

Kaiseki

Seasonal Kaiseki

¥15,000

Starter, Appetizer, Clear soup, Sashimi, Grilled dish, Side dish,
Rice, Miso soup, Japanese pickles, Dessert

Omi Beef Kaiseki

¥15,000

Starter, Appetizer, Clear soup, Sashimi, Simmered dish, Grilled dish,
Rice, Miso soup, Japanese pickles, Dessert

Hanasanshou

¥18,000

Starter, Clear soup, Sashimi, Grilled dish, Simmered Dish, Side Dish
Recommended side dish, Rice, Miso soup, Japanese pickles, Dessert

※All prices are inclusive of tax and service charge

Seasonal Kaiseki

JPY15,000 (service charge and tax are included)

- 【Starter】** Asparagus and soy milk jelly
Tomato / Sprout / Scallop jelly / Caviar
- 【Appetizer】** Boiled seasoned wild vegetable and kelp with herring roe
Smoked firefly squid
Deep fried butterbur stuffed with cheese
Vinegared lotus roots
Boiled shrimp with egg yolk
Duck loin / Plum vinegared yam
- 【Soup】** Fat greenling with butterbur
bamboo shoot, Shiitake mushroom,
Japanese parsley and flower spike
- 【Sashimi】** Assorted 3 kinds of fresh sashimi
- 【Grilled dish】** Grilled cherry salmon with leaf bud oil
Grilled fava beans with salt / FUSHIMI chili pepper
- 【Side dish】** Wild vegetables and steamed abalone tempura with rock salt
- 【Last dish】** Butterbur and DAISEN chicken rice
Miso soup, Japanese pickles
- 【Dessert】** Dessert of the day

Omi Beef Kaiseki

JPY15,000 (service charge and tax are included)

- | | |
|------------------------|--|
| 【Starter】 | Asparagus and soy milk jelly
Tomato / Sprout / Scallop jelly / Caviar |
| 【Appetizer】 | Boiled seasoned wild vegetable and kelp with herring roe
Smoked firefly squid
Deep fried butterbur stuffed with cheese
Vinegared lotus roots
Boiled shrimp with egg yolk
Duck loin / Plum vinegared yam |
| 【Soup】 | Fat greenling with butterbur, bamboo shoot
Shiitake mushroom, Japanese parsley and flower spike |
| 【Sashimi】 | Assorted 3 kinds of fresh sashimi |
| 【Simmered dish】 | Simmered bamboo shoot and seaweed
Canola flower / Sea bream roe / Leaf bud |
| 【Grilled dish】 | Grilled OMI beef sirloin on rock salt |
| 【Last dish】 | Butterbur and DAISEN chicken rice
Miso soup, Japanese pickles |
| 【Dessert】 | Dessert of the day |

Hanasanshou

JPY18,000 (service charge and tax are included)

- 【Starter】** Asparagus and soy milk jelly
Tomato / Sprout / Scallop jelly / Caviar
- 【Soup】** Fat greenling with butterbur, bamboo shoot
Shiitake mushroom, Japanese parsley and flower spike
- 【Sashimi】** Assorted 3 kinds of fresh sashimi
- 【Grilled appetizer】** Grilled cherry salmon with leaf bud oil
Grilled fava beans with salt
Boiled seasoned wild vegetable and kelp with herring roe
Smoked firefly squid
Deep fried butterbur stuffed with cheese
Vinegared lotus roots / Boiled shrimp with egg yolk
Duck loin / Plum vinegared yam
- 【Simmered dish】** Simmered spiny lobster in Kyoto style
Simmered bamboo shoot / Canola flower / Leaf bud
- 【Side dish】** Wild vegetables and steamed abalone tempura with rock salt
- 【Recommended dish】** Ovened wagyu beef wrapped in Sakura leaf
Sakura salt / Vinegared onion / FUSHIMI chili pepper
- 【Last Dish】** Kettle-cooked clam rice
Miso soup, Japanese pickles
- 【Dessert】** Dessert of the day