



Seasonal Kaiseki Course – KARAKU –

¥18,150



Appetizer

Eggplant and Duck Simmered in Soy Sauce, Okra, Red Paprika, Kinome



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, Seared Conger Eel, Amberjack
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

Kobe Beef Sukiyaki with Homemade Broth

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.

