

# Omakase course



25000  
11dishes

## 先付 APPETIZER

長芋羹、たたきオクラ、雲丹

Japanese taro jelly, minced okura, Sea urchin

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## 煮物椀 SOUP

うすいえん豆葛豆腐、鯛

Sea bream, Green pea tofu,

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## 造 SASHIMI

鮪、鯛、車海老

Blue fin tuna (toro) ,sea bream, Tiger shrimp

\*Soy sauce(good for everything),Sour sauce(good for sea bream)

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## 冷麦 COLD NOODLE

蓬冷麦, 油揚げ、大根おろし

Yomogi(Japanese herb)noodle with graded radish,fried tofu, mitsuba

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## 焼物 GRILLED FISH

Seasonal grilled fish

## 八寸 SEASONAL PLATE

新ジャガイモ桜エビ、南蛮漬け、カステラ、  
じゃこ万願寺、鴨ロース、バイ貝、スナックエンドウ、庄内麩チーズ  
spring potato and crispy shrimp salad, vinegrated fish, Fish cake,  
baby sardin with green pepper, roasted duck,  
,green pea with plum sauce, water snail,gluten cheese

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## 冷物 REFRESHMENT

帆立、湯葉、アスパラ  
grilled scallop, Kyoto local soy bean curd, asparagus

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## 炊合 STEAMED DISH

丸茄子、海老しんじょ、蒟蒻、隠元豆  
Egg plant, shrimp ball potato jelly, green pea

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## 飯 SEASONAL RICE

穴子寿司、赤出汁  
sea eel sushi, miso soup

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## 水物 SEASONAL FRUITS

季節のフルーツ盛合せブランデーゼリーがけ  
Assorted fruits with brandy jelly

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## 菓子 HOMEMADE DESSERT, MATCHA

自家製和菓子、抹茶  
Homemade sweets ,Green tea