Omakase course

御料理 味吉

先付 APPETIZER

渡り蟹、雲丹、長芋

Japanese Blue Crab, Sea Urchin,
Yam Salad

煮物椀 SOUP

鱧玉〆、松茸、柚子

Steamed egg custard with conger eel
and Lily bulb, Matsutake mashroom,
Clear Fish broth made from kelp and dried bonito

造　SASHIMI

鮪、鯛、烏賊

Blue fin tuna（toro) ,Sea bream, Squid
*Soy sauce(good for everything),
*Homemade sour sauce(good for sea bream)

飯蒸し　STEAMED STICKE RICE

新銀杏と車海老の飯蒸し　銀あんかけ

Steamed sticky rice with ginko nuts and tiger shrimp with
Starchy Dashi sauce

八寸　SEASONAL PLATE

庄内麩チーズ、ゆしめイクラ、丸十、枝豆、鴨ロース、
てまり寿司、鮭南蛮漬け、じゃこえのき

Wheat gluten bread with camanbert, Grilled Spinach,mashroom,
salmon roe, sweet potato, Edamame bean, Homemade roast duck,
Mini Sushi, Vinegar marinated salmon, Baby saldin and mashrooms

油物　TEMPURA

甘鯛、茄子、茸

Tile fish, Kyoto local egg plant, seasonal mashrooms
*Homemade sour sauce, sea salt (as you like!)

冷物 REFRESHMENT

無花果、胡麻醤油

kyoto local fig and creamy sesame sauce

炊合 STEAMED DISH

小蕪、海老しんじょ、赤蒟蒻、隠元豆

Baby turnip, Shrimp ball,
Red konnyaku(potatoJelly),Green beans

飯　SEASONAL RICE

鰻丼、香の物、小吸物

Eel rice with sweet soy sauce, fluffy egg and Japanese herbs on top
Homemade pickels, small soup

水物　SEASONAL FRUITS

梨ワイン煮、ブルーベリー、マスカット

Japanese pear compote, blue berry,muscut grape

菓子　HOMEMADE DESSERT,MATCHA

初雁、抹茶

Homemade brown sugar jelly with Lily bulb (The first goose)

September-2025 Oryori Mashita