



Seasonal Kaiseki Course – KAKITSUBATA –

¥12,100



Appetizer

Bamboo and Wild Vegetables in Miso



Assorted Appetizers

Nanohana Shinoda Arrangement, Duck Simmered in Rich Broth,
Tender Octopus Simmered with Ume Flavor, Sakura Temari Sushi
Boiled Lake Biwa Smelt in Nanban Style,
Sawara Fish Grilled with Yuzu-infused Sauce,
Asari Clams Simmered with Inclusion of Shell


Sashimi

Cherry Snapper with Pine Skin, Medium Fatty Tuna, 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


Kyo-Akajidori (Chicken) and Vegetables in Kyoto-style Hot Pot,
Yuzu Pepper

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.

