

# UKIHASHI BENTO BOX

— 雅 MIYABI —

¥6,500

## Starter

Cherry Blossom Mixed Sesame *Tofu* in *Dashi* Sauce

## BENTO BOX

- Assorted Seasonal Dishes
- *Sashimi* of the Day
- Grilled Salmon with Japanese Pepper
- Steamed Spanish Mackerel Topped with Meringue, Bamboo Shoot, *Wakame* Seaweed and Carrot

## Fried Dish

Assorted *Tempura*

## Rice Dish

- Rice with *Chirimen Sansho* (Dried Young Sardines and *Sansho* Pepper Cooked in Sweet-and-Salty Soy Sauce)
- Japanese Pickles
- *Miso* Soup

## Dessert

Pink Rice Cake Filled with Sweetened Bean Paste, Wrapped in a Salt-preserved Cherry Leaf with Strawberry



※ The photo is for illustrative purpose only.

Seasonal items are subject to change, based on availability.  
We use domestically produced rice only.

# OMURO COURSE

¥10,000

## Starter

Cherry Blossom Mixed Sesame *Tofu* in *Dashi* Sauce

## *Sashimi*

*Sashimi* of the Day

## Grilled Dish

Grilled Trout with Japanese Pepper and *Tosa*-Style Bonito-Flavored Bamboo Shoot

## Hot Dish

Steamed Spanish Mackerel Topped with Meringue, Bamboo Shoot, *Wakame* Seaweed and Carrot

## Fried Dish

Assorted *Tempura*

## Rice Dish

- Rice with *Chirimen Sansho* (Dried Young Sardines and *Sansho* Pepper Cooked in Sweet-and-Salty Soy Sauce)
- Japanese Pickles
- *Miso* Soup

## Dessert

Pink Rice Cake Filled with Sweetened Bean Paste, Wrapped in a Salt-preserved Cherry Leaf with Strawberry



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# KAORI COURSE

¥12,500

## Starter

Spring Vegetables and Shrimp Dressed with *Unohana* Soy Pulp

## Soup

Clear Soup of Bamboo Shoot Dumpling with Wheat Gluten, *Mibuna* Greens and Japanese Pepper

## Sashimi

*Sashimi* of the Day

## Grilled Dish

Grilled Trout Topped with Meringue and Cherry Blossom Petal  
Canola Flowers Dressed with Mustard

## Hot Dish

Steamed Spanish Mackerel Topped with Meringue, Bamboo Shoot, *Wakame* Seaweed and Carrot

## Fried Dish

Deep-Fried Shrimp and Squid Wrapped in Cherry Leaf with Deep-Fried Green Chili Pepper

## Rice Dish

- Rice with *Chirimen Sansho* (Dried Young Sardines and *Sansho* Pepper Cooked in Sweet-and-Salty Soy Sauce)
- Japanese Pickles
- Miso* Soup

## Dessert

Pink Rice Cake Filled with Sweetened Bean Paste,  
Wrapped in a Salt-preserved Cherry Leaf  
with Strawberry



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# SUIRAKU COURSE

¥16,000

## Starter

Spring Vegetables and Tiger Shrimp Dressed with *Unohana* Soy Pulp

## Soup

Clear Soup of Bamboo Shoot Dumpling with Wheat Gluten, *Mibuna* Greens and Japanese Pepper

## Sashimi

*Sashimi* of the Day

## Grilled Dish

Grilled Trout Topped with Meringue and Cherry Blossom Petal  
Canola Flowers Dressed with Mustard

## Hot Dish

Steamed Spanish Mackerel Topped with Meringue, Bamboo Shoot, *Wakame* Seaweed and Carrot

## Grilled Dish

Grilled Salty-Sweet Japanese Beef and Bamboo Shoot with Egg Yolk  
and Fine Strips of Leek

## Rice Dish

- Seasoned Rice with Bamboo Shoot
- Japanese Pickles
- *Miso* Soup

## Dessert

Seasonal Fruits



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# KYOMAIIKA COURSE

¥20,000

## Starter

Spring Vegetables and Tiger Shrimp Dressed with *Unohana* Soy Pulp

## Soup

Clear Soup of Bamboo Shoot Dumpling with Wheat Gluten, *Mibuna* Greens and Japanese Pepper

## Sashimi

*Sashimi* of the Day

## Grilled Dish

Grilled Trout Topped with Meringue and Cherry Blossom Petal

Canola Flowers Dressed with Mustard, Sea Bream *Temari Sushi* and Green Peas Castella Cake

## Grilled Dish

Grilled Salty-Sweet *Kuroge Wagyu* Beef and Bamboo Shoot with Egg Yolk  
and Fine Strips of Leek

## Fried Dish

Deep-Fried Tiger Shrimp and Abalone Wrapped in Cherry Leaf  
with Deep-Fried Green Chili Pepper

*Kotohiki no Shio* Salt

## Rice Dish

- Seasoned Rice with Bamboo Shoot
- Japanese Pickles
- *Miso* Soup

## Dessert

Seasonal Fruits



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# WAGYU BEEF SUKIYAKI

¥12,500

## Starter

Spring Vegetables and Shrimp Dressed with *Unohana* Soy Pulp

## Sashimi

*Sashimi* of the Day

## Hot Pot

*Sukiyaki*: *Kuroge Wagyu* Beef, Vegetables and *Tofu* Cooked in Sweetened Soy Sauce Broth

**Japanese Branded Beef “Kobe Beef” may be available based on availability.  
It will be additional JPY 4,500 for the upgrade. Please ask our staff for details.**

## Rice Dish

- Rice with *Chirimen Sansho* (Dried Young Sardines and *Sansho* Pepper Cooked in Sweet-and-Salty Soy Sauce)  
or
- Udon* Noodles
- Japanese Pickles
- Miso* Soup

## Dessert

Pink Rice Cake Filled with Sweetened Bean Paste, Wrapped in a Salt-preserved Cherry Leaf with Strawberry



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# WAGYU BEEF SHABU SHABU ¥12,500

## Starter

Spring Vegetables and Shrimp Dressed with *Unohana* Soy Pulp

## Sashimi

*Sashimi* of the Day

## Hot Pot

*Shabu Shabu*: Thinly Sliced *Kuroge Wagyu* Beef and Vegetables Cooked in a Broth  
Served with *Ponzu* Soy-Citrus and Sesame Sauce

**Japanese Branded Beef “Kobe Beef” may be available based on availability.  
It will be additional JPY 4,500 for the upgrade. Please ask our staff for details.**

## Rice Dish

- Rice with *Chirimen Sansho* (Dried Young Sardines and *Sansho* Pepper)  
Cooked in Sweet-and-Salty Soy Sauce)
- Japanese Pickles
- *Miso* Soup

## Dessert

Pink Rice Cake Filled with Sweetened Bean Paste, Wrapped in a Salt-preserved Cherry Leaf with Strawberry



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Limited Quantity

# SUSHI AND SUKIYAKI COURSE

¥17,000

## Starter

Spring Vegetables and Shrimp Dressed with *Unohana* Soy Pulp

## Soup

Clear Soup of Bamboo Shoot Dumpling with Wheat Gluten

## Hot Pot

*Sukiyaki*: Thinly Sliced Kyoto *Kuroge Wagyu* Beef, Vegetables and *Tofu* Cooked in Sweetened Soy Sauce Broth

**Japanese Branded Beef “Kobe Beef” may be available based on availability. It will be additional JPY 5,000 for the upgrade. Please ask our staff for details.**

## Fried Dish

Assorted *Tempura*

## Rice Dish

Assorted 7 *Sushi*,  
*Miso* Soup

## Dessert

Pink Rice Cake Filled with Sweetened Bean Paste, Wrapped in a Salt-preserved Cherry Leaf with Strawberry



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Limited Quantity

# ***SUSHI AND SHABU SHABU COURSE***

**¥17,000**

## **Starter**

Spring Vegetables and Shrimp Dressed with *Unohana* Soy Pulp

## **Soup**

Clear Soup of Bamboo Shoot Dumpling with Wheat Gluten

## **Hot Pot**

*Shabu Shabu*: Thinly Sliced Kyoto *Kuroge Wagyu* Beef and Vegetables Cooked in a Broth  
Served with *Ponzu* Soy-Citrus and Sesame Sauce

**Japanese Branded Beef “Kobe Beef” may be available based on availability.  
It will be additional JPY 5,000 for the upgrade. Please ask our staff for details.**

## **Fried Dish**

Assorted *Tempura*

## **Rice Dish**

Assorted 7 *Sushi*,  
*Miso* Soup

## **Dessert**

Pink Rice Cake Filled with Sweetened Bean Paste, Wrapped in a Salt-preserved Cherry Leaf with Strawberry



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