

Kaiseki

Chef's Recommended Kaiseki ¥16,000

Starter, Clear soup, Grilled dish, Sukiyaki, Sushi, Miso soup, Japanese pickles, Dessert

Jyu ¥11,500

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

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

Chef's Recommended Kaiseki

JPY16,000 (service charge and tax are included)

【Starter】	Asparagus and soy milk jelly Tomato / Sprout / Scallop jelly
【Soup】	White fish ball with wild vegetable Shiitake mushroom and yuzu
【Grilled dish】	Salmon teriyaki FUSHIMI chili pepper Boiled seasoned wild vegetable and kelp with herring roe Smoked firefly squid Deep fried butterbur stuffed with cheese Plum vinegared yam / Duck loin
【Side dish】	KUROGE Wagyu beef sukiyaki
【Last dish】	5 pieces of nigiri sushi Japanese omelet, Miso soup, Vinegared ginger
【Dessert】	Dessert of the day

Jyu

JPY11,500 (service charge and tax are included)

【Starter】	Asparagus and soy milk jelly Tomato / Sprout / Scallop jelly
【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】	White fish ball with wild vegetable Shiitake mushroom and yuzu
【Sashimi】	Assorted 3 kinds of fresh sashimi
【Grilled dish】	Grilled Spanish mackerel with Sakura leaves Grilled fava beans with salt / Vinegared onion
【Simmered dish】	Simmered bamboo shoot and seaweed Canola flower / Sea bream roe / Leaf bud
【Last dish】	Butterbur and DAISEN chicken rice Miso soup, Japanese pickles
【Dessert】	Dessert of the day

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

A La Carte

Appetizer

Japanese omelette roll	¥ 1, 2 0 0
Grilled fava beans with salt	¥ 1, 3 0 0
Assorted Japanese pickles	¥ 1, 3 0 0
Ray fin	¥ 1, 5 0 0
Deep-fried fish paste ball	¥ 1, 5 0 0
Assorted appetizers	¥ 3, 0 0 0

Sashimi

Assorted sashimi	¥ 4, 4 0 0
Blue fin tuna sashimi	¥ 5, 2 0 0

Grilled Dish

Grilled FUJISAN salmon teriyaki	¥ 2, 1 0 0
Grilled sea bream head	¥ 3, 0 0 0
Grilled TAMBA chicken	¥ 2, 2 0 0

Grilled OMI beef

Chuck rib	1 0 0 g	¥ 5, 8 0 0
Sirloin	1 0 0 g	¥ 8, 4 0 0
Tenderloin	1 0 0 g	¥ 1 0, 0 0 0

A La Carte

Steamed Dish

Simmered bamboo shoot and seaweed	¥ 2, 1 0 0
White fish ball clear soup	¥ 2, 1 0 0
Stewed KUROGE Wagyu beef	¥ 4, 8 0 0

Tempura

Seasonal vegetables tempura	¥ 2, 1 0 0
Japanese tiger prawn tempura	¥ 2, 7 0 0
Assorted tempura	¥ 3, 0 0 0

Last Dish

White rice	¥ 3 0 0
Grilled rice ball	¥ 4 0 0
Rice ball (Grilled salmon or pickled plum)	¥ 4 0 0
Miso soup	¥ 5 0 0
Meal set (White rice, Miso soup, Japanese pickles)	¥ 1, 0 0 0
Nigiri sushi (6 kinds)	¥ 5, 5 0 0
Buckwheat noodles	¥ 1, 5 0 0
Inaniwa udon	¥ 1, 5 0 0

Dessert

Dessert of the day	¥ 8 0 0
Assorted seasonal fruits	¥ 1, 3 0 0
Seasonal ice cream	¥ 1, 3 0 0