, Onions, and Other Seasonal Spring Vegetables
Soft Boiled Egg for Dipping



- Rice -

UNAJU (Grilled Unagi Eel Dipped in Sweet Soy Served Over Rice) Small Portion
Pickles and Dark Miso Soup

- Dessert -

Seasonal Assorted Fresh Fruits

A COURSE WITH WELL BALANCED SEA FOOD AND MEAT

KITAYAMA COURSE / 12,100 YEN

北山懐石

- Appetizers -

House Speciality Foie Gras Terrine

Assorted Appetizer

- Soup -

Red Snapper Dumpling and Bamboo Shoot, Daikon Slices
in Dashi Broth with Japanese Pepper Leaves for Aroma

- Assorted Sashimi -

Seasonal Fresh Sashimi of the Day

- Grilled Dish -

Fried "Yanagi Karei" High Grade Flounder from Niigata

- Main Dish -

Hitachi Kuroge Wagyu Beef, Turnip, Kujo Onions,
Spring Cabbage, Topped with Sweet Soy "Wafu" Gravy

- Rice -

Rice Steamed with Cherry Pink Shrimp and Bamboo Shoot
Pickles and Dark Miso Soup

- Dessert -

Seasonal Fruits, Traditional Japanese Confectionaries and Matcha



ENJOY SEASONAL FLAVORS FROM KYOTO

SHOGON COURSE / 9,350 YEN

聖護院

- Appetizers -

House Speciality Foie Gras Terrine
Assorted Appetizer

- Soup -

Red Snapper Dumpling, Daikon Slices in Dashi Broth
Japanese Pepper Leaves for Aroma

- Assorted Sashimi -

Seasonal Fresh Sashimi of the Day

- Grilled Dish -

Spanish Mackerel
Grilled with Miso Mixed with Chopped Butterbur Stalk
Shishito Pepper

- Main Dish -

Spring Cherry Red Snapper and Scallop Steamed with "Yuba" Soy Bean Curd
Lily Bulb, Ginkgo Nut, Ear Wood Mushroom, Shiitake Mushroom
Topped with Dashi Broth Gravy with a Hint of Grated Ginger

- Rice -

Rice Steamed with 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 -

Traditional Speciality of Kyoto

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 -

Red Snapper and Bamboo Shoot Simmered in Dashi Broth

Japanese Pepper Leaves for Aroma

- Rice -

Rice Steamed with Bamboo Shoot in a Clay Pot

Mixed Pickles and Dark Miso Soup

- Dessert -

Seasonal Assorted Fresh Fruits

