



# Seasonal Kaiseki Course – KARAKU –

¥18,150



## Appetizer

Steamed White Tilefish with Crab Sauce, Tied Knot, Fresh Wasabi




## Assorted Appetizers

Shrimp Sushi, Cream Cheese and Dried Persimmon Layers,  
Tamba Black Beans with a Hint of Brandy, 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, Duck Skewer with  
Yuzu Pepper, Salmon Wrapped in Thinly Sliced Daikon, Tender Abalone


## Sashimi

Thin-Sliced Pufferfish, Checkered Sea Bream, Pine Cone-Cut Squid,  
Medium Fatty Tuna Diced  
Fresh Wasabi, Shiso Leaf, Red Water Pepper, Shiso Blossoms, Small Chrysanthemum,  
Cucumber, Pumpkin, Red and White Daikon, Ponzu Sauce



## Fried Dish

Grouper and Vegetable Tempura  
Shrimp, Kyoto Tamba Black Shimeji Mushroom, Fushimi Pepper, Myoga  
Tempura Dipping Sauce, Tango Silk Salt



## Hot Pot


Kobe Beef Homemade Sukiyaki Sauce,  
Served with Onsen Egg

## Rice Dish

Today's Mixed Rice, Pickles

## Parfait

There are 3 types to choose from.  
Uji Matcha Ice Cream and Red Bean Parfait  
Mandarin and Vanilla Ice Cream Parfait  
Yuzu-Scented Soymilk Parfait with Strawberries



Prices include consumption tax and service charge.

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

