

April

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.

Broad Bean and Bamboo Shoot.

Egg Yolk Vinegar Sauce.

Soup

Kyoto Style White Miso Soup.

Sashimi

Assorted Today's Sashimi.

Fried Dish

Spring Vegetable Tempura.

Bowl Dish

Bamboo Shoot Simmered with Shaved Dried Bonito
and Soy Sauce.

Rice Dish

Bamboo Shoot Rice.

Red Miso Soup, Pickled Vegetable.

Dessert.



April

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

Assorted Today's Sashimi.

Soup

Kyoto Style White Miso Soup.

Side Dish

Egg Roll with Unagi Eel, Unagi Eel Liver Simmered
with Japanese Sansho Pepper.

Rice Dish

Unagi Eel Rice Bowl.

Clear Soup with Unagi Eel Liver.

Pickled Vegetable.

Dessert



April

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.

Broad Bean, Bamboo Shoot and Sea Bream.

Egg Yolk Vinegar Sauce.

Soup

Kyoto Style White Miso Soup.

Sashimi

Assorted Today's Sashimi.

Grilled Dish

Grilled Spanish Mackerel with Bud of Japanese
Sansho Pepper.

Roast Wagyu Beef.

Bowl Dish

Bamboo Shoot Simmered with Shaved Dried Bonito
and Soy Sauce.

Rice Dish

Sakura Shrimp and Bamboo Shoot Rice.

Red Miso Soup, Pickled Vegetable.

Dessert



April

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

Sea Bream and Japanese Mugwort Wheat Gluten with
Kyoto Style White Miso Soup.

Sashimi

Assorted Today's Sashimi.

Grilled Dish

Fried Young Sweetfish.

Roast Wagyu Beef.

Bamboo Shoot with Miso Sauce.

Bowl Dish

Bamboo Shoot Simmered with Shaved Dried Bonito
and Soy Sauce.

Rice Dish

Teriyaki Unagi Eel Rice

Or

Sakura Shrimp and Bamboo Shoot Rice.

Red Miso Soup, Pickled Vegetable.

Dessert

Assorted Fruit, Dessert, Matcha Powdered Green Tea.



April

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

Crispy Fried Sea Bream Milt and Bamboo Shoot with
Kyoto Style White Miso Soup.

Sashimi

Assorted Today's Sashimi.

Grilled Dish

Grilled Bamboo Shoot with Bud of Japanese Sansho
Pepper.

Roast Wagyu Beef.

Season Dish

Fried Young Sweetfish. Spring Onion.

Rice Dish*Please Choose One.

Teriyaki Unagi Eel Rice.

Or

Sakura Shrimp and Bamboo Shoot Rice.

Red Miso Soup, Pickled Vegetable.

Dessert

Assorted Fruit, Dessert, Matcha Powdered Green Tea.



Forth Anniversary of Opening
April

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

Unagi Eel and Cucumber with Vinegar.

Season Assorted.

Soup

Soft Shell Turtle Soup Stock with Small Hot Pot Style.

Sashimi

Assorted Today's Sashimi.

Grilled Dish

Bamboo Shoot Grilled with Japanese Sansho Pepper.

Seared Wagyu Beef.

Season Dish

Deep Fried Young Sweetfish. Spring Onion.

Rice Dish

Bamboo Shoot Rice with Teriyaki Unagi Eel.

Red Miso Soup, Pickled Vegetable.

Dessert

Assorted Fruit, Dessert, Matcha Powdered Green Tea.



April

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

Fried Young Sweetfish.

Bamboo Shoot.

Soup

Soft Shell Turtle Soup with Small Hot Pot Style.

Sashimi

Assorted Today's Sashimi.

Seasonal Dish

Bamboo Shoot Grilled with Japanese Sansho Pepper.

Charcoal Grilled Wagyu Beef Fillet.

Season Dish

Bamboo Shoot. Japanese Spiny Lobster.

Rice Dish

Bamboo Shoot Rice

Teriyaki Unagi Eel.

Red Miso Soup, Pickled Vegetable.

Dessert

Assorted Fruit, Dessert, Matcha Powdered Green Tea.



April

Yukiyanagi 雪柳

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

Appetizer

Unagi Eel and Cucumber with Vinegar.
Fried Young Sweetfish.
Bamboo Shoot.

Soup

Japanese Spiny Lobster.
Kyoto Style White Miso with Small Hot Pot Style.

Sashimi

Assorted Today's Sashimi.

Grilled Dish

Bamboo Shoot Grilled with Bud of Japanese Sansho
Pepper.
Abalone.

Side Dish

Charcoal Grilled Wagyu Beef Fillet.
Spring Onion.

Rice Dish

Bamboo Shoot Rice Cooked in an Iron Pot.
Teriyaki Unagi Eel.

Red Miso Soup, Pickled Vegetable.

Dessert

Assorted Fruit, Dessert, Matcha Powdered Green Tea.



April

Celebratory Kaiseki Course 祝懷石

16,000yen, Tax, Service Charge Included.

(Reservation required from 2 persons three days in advance)

Appetizer

Season Assorted

Soup

Kyoto Style White Miso Soup.

Sashimi

Assorted Today's Sashimi.

Grilled Dish

Sea Bream Grilled and Teriyaki.

Dried Mullet Roe. Red Bean Rice.

Seasonal Dish

Bamboo Shoot Simmered with Shaved Dried Bonito
and Soy Sauce.

Rice Dish *Please, Choose One.

*Teriyaki Unagi Eel Rice.

Or

* Sea Bream Rice.

Red Miso Soup, Pickled Vegetable.

Dessert

Assorted Fruit, Dessert, Matcha Powdered Green Tea.



April

Kyoto Bamboo Shoot Special Kaiseki Course.

京都産筍特別懐石

35,000yen, Tax, Service Charge Included.

(Reservation required three days in advance)

Appetizer

Bamboo Shoot, Bud of Japanese Sansho Pepper with
Dashi Soup Stock.
Season Assorted.

Sashimi

Assorted Today's Sashimi.

Soup

Japanese Spiny Lobster and Bamboo Shoot, Kyoto
Style White Miso with Small Hot Pot Style.

Grilled Dish

Bamboo Shoot and Bud of Japanese Sansho Pepper.
Charcoal Grilled Black Wagyu Beef Fillet.

Side Dish

Grilled Bamboo Shoot with Miso Sauce.
Fried Young Sweetfish.

Rice Dish

Bamboo Shoot Rice Cooked in an Iron Pot, Teriyaki
Unagi Eel, Red Miso Soup, Pickled Vegetable.

Dessert

Assorted Fruit, Dessert, Matcha Powdered Green Tea.



April

Unagi Eel and Soft Shell Turtle Special Course.

う・まる特別懷石

20,000yen, Tax, Service Charge Included.

(Reservation required three days in advance)

Appetizer

Season Assorted.

Small Hot Pot

Soft Shell Turtle Soup Stock with Small Hot Pot Style,

Sashimi

Assorted Today's Sashimi.

Grilled Dish

Teriyaki Unagi Eel and Grilled Unagi Eel.

Side Dish

Steam Egg Pudding with Soft Shell Turtle Soup Stock.

Side Dish

Unagi Eel and Cucumber with Vinegar,

Rice Dish *Please Choose One.

Teriyaki Unagi Eel Rice, Red Miso Soup.

Or

Soft Shell Turtle Porridge.

Pickled Vegetable.

Dessert

Assorted Fruit, Dessert.

