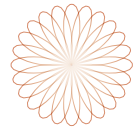
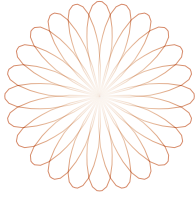


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Special Dishes

Chef's special seasonal dishes
Enjoy them with one of our carefully selected sakes.

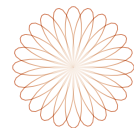


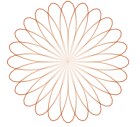
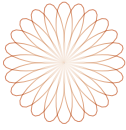
Assorted Sashimi Platter of 6 Kinds (for 2-3 people)

¥ 4,500

A platter of six types of seasonal raw sliced fish.
Enjoy it as a delicious accompaniment to your drinks with freshly grated wasabi.

* Reservations required 1 day in advance. Please note that the types of fish may vary depending on the day.





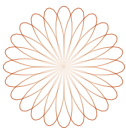
Grilled Kyo-Akajidori with salt ¥ 2,200

This chicken dish is seasoned with Himalayan rock salt, known as "miraculous rock salt," and is grilled crispy on the outside and juicy on the inside. Enjoy it with yuzu pepper.



Ise Ebi (spiny lobster) Sashimi (for 2-3 people) ¥ 10,000

Served a whole Ise Ebi as sashimi.
The head will be prepared for miso soup the next morning.
*Reservations required at least 3 days in advance.



Fried Kyo-Akajidori (chicken)

¥ 2,220

This chicken dish is marinated in a homemade soy-based sauce and fried crispy.

Kyoto Prefecture Beef Steak (100g)

¥ 3,500

Enjoy the natural flavor of the meat with salt, wasabi, and yuzu pepper.

