

September

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

Home Made Sesame Tofu.

Grilled Mushrooms and Chrysanthemums

Marinated in Dashi.

Soup

Kyoto Style White Miso Soup.

Sashimi

Assorted Today's Sashimi

Fried Dish

Deep Fried Shrimp, Conger Sea Eel,

Chestnut.

Bowl Dish

Autumn Eggplant, Baby Taro,

Chrysanthemum Flavored Sauce.

Rice Dish

Rice with Dried Young Sardines.

Pickled Vegetable, Red Miso Soup.

Dessert

September

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.

Bowl Dish

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

September

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

Home Made Sesame Tofu.

Grilled Mushrooms and Chrysanthemums  
Marinated in Dashi.

Soup

Kyoto Style White Miso Soup.

Deep-Fried Conger Sea Eel.

Sashimi

Assorted Today's Sashimi.

Grilled Dish

Grilled Spanish Mackerel Marinated with Soy  
Sauce, Mirin, Sake and Citrus Based Sauce  
with Ginko Nuts.

Bowl Dish

Autumn Eggplant, Baby Taro,  
Chrysanthemum Flavored Sauce.

Rice Dish

Matsutake Mushroom Rice.

Pickled Vegetable, Red Miso Soup.

Dessert

September

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

Home Made Sesame Tofu.

Seasonal Assortment.

Soup

Matsutake Mushroom and Conger Sea Eel

Steam-Boiled in an Earthenware Teapot.

Sashimi

Assorted Today's Sashimi.

Grilled Dish

Spanish Mackerel Marinated with Soy Sauce,

Mirin, Sake and Citrus Based Sauce with

Deep Fried Matsutake Mushroom.

Bowl Dish

Roast Wagyu Beef, Autumn Eggplant,

Chrysanthemum-Flavored Sauce.

Rice Dish \*Please Choose One.

\*Teriyaki Unagi Eel Rice.

Or

\* Matsutake Mushroom Rice.

Pickled Vegetable, Red Miso Soup.

Dessert

September

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

Home Made Sesame Tofu.

Seasonal Assortment.

Soup

Matsutake Mushroom and Conger Sea Eel

Steam-Boiled in an Earthenware Teapot.

Sashimi

Assorted Today's Sashimi.

Grilled Dish

Barracuda Marinated with Soy Sauce, Mirin,  
Sake and Citrus Based Sauce with Deep Fried  
Matsutake Mushroom.

Side Dish

Mashed Tofu and Vegetable Salad.

Seasonal Dish

Roast Wagyu Beef, Autumn Eggplant,  
Chrysanthemum-Flavored Sauce

Rice Dish \*Please Choose One.

\*Teriyaki Unagi Eel Rice.

Or

\* Matsutake Mushroom Rice.

Pickled Vegetable, Red Miso Soup.

Dessert

September

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.

Seasonal Assortment.

Soup

Soft-Shelled Turtle and Moon-Style Egg Tofu.

Matsutake Mushroom.

Sashimi

Assorted Today's Sashimi.

Grilled Dish

Barracuda with Sea Urchin.

Matsutake Mushroom.

Seasonal Dish

Wagyu with Miso Sauce.

Small Hot Pot

Matsutake Mushroom, Conger Sea Eel,  
Onion.

Rice Dish \*Please Choose One.

\*Teriyaki Unagi Eel Rice.

Or

\* Matsutake Mushroom Rice.

Pickled Vegetable, Red Miso Soup.

Dessert

September

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

Japanese Box Crab and Potherb Mustard.

Soup

Matsutake Mushroom and Conger Sea Eel.

Sashimi

Assorted Today's Sashimi.

Main Dish

Charcoal-Grilled Matsutake Mushroom and  
Wagyu Filet.

Seasonal Dish

Autumn Eggplant, Shark Fin,  
Chrysanthemum-Flavored Sauce.

Rice Dish

Matsutake Mushroom Rice with  
Teriyaki Unagi Eel.

Pickled Vegetable, Red Miso Soup.

Dessert

September

Yukiyanagi 雪柳

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

Appetizer

Soft-Shelled Turtle and Moon-Style Egg Tofu.  
Mackerel Sushi.

Soup

Matsutake Mushroom and Conger Sea Eel.

Sashimi

Assorted Today's Sashimi.

Grilled Dish

Charcoal-Grilled Matsutake Mushroom.  
Wagyu Filet.

Seasonal Dish

Tamba-Style Steamed Tilefish, Matsutake  
Mushroom, Chestnut with Chrysanthemum-  
Flavored Sauce.

Side Dish

Japanese Box Crab and Potherb Mustard.

Rice Dish

Matsutake Mushroom Rice with  
Teriyaki Unagi Eel.

Pickled Vegetable, Red Miso Soup.

Dessert

September

Celebratory Kaiseki Course 祝懷石

16,000yen, Tax, Service Charge Included.

(Reservation required from 2 persons three days in advance)

Appetizer

Seasonal Assortment.

Soup

Kyoto Style White Miso Soup.

Sashimi

Assorted Today's Sashimi.

Grilled Dish

Sea Bream Grilled and Teriyaki.

Red Bean Rice. Dried Mullet Roe.

Seasonal Dish

Roast Wagyu Beef, Autumn Eggplant,  
Chrysanthemum-Flavored Sauce.

Rice Dish

Teriyaki Unagi Eel Rice.

Pickled Vegetable, Red Miso Soup.

Dessert

September

Matsutake Mushroom and Conger Sea Eel

Special Kaiseki Course. 松茸と名残鰻特別懷石

35,000yen, Tax, Service Charge Included.  
(Reservation required from 2 persons two  
days in advance)

Appetizer

Matsutake Mushroom and Potherb Mustard  
Marinated with Chrysanthemum.  
Seasonal Assortment.

Sashimi

Conger Sea Eel, Three Different Styles.  
\*Cured with Konbu.  
\*Boild.  
\*Grilled and Tigt in Cold Water.  
And Today's Sashimi.

Soup

Matsutake Mushroom and Conger Sea Eel  
with Sukiyaki Style.

Grilled Dish

Charcoal Grilled Matsutake Mushroom.

Fried Dish

Conger Sea Eel and Matsutake Mushroom  
Tempura.

Rice Dish

Conger Sea Eel and Matsutake Mushroom  
Rice Cooked with Iron Pot Rice Cooker.

Matsutake Mushroom Steam-Boiled in an  
Earthenware Teapot.

Pickled Vegetable.

Dessert