

# 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】	Pumpkin and sesame tofu
【Clear Soup】	Shrimp ball with matsutake mushroom
【Grilled dish】	Grilled FUJISAN salmon teriyaki Sweet long chili pepper Steamed taro Candied chestnuts and chrysanthemum in cream cheese Deep-fried pacific saury coated with poppy seeds Deep-fried lotus roots Wheat gulten bread with miso
【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】	Pumpkin and sesame tofu
【Appetizer】	Boiled seasoned molokheiya with salmon roe Steamed taro Candied chestnuts and chrysanthemum in cream cheese Deep-fried pacific saury coated with poppy seeds Deep-fried lotus roots Wheat gulten bread with miso
【Clear Soup】	Shrimp ball with matsutake mushroom
【Sashimi】	Assorted 2 kinds of fresh sashimi
【Grilled dish】	Grilled salmon in Kyoto-style with fried ginkgo nuts
【Simmered dish】	Simmered and soaked eggplant with conger eel
【Last dish】	DAISEN chicken and mushroom rice Miso soup, Japanese pickles
【Dessert】	Dessert of the day

# Seasonal Kaiseki

JPY15,000 (service charge and tax are included)

【Starter】	Pumpkin and sesame tofu with caviar
【Appetizer】	Boiled seasoned molokheiya with salmon roe Steamed taro Candied chestnuts and chrysanthemum in cream cheese Deep-fried pacific saury coated with poppy seeds Deep-fried lotus roots Wheat gulten bread with miso
【Clear Soup】	Shrimp ball with matsutake mushroom
【Sashimi】	Assorted 3 kinds of fresh sashimi
【Grilled dish】	Grilled sablefish in Kyoto-style with fried ginkgo nuts
【Deep-fried dish】	Deep-fried bread crumbs of conger eel and matsutake mushroom
【Last dish】	DAISEN chicken and mushroom rice Miso soup, Japanese pickles
【Dessert】	Dessert of the day

# Omi Beef Kaiseki

**JPY15,000** (service charge and tax are included)

【Starter】	Pumpkin and sesame tofu with caviar
【Appetizer】	Boiled seasoned molokheiya with salmon roe Steamed taro Candied chestnuts and chrysanthemum in cream cheese Deep-fried pacific saury coated with poppy seeds Deep-fried lotus roots Wheat gulten bread with miso
【Clear Soup】	Shrimp ball with matsutake mushroom
【Sashimi】	Assorted 2 kinds of fresh sashimi
【Simmered dish】	Simmered and soaked eggplant with conger eel
【Grilled dish】	Grilled OMI beef sirloin on rock salt
【Last dish】	DAISEN chicken and mushroom rice Miso soup, Japanese pickles
【Dessert】	Dessert of the day

# Hanasanshou

**JPY18,000** (service charge and tax are included)

【Starter】	Pumpkin and sesame tofu with caviar
【Clear Soup】	Conger eel and matsutake mushroom with plum paste
【Sashimi】	Assorted 3 kinds of fresh sashimi
【Grilled appetizer】	Grilled sablefish in Kyoto-style with fried ginkgo nuts Boiled seasoned molokheiya with salmon roe Steamed taro Candied chestnuts and chrysanthemum in cream cheese Deep-fried pacific saury coated with poppy seeds Deep-fried lotus roots Wheat gulten bread with miso
【Simmered dish】	Simmered and soaked eggplant with conger eel
【Deep-fried dish】	Deep-fried bread crumbs of conger eel and matsutake mushroom
【Side dish】	Shark's fin egg custard
【Last Dish】	Matsutake mushroom rice Miso soup, Japanese pickles
【Dessert】	Dessert of the day

# A La Carte

## Appetizer

Japanese omelette roll	¥ 1, 2 0 0
Boiled Edamame	¥ 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

## Sashimi

Assorted sashimi	¥ 4, 6 0 0
Blue fin tuna sashimi	¥ 5, 8 0 0

## Grilled Dish

Grilled FUJISAN salmon teriyaki	¥ 2, 3 0 0
Grilled DAISEN chicken	¥ 2, 2 0 0
Grilled OMI beef	
Sirloin	1 0 0 g    ¥ 1 0, 0 0 0
Tenderloin	1 0 0 g    ¥ 1 3, 0 0 0

# A La Carte

## Steamed Dish

Simmered and soaked eggplant with conger eel	¥ 2, 0 0 0
Shrimp ball clear soup with matsutake mushroom	¥ 2, 1 0 0
Stewed KUROGE Wagyu beef	¥ 5, 2 0 0

## Oil Dish

Fried DAISEN chicken	¥ 2, 3 0 0
Seasonal vegetables tempura	¥ 2, 1 0 0
Japanese tiger prawn tempura	¥ 3, 1 0 0
Assorted tempura	¥ 3, 2 0 0

## Last Dish

White rice	¥ 3 0 0
Grilled rice ball	¥ 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