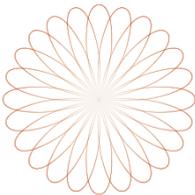




Seasonal Kaiseki Course – TSUWABUKI –

¥14,520



Appetizer

Kyoto Taro and Yuba with Crab Sauce, Millet Gluten,
Chrysanthemum Greens, Tied Knot, Yuzu



Assorted Appetizers

Shrimp Sushi, Cream Cheese and Dried Persimmon Layers,
Tamba Black Beans with a Hint of Brandy, Mibuna Greens and Grilled Hiratake
Mushrooms in Broth, Chrysanthemum Turnip Pickled in Sweet Vinegar,
Six-Sided Arrowhead Simmered in Broth, Plum Blossom Lotus Root Pickled in Vinegar
Grilled Yellowtail with Saikyo Miso, Sweetly Simmered Whitebait, Duck Skewer with
Yuzu Pepper, Salmon Wrapped in Thinly Sliced Daikon, Tender Abalone

Sashimi



Checkered Sea Bream, Pine Cone-Cut Squid, Medium Fatty Tuna Diced
Fresh Wasabi, Shiso Leaf, Red Water Pepper, Shiso Blossoms,
Small Chrysanthemum, Cucumber, Pumpkin, Red and White Daikon, Ponzu Sauce

Fried Dish

Two-Colored Fried White Tilefish
Shrimp, Kyoto Tamba Black Shimeji Mushroom, Fushimi Pepper, Myoga
Tempura Dipping Sauce, Tango Silk Salt



Hot Pot

Pufferfish and Kujo Leek Hot Pot with Bonito Broth, Served with Plum Paste
Rolled Chinese Cabbage, Kujo Leek, Kyoto Mizuna, Enoki Mushroom,
Chrysanthemum Greens, Kintoki Carrot, Tofu

Rice Dish

Today's Mixed Rice, Pickles

Parfait

There are 3 types to choose from.
Uji Matcha Ice Cream and Red Bean Parfait
Sweet Potato and Fresh Yatsushashi Parfait with Fig Simmered in Kosu Wine
Apple and Japanese Black Tea Parfait with Caramel Ice Cream



Prices include consumption tax and service charge.

To the guests who have some allergy to specific ingredients, please inform us the detail when ordering.

