



Seasonal Kaiseki Course – TSUWABUKI –

¥14,520



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 Kyo-Akajidori (Chicken), 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, Cockle, Spiny Lobster
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


Sakura Trout and Yuba (Tofu Skin) in Soy Milk Hot Pot,
Black Seven Spice

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.

