



# Seasonal Kaiseki Course – KARAKU –

¥18,150



## Appetizer


Blackthroat Seaperch and Matsutake Mushroom Steamed in a Teapot with Kabosu



## Assorted Appetizers

Fried Ginkgo Nuts with Sea Urchin Skewers, Simmered Sweetfish with Roe,  
Sweetened Chestnuts, Autumn Mackerel Sushi,  
Kyoto Millet Gluten with Miso Sauce, Persimmon with White Vinegar Sauce  
Grilled Autumn Salmon, Eel Wrapped in Kyoto Yuba,  
Grilled Duck, Salmon Roe with Vinegar, Lily Bulb with Plum Sauce,  
Shrimp Fried with Rice Crackers


## Sashimi



Natural Medium Fatty Tuna, Seared Barracuda, Sweet Shrimp,  
Abalone, Red Sea Bream Marinated in Kelp  
Small Chrysanthemums, 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


Kobe Beef and Matsutake Mushroom Sukiyaki  
Homemade Sukiyaki Sauce, Served with Onsen Egg

## 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.

