




Seasonal Kaiseki Course – TSUWABUKI –

¥14,520



Appetizer


Blackthroat Seaperch and Matsutake Mushroom Steamed in a Teapot
with Kabosu



Assorted Appetizers

Fried Ginkgo Skewers, Simmered Sweetfish with Roe, Sweetened Chestnuts,
Autumn Mackerel Sushi, Kyoto Millet Gluten with Miso Sauce,
Grilled Autumn Salmon, Grilled Matsutake Mushrooms and Kyoto Mizuna with
Sesame, Dressing, Persimmon with White Vinegar Sauce,
Grilled Duck, Salmon Roe with Vinegar, Lily Bulb with Plum Sauce,
Shrimp Fried with Rice Crackers


Sashimi



Natural Medium Fatty Tuna, Seared Barracuda, Red Sea Bream Marinated in Kelp
Small Chrysanthemum, Azumino Wasabi, Shiso Leaf, Red Water Pepper, Perilla
Blossoms, Soy Sauce

Fried Dish

Spanish Mackerel Wrapped in Shiso and Autumn Vegetable Tempura
Kyoto Tanba Black Shimeji Mushrooms, Myoga, Pumpkin, Fushimi Peppers
Tempura Dipping Sauce, Tango Silk Salt and Sansho Pepper



Hot Pot

Kyoto Tanba Highland Pork and Kujo Leek Miso Soy Milk Hot Pot
Black Shichimi Pepper

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 Yatsunashi 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.

