



Seasonal Kaiseki Course – KAKITSUBATA –

¥12,100



Appetizer



Eggplant and Wild Duck Dengaku with Okra and Red Paprika

Assorted Appetizers

Eel Sushi, Simmered Prawns and Yuba, Edamame with Moromi Dressing
Grilled Swordfish with Yuzu Sauce, Tomato Wine Simmer,
White Turnip with Sesame Vinegar Dressing, Sweet Potato in Syrup,
Kyoto Tanba Kogen Pork with Miso Paste, Simmered Junsai and Fresh Ginger

Sashimi

Medium Fatty Tuna, Seared Spanish Mackerel, Amberjack
Azumino Wasabi, Myoga Ginger, Perilla Leaf,
Red Trepang (Sea Cucumber), Homemade Soy Sauce



Fried Dish

Eel and Vegetable Tempura,
Corn, Fushimi Chili Pepper, Myoga
Tempura Broth, Salt



Hot Pot


Pike Conger and Kyoto Mizuna Nabe
with Sansho Pepper

Rice Dish

Today's Mixed Rice, Pickles

Parfait

There are 3 types to choose from.
Uji Matcha and Red Bean Parfait
Mizu-Yokan and Fruit Honey Bean Parfait
Fresh-Warabi Mochi and Kyobancha Parfait



Prices include consumption tax and service charge.

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

