



# Seasonal Kaiseki Course – TSUWABUKI –

¥14,520



## Appetizer



Eggplant and Wild Duck Dengaku with Okra and Red Paprika

## Assorted Appetizers

Conger 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,  
Bay Scallop Skewers, Salmon Wrapped in Fresh Lotus Root, Simmered Sweetfish

## Sashimi

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



## Fried Dish

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

## Hot Pot



Red Snapper and Tofu in Sesame Soy Milk Nabe,  
Black Seven Spice

## 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.

