

February

Sumire すみれ

Weekday Lunch Menu.

8,000yen, Tax, Service Charge Included.

*Please order one course per person,

up to two types of courses per group.

A la carte items can only be ordered with a course.

Appetizer

Sesame Tofu.

Hatakena Kyoto's Traditional Vegetable and
Fried Tofu Simmered in Mustard-Flavored
Broth.

Soup

Kyoto Style White Miso Soup.

Sashimi

Assorted Today's Sashimi.

Grilled Dish

Spring Vegetable Tempura.

Bowl Dish

White Radish with Yuzu Citrus Miso Sauce.

Rice Dish

Rice with Tofu Skin Starch Sauce.

Miso Soup, Pickled Vegetable.

Dessert.



February

Unagi Eel Lunch Menu 名物うなぎ御膳

9,000yen, Tax, Service Charge Included.

*Please order one course per person,
up to two types of courses per group.

A la carte items can only be ordered with a course.

Appetizer

Unagi Eel and Cucumber with Vinegar.

Sashimi

Today's Sashimi.

Soup

Kyoto Style White Miso Soup.

Side Dish

Egg Roll with Unagi Eel, Unagi Eel Liver
with Japanese Sansyo Pepper.

Rice Dish

Unagi Eel Rice Bowl.
Clear Soup with Unagi Eel Liver.
Pickled Vegetable.

Dessert



February

Fuji 藤

Lunch Menu.

11,000yen, Tax, Service Charge Included.

*Please order one course per person,

up to two types of courses per group.

A la carte items can only be ordered with a course.

Appetizer

Sesame Tofu.

Hatakena Kyoto's Traditional Vegetable and
Fried Tofu Simmered in Mustard-Flavored
Broth.

Soup

Kyoto Style White Miso Soup.

Sashimi

Assorted Today's Sashimi.

Grilled Dish

Grilled Yellow Tail with Butterbur Scape Miso
Sauce.

Spring Vegetable Tempura.

Bowl Dish

White Radish and Roast Duck.

Rice Dish *Please Choose One.

Crab Rice, Miso Soup.

Or

Soft Shell Turtle Porridge.

Pickled Vegetable

Dessert



February

Yamabuki 山吹

15,000yen, Tax, Service Charge Included.

*Please order one course per person,
up to two types of courses per group.

A la carte items can only be ordered with a course.

Appetizer

Season Assorted.

Soup

Kyoto Style White Miso Soup.

Sashimi

Assorted Today's Sashimi.

Grilled Dish

Grilled Sable Fish with Saikyo Kyoto Style
Miso Sauce.

Spring Vegetable Tempura.

Small Hot Pot

White Radish and Roast Duck with Small Hot
Pot Style.

Rice Dish

Teriyaki Unagi Eel Rice

Or

Crab Rice.

Miso Soup, Pickled Vegetable.

Dessert

Assorted Fruit, Dessert, Matcha Powdered
Green Tea.



February

Yuri 百合

18,000yen, Tax, Service Charge Included.

*Please order one course per person,
up to two types of courses per group.

A la carte items can only be ordered with a course.

Appetizer

Season Assorted.

Soup

Tile Fish and White Radish with Kudzu
Arrowroot Starch Broth.

Sashimi

Assorted Today's Sashimi.

Grilled Dish

Duck with Miso Sauce Grilled with Magnolia
Leaf.

Season Dish

Deep Fried Cod Soft Roe and Spring
Vegetable.

Rice Dish*Please Choose One.

Teriyaki Unagi Eel Rice, Miso Soup.

Or

Soft Shell Turtle Porridge.

Pickled Vegetable.

Dessert

Assorted Fruit, Dessert, Matcha Powdered
Green Tea.



February

Suisen 水仙

22,000yen, Tax, Service Charge Included.

*Please order one course per person,
up to two types of courses per group.

A la carte items can only be ordered with a course.

Appetizer

Season Assorted.

Small Hot Pot

Tile Fish and Grated White Radish Small Hot
Pot Style.

Sashimi

Seared Puffer Fish.

Assorted Today's Sashimi.

Grilled Dish

Wagyu Beef with Miso Sauce Grilled with
Magnolia Leaf.

Season Dish

Puffer Fish Soft Roe Grilled with Soy Sauce.
Spring Vegetable Deep Fried Tempura.

Rice Dish*Please Choose One.

Teriyaki Unagi Eel Rice, Miso Soup.

Or

Puffer Fish Porridge.

Pickled Vegetable.

Dessert

Assorted Fruit, Dessert, Matcha Powdered
Green Tea.



February

Botan 牡丹

27,000yen, Tax, Service Charge Included.
(Reservation required for Lunch)

*Please order one course per person,
up to two types of courses per group.

A la carte items can only be ordered with a course.

Appetizer

Puffer Fish Soft Roe Grilled with Soy Sauce.
Shrimp Shaped Taro with Crab Starch Sauce.

Soup

Soft Shell Turtle Soup.

Sashimi

Seared Puffer Fish.
Assorted Today's Sashimi.

Seasonal Dish

Charcoal Grilled Wagyu Beef Fillet.
Spring Vegetable Deep Fried Tempura.

Season Dish

Steamed Tile Fish with Yuzu Citrus.

Rice Dish*Please Choose One.

Teriyaki Unagi Eel Rice, Miso Soup.

Or

Puffer Fish Porridge.

Pickled Vegetable.

Dessert

Assorted Fruit, Dessert, Matcha Powdered
Green Tea.



February

Yukiyanagi 雪柳

33,000yen, Tax, Service Charge Included.
(Reservation required)

Appetizer

Grilled Puffer Fish Soft Roe with Yuzu Citrus.
Shrimp Shaped Taro with Crab Starch Sauce.

Small Hot Pot

Soft Shell Turtle Soup Stock with Small Hot
Pot Style.

Sashimi

Assorted Today's Sashimi.

Grilled Dish

Charcoal Grilled Japanese Wagyu Beef Fillet,
Abalone, Spring Vegetable Deep Fried
Tempura.

Side Dish

Ise Lobster with Kyoto Style White Miso.

Rice Dish*Please Choose One.

Teriyaki Unagi Eel Rice, Miso Soup.

Or

Puffer Fish Porridge.

Pickled Vegetable.

Dessert

Assorted Fruit, Dessert, Matcha Powdered
Green Tea.



February Limited Quantity

松葉蟹特別懷石

Matsuba Snow Crab Special Kaiseki Course.
80,000yen, Tax, Service Charge Included.
(Reservation required from 2 persons three
days in advance)

Appetizer

Season Assorted.

Grilled Dish

Grilled Shell.

Sashimi

Crab Sashimi,

Assorted Today's Sashimi.

Grilled Dish

Charcoal Grilled Crab.

Small Hot Pot

Crab Small Hot Pot Style.

Side Dish

Crab Tempura.

Rice Dish

Porridge, Pickled Vegetable.

Dessert

Assorted Fruit.

