

Omakase course



25000
12dishes

先付 APPETIZER

鮑、菜種、雲丹

Steamed abalone, canola flower, Sea urchin

煮物椀 SOUP

蓮根餅、鯛

Sea bream, Lotus root mochi

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)

田楽 STEAMED TOFU

木の芽味噌田楽

Steamed tofu with "kinome"(green pepper leaf)miso

焼物 GRILLED FISH

Seasonal grilled fish

八寸 SEASONAL PLATE

わけぎホタルイカ、唐墨、サーモン卵、カステラ、じゃこ落、
南蛮漬、鯛の子、煮タコ

fire fly squid and spring onion, dried fish roe, egg york with
smoked salmon, Fish cake, baby saldin with spring herb,
marinated fish, simmered sea bream roe, steamed octopus

冷物 REFRESHMENT

帆立、卵豆腐

grilled scallop and egg custard

炊合 STEAMED DISH

丸大根、海老しんじょ、赤蒟蒻

Kyoto local radish, shrimp ball , potato jelly

飯 SEASONAL RICE

ちらし寿司、小吸物

steamed “chirashi sushi” chopped sea food and vineger rice,
small soup with spring herb

水物 SEASONAL FRUITS

オレンジ、いちご、ブルーベリー、ブランデーゼリー

Japanese orange, straw berry, blue berry with brandy jelly

菓子 HOMEMADE DESSERT, MATCHA

自家製和菓子、抹茶

Homemade sweets ,Green tea