

MIYABI 22,000yen



-Zensai-(Appetizer)

Grilled Japanese sea perch pickled in sake lees,
Eel in omelet, Sweet potato and Black bean,
Rice wrapped by Pickled Lotus Root,
Sesame tofu and Soft boiled Octopus
with Red bean, Cream cheese jelly cake,
etc...

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

-Wan-(Hot-pot)

Pike eel shabu-shabu,

-Mukouzuken-(Sashimi)

Sea bream, Tuna, Squid, Boiled Pike eel,
KURUMA prawn, etc...

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

-Yakimono-(Grilled dish)

Grilled Sweetfish

-Shunsai-(Main)

KAMONASU Eggplant and Japanese spiny lobster in White miso soup

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)

Grilled Japanese sea perch pickled in sake lees,
Eel in omelet, Sweet potato and Black bean,
Rice wrapped by Pickled Lotus Root,
Sesame tofu and Soft boiled Octopus
with Red bean, Cream cheese jelly cake,
etc...

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

-Wan-(Hot-pot)

Pike eel and Kyoto's vegetables in Hot-pot

-Mukouzuke-(Sashimi)

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

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

-Yakimono-(Grilled Dish)

Grilled Sweetfish

JUNSAI in Vinegar sauce (JUNSAI is a water shield aquatic plant)

-Shunsai-(Main)

KAMONASU Eggplant and Japanese beef with White miso soup

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

-Gohan-(Rice dish)

Please choose one

Scattered sushi with Pike eel 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)

Grilled Japanese sea perch pickled in sake lees,
Eel in omelet, Sweet potato and Black bean,
Rice wrapped by Pickled Lotus Root,
Sesame tofu and Soft boiled Octopus
with Red bean, Cream cheese jelly cake,
etc...

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

-Wan-(Soup)

Shrimp and Fish Meat Ball,
Abalone and Winter melon in Clear Soup

-Mukouzuke-(Sashimi)

Sea bream, Tuna, Squid, etc...

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

-Yakimono-(Grilled dish)

Grilled Sweetfish

-Hachimono-(Simmered dish)

Deep-fried KAMONASU Eggplant and Pike eel in starchy sauce

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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KITAYAMA 8,800yen



-Zensai-(Appetizer)

Cream cheese jelly cake, Eel in omelet,
Sweet potato and Black bean,
Grilled Japanese sea perch pickled in sake lees,
Rice wrapped by Pickled Lotus Root,
etc...

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

-Wan-(Soup)

Shrimp and Fish Meat Ball, Winter melon
in Clear Soup

-Mukouzuke-(Sashimi)

Sea bream, Tuna, Yuba, etc...

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

-Yakimono-(Grilled dish)

Grilled Sea bream with Knotweed vinegar sauce
Seasonal vegetables

-Hachimono-(Small dish)

Deep-fried KAMONASU Eggplant and MANGANJI pepper with starchy sauce

***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
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