

October

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.

Persimmon with Tofu Dressing.

Soup

Kyoto Style White Miso Soup.

Sashimi

Assorted Today's Sashimi

Grilled Dish

Cutlassfish Marinated with Soy Sauce, Mirin,
Sake and Citrus Based Sauce.

Ginko Nuts, Chestnut, Vinegared Myoga
Ginger.

Bowl Dish

Grilled Turnip, Shrimp Shaped Taro, Green,
Dressed in Ginger Starch Sauce.

Rice Dish

Rice with Dried Young Sardines.

Pickled Vegetable, Red Miso Soup.

Dessert



October

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



October

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.

Persimmon with Tofu Dressing.

Soup

Kyoto Style White Miso Soup.

Sashimi

Assorted Today's Sashimi.

Grilled Dish

Cutlassfish Marinated with Soy Sauce, Mirin,
Sake and Citrus Based Sauce.

Roast Wagyu Beef.

Ginkgo Nuts, Vinegared Myoga Ginger.

Bowl Dish

Grilled Turnip, Shrimp Shaped Taro, Green,
Dressed in Ginger Starch Sauce.

Rice Dish

Matsutake Mushroom Rice.

Pickled Vegetable, Red Miso Soup.

Dessert



October

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

Seasonal Assortment.

Soup

Matsutake Mushroom and Conger Sea Eel
Steam-Boiled in an Earthenware Teapot.

Sashimi

Assorted Today's Sashimi.

Grilled Dish

Deep Fried Sweetfish with Roe from Shiga
Prefecture.

Roast Wagyu Beef.

Vinegared Myoga Ginger, Kabosu Citrus.

Bowl Dish

Grilled Turnip, Shrimp Shaped Taro, Green,
Dressed in Ginger Starch Sauce.

Rice Dish *Please Choose One.

*Teriyaki Unagi Eel Rice.

Or

* Matsutake Mushroom Rice.

Pickled Vegetable, Red Miso Soup.

Dessert



October

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

Seasonal Assortment.

Soup

Conger Sea Eel and Matsutake Mushroom.

Sudachi Citrus.

Sashimi

Assorted Today's Sashimi.

Grilled Dish

Charcoal-Grilled and Deep Fried Sweetfish
with Roe from Shiga Prefecture.

Side Dish

Matsutake and Mizuna Green with Citrus
Vinegar.

Seasonal Dish

Roast Wagyu Beef, Grilled Turnip, Shrimp
Shaped Taro, Green, Dressed in Ginger
Starch Sauce.

Rice Dish *Please Choose One.

*Teriyaki Unagi Eel Rice.

Or

* Matsutake Mushroom Rice.

Pickled Vegetable, Red Miso Soup.

Dessert



October

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

Conger Sea Eel and Matsutake Mushroom.

Sudachi Citrus.

Sashimi

Assorted Today's Sashimi.

Grilled Dish

Charcoal-Grilled and Deep Fried Sweetfish
with Roe from Shiga Prefecture.

Seasonal Dish

Blue Crab, Grilled Matsutake Mushroom,
Mizuna Green.

Bowl Dish

Tajima Beef, Grilled Turnip, Shrimp Shaped
Taro, Green, Dressed in Ginger Starch Sauce.

Rice Dish *Please Choose One.

*Teriyaki Unagi Eel Rice.

Or

* Matsutake Mushroom Rice.

Pickled Vegetable, Red Miso Soup.

Dessert



October

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

Blue Crab, Grilled Matsutake Mushroom,
Sushi, Ginkgo Nuts.

Soup

Tilefish and Matsutake Mushroom.
Sudachi Citrus.

Sashimi

Assorted Today's Sashimi.

Main Dish

Charcoal-Grilled Matsutake Mushroom.
Grilled Sweetfish with Roe from Shiga
Prefecture.

Small Hot Pot

Tajima Beef, Grilled Turnip, Shrimp Shaped
Taro, Green, Dressed in Ginger Starch Sauce.

Rice Dish

Matsutake Mushroom Rice with
Teriyaki Unagi Eel.

Pickled Vegetable, Red Miso Soup.

Dessert



October

Yukiyanagi 雪柳

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

Appetizer

Blue Crab, Grilled Matsutake Mushroom,
Mizuna Green, Sushi, Ginkgo Nuts.

Soup

Soft Shell Turtle Soup, Small Hot Pot Style.

Sashimi

Assorted Today's Sashimi.

Grilled Dish

Charcoal-Grilled Sweetfish with Roe from
Shiga Prefecture.

Seasonal Dish

Charcoal-Grilled Matsutake Mushroom.
Wagyu Beef Fillet.

Side Dish

Tilefish, Grilled Turnip, Shrimp Shaped Taro,
Green, Dressed in Ginger Starch Sauce.

Rice Dish

Matsutake Mushroom Rice with
Teriyaki Unagi Eel.

Pickled Vegetable, Red Miso Soup.

Dessert



October

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, Grilled Turnip, Shrimp
Shaped Taro, Green, Dressed in Ginger
Starch Sauce.

Rice Dish

Teriyaki Unagi Eel Rice.

Pickled Vegetable, Red Miso Soup.

Dessert



October

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 Mizuna Green
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

