

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 -

Deep Fried Round Eggplant

Ground Duck Meat and Japanese Ginger Slices for Garnish

- Rice -

Rice Steamed with Seasonal Items in a Clay Pot

Mixed Pickles and Dark Miso Soup

- Dessert -

Seasonal Assorted Fresh Fruits



ENJOY SEASONAL FLAVORS FROM KYOTO

SHOGON COURSE / 9,350 YEN

聖護院

- Appetizers -

House Speciality Foie Gras Terrine

Assorted Appetizer

- Soup -

Summer Specialty

Deep Fried Koi Fish and Shredded Burdock

Served in White Miso Soup

- Assorted Sashimi -

Seasonal Fresh Sashimi of the Day

- Grilled Dish -

Red Snapper from Setouchi Grilled with Dried Mullet Roe

- Main Dish -

Pacific Cutlassfish Scented with a Magnolia Leave

Steamed with Yuba (Soy Bean Curd), Lily Bulb, Yuba Tofu, Wood Ear Mushrooms

Topped with Dashi Gravy

- Rice -

Rice Steamed with Usui Green Peas in a Clay Pot

Pickles and Dark Miso Soup

- Dessert -

Seasonal Fruits, Traditional Japanese Confectionaries and Matcha



A COURSE WITH WELL BALANCED SEA FOOD AND MEAT

KITAYAMA COURSE / 12,100 YEN

北山懷石

- Appetizers -

House Speciality Foie Gras Terrine
Assorted Appetizer

- Soup -

Summer Specialty

Deep Fried Koi Fish and Shredded Burdock
Served in White Miso Soup

- Assorted Sashimi -

Seasonal Fresh Sashimi of the Day

- Grilled Dish -

Grunt Fish with Ground Japanese Tea Leaves

- Main Dish -

Hitachi Kuroge Wagyu Beef, Round Eggplant, Kujo Onions,
Topped with Sweet Soy "Wafu" Gravy

- Rice -

Rice Steamed with Grilled Red Snapper and Usui Green Peas in a Clay Pot
Pickles and Dark Miso Soup

- Dessert -

Seasonal Fruits, 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 Stonefish
Red Snapper from Setouchi
Seasonal Fresh Sashimi of the Day

- Main Dish -

Hitachi Kuroge Wagyu Beef Sir Loin Slices
Kujo Onions, Awaji Sweet Onions, Potherb Mustard
in a Hot Pot with Chinese Pepper for a Rich Aroma and Flavor



- Rice -

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

- Dessert -

Seasonal Assorted Fresh Fruits

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

- Soup -

Summer Specialty

Deep Fried Koi Fish, Shredded Burdock

Served in White Miso Soup

Chinese Pepper Powder for Aroma

- Assorted Sashimi -

Seared Pike Conger

Fresh Sashimi of the Day

- Grilled Dish -

Hitachi Kuroge Wagyu Beef Sir Loin

Onions, Manganji Pepper, and Tomato

Grilled and Presented on an Aromatic Magnolia Leaf

- Fried Dish -

Assorted Plate of Fried Seasonal Items

Young Sweetfish, Prawn Covered with Rice Cracker Crumbles, Pen Shell, Round Eggplant

Salt and Lemon

- Rice -

Rice Steamed with Dried Scallop and Usui Green Peas in a Clay Pot

Pickles and Dark Miso Soup

- Dessert -

Seasonal Assorted Fruits, and Traditional Japanese Confectionaries and Matcha



ENJOY FLAVORS OF WELL BALANCED SEASONAL DISHES

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 -

Kyoto's Summer Tradition

Deep Fried Koi Fish and Shredded Burdock

Served in White Miso Soup

- Assorted Sashimi -

1, **Seared Stonefish**

2, Red Snapper from Setouchi and Fresh Sashimi of the Day

- Grilled Dish -

Japanese Lobster with Japanese Pepper Leaves

Abalone with Sweet Miso

- Main Dish -

Hitachi Kuroge Wagyu Beef Sir Loin Slices,

Kujo Onions, Awaji Sweet Onions, Potherb Mustard

in a Hot Pot with Chinese Pepper for a Rich Aroma and Flavor

- Rice -

Rice Steamed with Grunt Fish and Usui Green Peas in a Clay Pot

Pickles and Dark Miso Soup

- Dessert -

Seasonal Assorted Fruits, and Traditional Japanese Confectionaries and Matcha



ENJOY TENDER KOBE BEEF AND KYOTO'S SUMMER SPECIALTY!

KOBE BEEF, JAPANESE LOBSTER, PIKE CONGER, YOUNG SWEETFISH Special Course / 36,300 YEN

神戸牛 伊勢海老 瀬戸内鱧 若鮎特別懐石

- Appetizers -

Simmered Tender Shark Fin, House Made Sesame Tofu,
Usui Green Peas Gelee, Water Shield Buds in Vinaigrette
House Speciality Foie Gras Terrine
Seasonal Assorted Appetizer

- Soup -

Kyoto's Summer Tradition

Deep Fried Koi Fish, Shredded Burdock

Served in White Miso Soup

Chinese Pepper Powder for Aroma

- Assorted Sashimi -

1, Seared Pike Conger
2, Stonefish and Fresh Sashimi of the Day

- Grilled Dish -

1, Japanese Lobster Grilled and Flavored with Soy Sauce
Manganji Pepper
2, **Available for Short Time only! Deep Fried Young Sweetfish**

- Main Dish -

**Kobe Beef Sir Loin Slices, Kujo Onions, Awaji Sweet Onions, Potherb Mustard
in a Hot Pot with Chinese Pepper for Flavor and Rich Aroma**

- Rice -

Unagi Eel Grilled and Dipped in Sweet Soy Sauce
Rice Steamed with Usui Green Peas in a Clay Pot
Pickles and Dark Miso Soup

- Dessert -

Seasonal Assorted Fruits, and Traditional Japanese Confectionaries and Matcha

