

# ***GION***

***15,000yen***

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

*Monkfish Liver,*

*Chrysanthemum Greens, Deep-Fried Conger Eel*

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

*Clear Soup,*

*Grinded Yuba*

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

*Pufferfish,*

*Lightly Seared Tuna*

## ***Aburamono -Fried Dish-***

*Crispy Rice-Flour Fried Ebi-imo*

## ***Onmono -Simmered Dish-***

*Simmered Turnip with Miso Sauce*

## ***Shiizakana -Grill Dish-***

*Grilled Splendid Alfonsino*

***【Upgrade to a Wagyu beef fillet steak for an additional ¥3,000】***

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

*Sea Bream Rice,*

*Miso Soup, Japanese Pickles*

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

*Japanese Sweet “Warabi mochi”*



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.

The food cannot be ordered for takeaway.

# **HIGASHIYAMA**

**20,000yen**

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

*Monkfish Liver,*

*Chrysanthemum Greens, Deep-Fried Conger Eel*

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

*Clear Soup,*

*Grinded Yuba*

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

*Pufferfish, Grilled Pufferfish Milt*

## ***Onmono -Simmered Dish-***

*Steamed Turnip Custard, Eel, Ginkgo*

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

*Crab Stuffed in Sanpokan Citrus*

## ***Shiizakana -Grill Dish-***

*Grilled Tilefish*

***【Upgrade to a Wagyu beef fillet steak for an additional ¥3,000】***

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

*Sea Bream Rice,*

*Miso Soup, Japanese Pickles*

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

*Strawberry Almond Jelly Pudding,*

*Japanese Sweet “Warabi mochi”*



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.

The food cannot be ordered for takeaway.