

# **GION**

**14,000yen(tax included)**

## ***Sakizuke -Appetizer-***

*Snow crab, Persimmon, “Shiitake” mushroom with crab vinegar,  
Monkfish liver tofu*

## ***Suimono -Soup-***

*Clear soup  
Quail dumpling, Turnip, Carrot*

## ***Tsukuri -Sashimi-***

*Tuna, Squid*

## ***Takiawase -Steamed Dish-***

*Braised yellowtail and white radish*

## ***Sunomono -Vinegared Dish-***

*Duck breast, Asparagus*

## ***Shiizakana -Hot pot Dish-***

*Miso-marinated sablefish  
Cream-baked potatoes and “Myoga” ginger*

## ***Shokuji -Rice Dish-***

*Scallop and “Shimeji” mushroom rice,  
Miso soup, Japanese pickles*

## ***Kanmi -Dessert-***

*Japanese sweet “Warabi mochi”, Strawberry*



Please note that some of ingredients will be changed depending on availability on the day.

If you have any food allergies, please do not hesitate to let us know in advance.

Our prices are shown in total which include tax and other fees.

20251101

# ***HIEI***

***18,000yen(tax included)***

## ***Sakizuke -Appetizer-***

*Snow crab, Persimmon, “Shiitake” mushroom with crab vinegar*

## ***Suimono -Soup-***

*Clear soup*

*“Yuba”- bean curd skin dumpling, “Maitake” mushroom, Carrot*

## ***Tsukuri -Sashimi-***

*Tuna, Squid*

## ***Takiawase -Steamed Dish-***

*White radish, Taro, “Yuba”-bean curd skin*

## ***Kobachi -Coled Dish-***

*Monkfish liver tofu*

## ***Yakimono -Grilled Dish-***

*Wagyu fillet steak*

## ***Shokuji -Rice Dish-***

*Scallop and “Shimeji” mushroom rice,*

*Miso soup, Japanese pickles*

## ***Kanmi -Dessert-***

*Fruit*



Please note that some of ingredients will be changed depending on availability on the day.

If you have any food allergies, please do not hesitate to let us know in advance.

Our prices are shown in total which include tax and other fees.

# **HEIAN**

**18,000yen(tax included)**

## ***Sakizuke -Appetizer-***

*Pufferfish sushi, Stewed “Shiitake” mushrooms*

*Mashed tofu salad of garland chrysanthemum and water dropwort,*

## ***Suimono -Soup-***

*Clear soup*

*Tilefish, “Maitake” mushroom, Turnip*

## ***Tsukuri -Sashimi-***

*Flounder, Tuna*

## ***Takiawase -Steamed Dish-***

*Braised yellowtail and white radish, Soy sauce flavored paste*

## ***Sunomono -Vinegared Dish-***

*Snow crab, Persimmon, “Shiitake” mushroom with crab vinegar*

## ***Shiizakana -Grilled Dish-***

*Abalone Steak, Asparagus with seaweed sauce*

## ***Shokuji -Rice Dish-***

*Scallop and “Shimeji” mushroom rice,*

*Miso soup, Japanese pickles*

## ***Kanmi -Dessert-***

*Japanese sweet “Warabi mochi”, Strawberry*



Please note that some of ingredients will be changed depending on availability on the day.

If you have any food allergies, please do not hesitate to let us know in advance.

Our prices are shown in total which include tax and other fees.

# ***HIGASHIYAMA***

***25,000yen(tax included)***

## ***Sakizuke -Appetizer-***

*Pufferfish sushi, Stewed “Shiitake” mushrooms,  
Mashed tofu salad of garland chrysanthemum and watercress*

## ***Suimono -Soup-***

*Clear soup*

*Tilefish, “Maitake” mushroom, Turnip*

## ***Tsukuri -Sashimi-***

*Flounder, Tuna*

## ***Takiawase -Steamed Dish-***

*Braised foie gras and white radish, Soy sauce flavored paste*

## ***Kobachi -Coled Dish-***

*Snow crab*

## ***Shiizakana -Grilled Dish-***

*Wagyu fillet steak*

## ***Shokuji -Rice Dish-***

*Scallop and “Shimeji” mushroom rice,  
Miso soup, Japanese pickles*

## ***Kanmi -Dessert-***

*Japanese sweet “Ubadama”, Strawberry*



Please note that some of ingredients will be changed depending on availability on the day.  
If you have any food allergies, please do not hesitate to let us know in advance.

Our prices are shown in total which include tax and other fees.