



# Seasonal Kaiseki Course – KARAKU –

¥18,150



## Appetizer


Bamboo and Wild Vegetables in Miso



## Assorted Appetizers

Nanohana Shinoda Arrangement, Sawara Fish Grilled with Yuzu-infused Sauce, Tender Octopus Simmered with Ume Flavor, Shrimp Simmered in Rich Broth, Sakura Temari Sushi, Duck Simmered in Rich Broth, Boiled Lake Biwa Smelt in Nanban Style, Cheese and Myoga in Sake Lees Dressing, Kyoto-style Grilled Kyoto Beef, Sweet Soy-glazed Many-Fortune Beans with Egg Yolk, Asari Clams Simmered with Inclusion of Shell, Firefly Squid and Cuttlefish in Light Rain


## Sashimi



Cherry Snapper with Pine Skin, Medium Fatty Tuna, Spiny Lobster, Abalone, Cockle  
Small Chrysanthemum, Azumino Wasabi, Myoga Ginger, Perilla Leaf, Red Trepang (Sea Cucumber), Homemade Soy Sauce

## Fried Dish

Fried Kyoto Tanba Kogen Pork and Fuki (Butterbur) with Tofu Temple, Asparagus, Lotus Root, Shrimp, Cod Sprouts, Tempura Broth, Salt



## Hot Pot


Kyoto Prefecture Wagyu Sukiyaki with Homemade Broth

## Rice Dish

Today's Mixed Rice, Pickles

## Parfait

There are 3 types to choose from.  
Tanba Black Bean and Matcha Parfait  
Strawberry and Kyoto Hojicha Parfait  
Shiratama Dango and Red Bean 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.

