

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】	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 gluten 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