

Seasonal Kaiseki Course – KARAKU –

¥18,150

Appetizer

Matsutake Mushroom and Barracuda Dobin Mushi
Chestnut, Mitsuha Leaf, Sudachi Citrus

Assorted Appetizers

Autumn Mackerel Sushi Roll, Deep-Fried Ginkgo Nuts on Pine Needle Skewer,
Grilled Autumn Salmon with Yuzu Marinade, Simmered Pacific Saury with Red Plum Sauce,
Matsutake Mushroom and Kyoto Mizuna in Dashi,
Simmered Roe-Bearing Sweetfish with Sansho Pepper Aroma, Persimmon with Cream Cheese,
Grilled Kyoto Red Chicken with Miso, Candied Chestnut, Kyoto Yuba Simmered with Sansho,
Thinly Sliced Abalone, Crab and Cucumber Kelp Roll

Sashimi

Kelp-Marinated Red Tilefish, Wild-Caught Tuna, Spiny Lobster
Garnished with Julienned Vegetables, Perilla Leaf,
Shiso Blossoms, Chrysanthemum, Wasabi

Fried Dish

Tempura of Shrimp Wrapped in Thin Tofu Skin and Vegetables,
Eggplant, Lotus Root, Tanba Daikoku Hon-Shimeji Mushrooms, Myoga Ginger
Served with Tempura Dipping Sauce and Tango Sea Salt

Hot Pot

Sukiyaki with Kobe Beef and Autumn Mushrooms with Homemade Broth
Served with Onsen Egg
Enoki, Maitake, Shiitake, Shimeji, Matsutake Mushrooms,
White Onion, Grilled Tofu, Udon Noodles

Rice Dish

Today's Mixed Rice, Pickles

Parfait

There are 3 types to choose from.
Uji Matcha Ice Cream and Red Bean Parfait
Chestnut and Blackcurrant Parfait
Kyoto-style Parfait with Fig and Sweet Potato Yokan

Prices include consumption tax and service charge.

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