# SHABU-SHABU COURSE 16,500yen



# -Zensai-(Appetizer)

Cream cheese jelly cake, Eel in omelet, MOZUKU Seaweed in vinegar sauce, Sweet potato, Boiled Fava bean with Wasabi, Pickled Lotus Root, Simmered Red snapper and Roe, etc...

\*Appetizers change daily and may differ from those listed

# -Mukouzuke-(Sashimi)

Red snapper, Tuna, Squid, Yuba, etc...

\*Sashimi changes daily and may differ from those listed

# -Shunnsai-(Tempura)

Japanese spiny lobster, Several vegetables

# -Shusai(Hot-pot)

Japanese Beef, Kyoto's traditional vegetables

# -Gohan-(Rice dish)

White Rice

or

Seasonal Rice

Japanese Pickles, Red Miso Soup

# -Mizumono- (Dessert)

Fruits Assortment



Pictures are only images.

Menu will change occasionally depends on the weather.

# SPECIAL GROUMET COURSE 22,000yen



# -Zensai-(Appetizer)

Cream cheese jelly cake, Eel in omelet,
MOZUKU Seaweed in vinegar sauce,
Boiled Fava bean with Wasabi, Pickled Lotus Root,
Braised Beef and potato,
Simmered Red snapper and Roe,
CHIMAKI(Rice dumpling wrapped in Bamboo leaves), etc...

\*Appetizers change daily and may differ from those listed

# -Wan-(Soup)

Deep-fried Pike eel and Round Eggplant in White miso soup

#### -Mukouzuke-(Sashimi)

- 1.Red snapper, Tuna, Pike eel, etc...
- 1. Japanese spiny lobster
- \*Sashimi changes daily and may differ from those listed

### -Yakimono-(Grilled Dish)

- 1. Young Sweetfish
- 1. Abalone and Sea urchin

# -Shiizakana-(Hot-pot)

Japanese Beef, Baby Japanese pepper and Kyoto's traditional vegetables

# -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.

# SPCIAL THANKS COURSE 16,500yen



# -Zensai-(Appetizer)

Cream cheese jelly cake, Eel in omelet,
MOZUKU Seaweed in vinegar sauce,
Boiled Fava bean with Wasabi, Pickled Lotus Root,
Braised Beef and potato,
Simmered Red snapper and Roe,

CHIMAKI(Rice dumpling wrapped in Bamboo leaves), etc...

\*Appetizers change daily and may differ from those listed

# -Wan-(Hot-pot)

Soft shell turtle and Kyoto traditional Vegetables

# -Mukouzuke-(Sashimi)

Red snapper, Tuna, Squid, Pike eel, etc...

\*Sashimi changes daily and may differ from those listed

# -Shunnsai-(Grilled Dish)

- 1. Young Sweetfish
- 1.Japanese beef

# -Shiizakana-(Simmered Dish)

Eel, Round Eggplant, Baby Japanese pepper in starchy sauce

#### -Gohan-(Rice dish)

#### Please choose one

Rice with Salmon, Sakura shrimp and Green beans OR

Eel rice(1,650yen)

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.

# SAGANO 11,000yen



# -Zensai-(Appetizer)

Cream cheese jelly cake, Eel in omelet,
MOZUKU Seaweed in vinegar sauce,
Boiled Fava bean with Wasabi, Pickled Lotus Root,
Braised Beef and potato,

Simmered Red snapper and Roe,

CHIMAKI(Rice dumpling wrapped in Bamboo leaves), etc...

\*Appetizers change daily and may differ from those listed

# -Wan-(Soup)

Deep-fried Carp and Millet bran cake in White Miso Soup

# -Mukouzuke-(Sashimi)

Red snapper, Tuna, Squid, Yuba, etc...

\*Sashimi changes daily and may differ from those listed

# -Shunnsai-(Main dish)

Deep-fried Young Sweetfish, Pike eel with Rice cracker MANGANJI Green-Pepper

# -Hachimono-(Simmered dish)

Japanese beef and Round Eggplant in starchy sauce

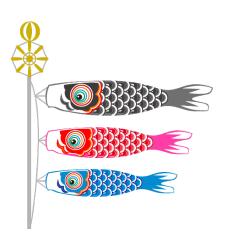
#### -Gohan-(Rice dish)

#### Please choose one

Rice with Red snapper and Green beans
OR
Eel rice(2,200yen)
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.



# KITAYAMA 8,800yen



# -Zensai-(Appetizer)

Cream cheese jelly cake, Eel in omelet,
MOZUKU Seaweed in vinegar sauce,
Boiled Fava bean with Wasabi, Pickled Lotus Root,
Sweet potato, Simmered Red snapper and Roe,
etc...

\*Appetizers change daily and may differ from those listed

# -Wan-(Soup)

Deep-fried Carp and Millet bran cake in White Miso Soup

# -Mukouzuke-(Sashimi)

Red snapper, Tuna, Squid, Yuba, etc...

\*Sashimi changes daily and may differ from those listed

# -Yakimono-(Grilled dish) Grilled Red snapper with Radish sauce Fried several Vegetables

# -Hachimono-(Small dish)

Deep-fried Eggplant and FUSHIMI Green -Pepper with starchy sauce

#### -Gohan-(Rice dish)

#### Please choose one

Rice with Green beans

OR

Eel rice(2,750yen)

Japanese Pickles, Red Miso Soup

#### -Mizumono- (Dessert)

Fruits Assortment, Kudzu Starch Noodle, Matcha

Pictures are only images.

Menu will change occasionally depends on t

