

Chef's recommended kaiseki

¥16,000 (service charge and tax are included)

【Starter】

Grilled eggplant with sesame tofu

【Clear soup】

Crab dumpling

【Grilled dish】

Teriyaki salmon

Green pepper

Sauteed Enoki mushrooms with walnuts

Grilled millet gluten with miso

Deep-fried lotus roots

Ginkgo nuts and marinated cheese in kyoto-style

Skewer Chrysanthemum

【Side dish】

Kuroge wagyu beef sukiyaki

【Last dish】

5 pieces of nigiri sushi

Japanese omelet / Miso soup / Vinegared ginger

【Dessert】

Assorted seasonal fruits

Hanasanshou

¥18,000 (service charge and tax are included)

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| 【Starter】 | Grilled eggplant with sesame tofu |
| 【Clear soup】 | Steamed Matsutake mushrooms and pike conger in pot |
| 【Sashimi】 | Seasonal assortment(3 types) |
| 【Grilled dish】 | Grilled Matsutake mushrooms wrapped in barracuda on cedar plank
Turnip Sudachi / Steamed egg and pumpkin loaf
/ Simmered pacific saury with Japanese pepper
/ Sauteed Enoki mushrooms with walnuts
/ Grilled millet gluten with miso / Steamed taro / Ginkgo nuts
/ Marinated cheese in kyoto-style / Skewer Chrysanthemum / Deep-fried lotus roots |
| 【Simmered dish】 | Braised KIRISHIMA pork with black rice |
| 【Deep-fried dish】 | Deep fried matsutake mushroom |
| 【Extra dish】 | Steamed egg custard with softshell turtle |
| 【Last dish】 | Kettle-cooked Chestnut and Porcini mushroom rice
Miso soup / Japanese pickles |
| 【Dessert】 | Dessert of the day |

Omi beef kaiseki

¥15,000 (service charge and tax are included)

【Starter】

Grilled eggplant with sesame tofu

【Appetizer】

Steamed egg and pumpkin loaf
Simmered pacific saury with Japanese pepper
Sauteed Enoki mushrooms with walnuts
Grilled millet gluten with miso
Steamed taro
Deep-fried lotus roots

【Clear soup】

Crab dumpling

【Sashimi】

Seasonal assortment(2 types)

【Simmered dish】

Braised KIRISHIMA pork with black rice

【Grilled dish】

Grilled Omi beef sirloin

【Last dish】

Chestnut and mushroom rice
Miso soup / Japanese pickles

【Dessert】

Dessert of the day

Seasonal kaiseki

¥15,000 (service charge and tax are included)

【Starter】

Grilled eggplant with sesame tofu

【Appetizer】

Steamed egg and pumpkin loaf
Simmered pacific saury with Japanese pepper
Sauteed Enoki mushrooms with walnuts
Grilled millet gluten with miso
Steamed taro
Deep-fried lotus roots

【Clear soup】

Crab dumpling

【Sashimi】

Seasonal assortment(3 types)

【Grilled dish】

Grilled Matsutake mushrooms wrapped in barracuda on cedar plank

【Deep-fried dish】

Deep fried matsutake mushroom

【Last dish】

Chestnut and mushroom rice
Miso soup / Japanese pickles

【Dessert】

Dessert of the day

Jyu

¥11,500 (service charge and tax are included)

【Starter】

Grilled eggplant with sesame tofu

【Appetizer】

Steamed egg and pumpkin loaf
Simmered pacific saury with Japanese pepper
Sauteed Enoki mushrooms with walnuts
Grilled millet gluten with miso
Steamed taro
Deep-fried lotus roots

【Clear soup】

Crab dumpling

【Sashimi】

Seasonal assortment(2 types)

【Grilled dish】

Grilled barracuda with yuzu on cedar plank

【Simmered dish】

Braised KIRISHIMA pork with black rice

【Last dish】

Chestnut and mushroom rice
Miso soup / Japanese pickles

【Dessert】

Dessert of the day

Appetizer

Japanese omelet 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

Soup

Steamed Matsutake mushrooms and pike conger in pot
¥ 3, 8 0 0

Miso soup ¥ 5 0 0

Sashimi

Assorted sashimi ¥ 4, 6 0 0

Blue fin tuna sashimi ¥ 5, 8 0 0

Grilled dish

Grilled Beni-Fuji salmon teriyaki ¥ 2, 3 0 0

Grilled Daisen chicken ¥ 2, 3 0 0

Grilled Omi beef

Sirloin 1 0 0 g ¥ 1 0, 5 0 0

Tenderloin 1 0 0 g ¥ 1 3, 5 0 0

Steamed dish

Braised KIRISHIMA pork with black rice ¥ 2, 8 0 0

Kuroge wagyu beef sukiyaki ¥ 5, 2 0 0

Tempura & Deep-fried dish

Fried DAISEN chicken ¥ 2, 3 0 0

Seasonal vegetables tempura ¥ 2, 3 0 0

Japanese tiger prawn tempura ¥ 3, 2 0 0

Assorted tempura ¥ 3, 5 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, 5 0 0

Seasonal ice cream ¥ 1, 3 0 0

Gluten-free menu

Appetizer

Japanese omelet roll	¥ 1, 2 0 0
Boiled edamame	¥ 1, 3 0 0
Ray fin	¥ 1, 5 0 0

Soup

Miso soup	¥ 5 0 0
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Sashimi

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

Salt-grilled dish

Salt-grilled Beni-Fuji salmon	¥ 2, 3 0 0
Salt-grilled Daisen chicken	¥ 2, 3 0 0
Salt-grilled Omi beef	
Sirloin	1 0 0 g ¥ 1 0, 5 0 0
Tenderloin	1 0 0 g ¥ 1 3, 5 0 0

Tempura(rice flour)

Seasonal vegetables tempura	¥ 2, 3 0 0
Japanese tiger prawn tempura	¥ 3, 2 0 0
Assorted tempura	¥ 3, 5 0 0

Last dish

White rice	¥ 3 0 0
Grilled rice ball	¥ 4 0 0
Nigiri sushi (6 kinds)	¥ 5, 5 0 0
Buckwheat noodles	¥ 1, 5 0 0

Dessert

Assorted seasonal fruits	¥ 1, 5 0 0
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