

MIYABI 22,000yen



-Zensai-(Appetizer)

Cream cheese jelly cake, Eel in omelet,
Sweet potato, Pickled White melon,
Pike eel and Pumpkin Noodle,
Soaked MANGANJI pepper and Small fish,
Fried Pike eel marinated in spicy vinegar sauce,
Grilled Duck, etc...

***Appetizers change daily and may differ
from those listed**

-Wan-(Soup)

Black Abalone, Pike eel's meat ball
and Minter melon in Clear soup

-Mukouzuke-(Sashimi)

1. Boiled Pike eel
2. Tuna, Sea bream, Squid, etc...

***Sashimi changes daily and may differ from those
listed**

-Yakimono-(Grilled dish)

1. Sweet fish
2. KOBE beef and MANGANJI pepper

-Hachimono-(Simmered dish)

KAMONASU Eggplant and Shark fin with starchy sauce

KAMONASU is Round Eggplant cultivated only in Kyoto **Kamo** Region

-Gohan-(Rice dish)

Eel rice, Japanese Pickles, Red Miso Soup

-Mizumono- (Dessert)

Fruits Assortment, Kudzu Starch Noodle, Matcha

Pictures are only images.
Menu will change occasionally depends on the weather.

SPECIAL THANKS COURSE 16,500yen



-Zensai-(Appetizer)

Cream cheese jelly cake, Eel in omelet,
Sweet potato, Pickled White melon,
Pike eel and Pumpkin Noodle,
Soaked MANGANJI pepper and Small fish,
Fried Pike eel marinated in spicy vinegar sauce,
Grilled Duck, etc...

***Appetizers change daily and may differ
from those listed**

-Wan-(Soup)

Pike eel and Minter melon in Clear soup

-Mukouzuke-(Sashimi)

- 1.Boiled Pike eel
- 2.Tuna, Sea bream, Squid, etc...

***Sashimi changes daily and may differ from
those listed**

-Yakimono-(Grilled Dish)

- 1.Sweet fish
- 2.KAMONASU Eggplant with Miso paste, MANGANJI pepper

KAMONASU is Round Eggplant cultivated only in Kyoto **Kamo** Region

-Shunsai-(Hot-pot)

Japanese beef, Kyoto's YUBA(Soy milk skin) in Soy milk soup

-Gohan-(Rice dish)

Please choose one

Pike eel and Ginger rice or **Eel rice(+2,200yen)**, Japanese Pickles, Red Miso Soup

-Mizumono- (Dessert)

Fruits Assortment, Kudzu Starch Noodle, Matcha

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SAGANO 11,000yen



-Zensai-(Appetizer)

Cream cheese jelly cake, Eel in omelet,
Sweet potato, Pike eel and Pumpkin Noodle,
Pickled White melon, Grilled Duck,
Fried Pike eel marinated in spicy vinegar sauce,
etc...

***Appetizers change daily and may differ
from those listed**

-Wan-(Soup)

Pike eel and Millet bran cake
in White Miso soup

-Mukouzuuke-(Sashimi)

Sea bream, Tuna, Squid, Striped jack, etc...

***Sashimi change daily and may differ from
those listed**

-Yakimono-(Grilled dish)

Sweet fish

-Agemono-(Main)

Deep-fried Pike eel, KAMONASU Eggplant and Seasonal vegetables

***KAMONASU is Round Eggplant cultivated only in Kyoto Kamo Region**

-Gohan-(Rice dish)

Please choose one

Pike eel and Ginger rice or Eel rice(+2,200yen), Japanese Pickles, Red Miso Soup

-Mizumono- (Dessert)

Fruits Assortment, Kudzu Starch Noodle, Matcha

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Menu will change occasionally depends on the weather.

KITAYAMA 8,800yen



-Zensai-(Appetizer)

Cream cheese jelly cake, Eel in omelet,
Sweet potato, Pickled White melon,
Grilled Duck, Pike eel and Pumpkin Noodle,
etc...

***Appetizers change daily and may differ
from those listed**

-Wan-(Soup)

Pike eel's meat Ball and Winter melon
in Clear Soup

-Mukouzuke-(Sashimi)

Sea bream, Tuna, Yuba, etc...

***Sashimi change daily and may differ
from those listed**

-Yakimono-(Grilled dish)

Grilled Pike eel and Seasonal vegetables in Tofu paste with Plum sauce

-Hachimono-(Cold dish)

Deep-fried KAMONASU Eggplant and MANGANJI pepper

***KAMONASU is Round Eggplant cultivated only in Kyoto **Kamo** Region**

-Gohan-(Rice dish)

Please choose one

Ginger rice or Eel rice(+2,750yen), Japanese Pickles, Red Miso Soup

-Mizumono- (Dessert)

Fruits Assortment, Kudzu Starch Noodle, Matcha

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A LA CARTE

Seasonal Dishes

Grilled Sweetfish...1,650yen (It takes 20~30minuts)
Deep-fried KAMONASU eggplant with Miso paste....1,650yen
Simmered KAMONASU eggplant in cold suace...1,650yen
Boiled Pike eel(5cuts)...2,750yen

Seasonal Appetizer...1,650yen
Sesame Tofu...550yen
Assorted Tempura (Fish, Shrimp, Vegetables)...2,750yen
Assorted Vegetables Tempura...2,750yen
Assorted Japanese pickles...880yen

Three Types Sashimi...3,850yen
Five Types Sashimi...6,600yen
Sea bream Sashimi...2,750yen
Yuba (Tofu skin) Sashimi...1,650yen

Japanese beef Grilled on the Stone...4,400yen

Grilled Eel with Teriyaki sauce...6,050yen
Unseasoned Grilled Eel...6,050yen
Half size Eel Rice...4,180yen