



Seasonal Kaiseki Course – TSUWABUKI –

¥14,520



Appetizer


Simmered Bamboo Shoots from Yamashiro, Kyoto with Tosa Sauce,
Wakame Seaweed, Rape Blossoms, Kinome



Assorted Appetizers

Japanese Angelica Tree Sprouts with Sesame Sauce,
Grilled Cherry Salmon with Yuzu Marinade, Green Pea Tofu,
Simmered Clams in Soy Sauce, Octopus Simmered with Red Shiso,
Mugwort Wheat Gluten Skewer with Miso, Fuki Wrapped in Yuba,
Yam Rolled in Kelp, Sweet Simmered Broad Beans, Shrimp and Halfbeak Ribbon
Grilled Kyoto Red Chicken with Hanegi Sauce, Mibuna Greens with Mustard Sauce


Sashimi



Medium Fatty Tuna, Squid Petals, Blanched Ark Shell
Fresh Wasabi, Perilla Leaf, Red Water Pepper, Shiso Leaf, Pea Shoots,
Chrysanthemum, Soy Sauce Blend

Fried Dish

Tempura of Conger Eel Rolled with Burdock and Spring Vegetables,
Shrimp, Fiddlehead Fern, Myoga, Asparagus
Cherry Blossom Salt, Tempura Dipping Sauce



Hot Pot


Sea Bream and Kujo Green Onion Hot Pot with Salt Broth
Kujo Green Onions, Kyoto Mizuna Greens, Enoki Mushrooms, Tofu, Carrot,
White Onions, Shiitake Mushrooms, Ground Sansho Pepper

Rice Dish

Today's Mixed Rice, Pickles

Parfait

There are 3 types to choose from.
Uji Matcha Ice Cream and Red Bean Parfait
Strawberry and Red Shiso Parfait
Citrus and Raw Yatsunashi 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.

