




# Seasonal Kaiseki Course – KAKITSUBATA –

¥12,100



## Appetizer

Kyoto Taro and Tama Yuba with Chrysanthemum Sauce,  
Chrysanthemum Greens, Tied Knot, Yuzu



## Assorted Appetizers

Shrimp Sushi, Cream Cheese and Dried Persimmon Layers, Tamba Black Beans with a Hint of Brandy, Kyoto Mibuna Greens and Grilled Hiratake Mushrooms in Broth, Chrysanthemum Turnip Pickled in Sweet Vinegar, Six-Sided Arrowhead Simmered in Broth, Plum Blossom Lotus Root Pickled in Vinegar  
Grilled Yellowtail with Saikyo Miso, Sweetly Simmered Whitebait

## Sashimi

Checkered Sea Bream, Pine Cone-Cut Squid, Sweet Shrimp  
Fresh Wasabi, Shiso Leaf, Red Water Pepper, Shiso Blossoms,  
Small Chrysanthemum, Cucumber, Pumpkin, Red and White Daikon, Ponzu Sauce



## Fried Dish

Two-Colored Fried White Tilefish  
Lotus Root, Kyoto Tamba Black Shimeji Mushroom, Fushimi Pepper, Myoga  
Tempura Dipping Sauce, Tango Silk Salt

## Hot Pot



Duck and Kyoto Mizuna Hot Pot with Sansho Salt  
Kujo Leek, Kyoto Mizuna, White Leek, Japanese Parsley, Enoki Mushroom,  
Burdock Root, Tofu

## Rice Dish

Today's Mixed Rice, Pickles

## Parfait

There are 3 types to choose from.  
Uji Matcha Ice Cream and Red Bean Parfait  
Sweet Potato and Fresh Yatsushashi Parfait with Fig Simmered in Kosho Wine  
Apple and Japanese Black Tea Parfait with Caramel Ice Cream



Prices include consumption tax and service charge.

To the guests who have some allergy to specific ingredients, please inform us the detail when ordering.

