

# UKIHASHI BENTO BOX

— 雅 MIYABI —

¥6,500

## Starter

Ginger Sesame *Tofu* in *Dashi* Sauce with Simmered Young Ginger in Sweet Syrup

## BENTO BOX

- Assorted Seasonal Dishes
- *Sashimi* of the Day
- Seasoned-Soy-Marinated Trout and Chinese Yam Pickled with *Wasabi*
- Simmered Lotus Root Rolled in Deep-Fried *Tofu* with Young Potato and Wheat Gluten

## 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

*Matcha* Green Tea Bracken-starch Dumpling



※ The photo is for illustrative purpose only.

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

# GRILLED EEL COURSE

¥8,000

## **Starter**

Grilled Eel and Cucumber with Vinegar

## ***Sashimi***

*Sashimi* of the Day

**Additional dish "Grilled Eel Rolled in Japanese Omelet" can be requested at JYP 1,000, please ask our staff for details.**

## **Rice Dish**

Grilled Japanese Eel on Rice

*Narazuke* (*Daikon* Radish Pickled with *Sake* Lees)

Eel Liver Soup

## **Dessert**

*Matcha* Green Tea Bracken-starch Dumpling



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# OMURO COURSE

¥10,000

## **Starter**

Ginger Sesame *Tofu* in *Dashi* Sauce with Simmered Young Ginger in Sweet Syrup

## ***Sashimi***

*Sashimi* of the Day

## **Grilled Dish**

Seasoned-Soy-Marinated Trout and Chinese Yam Pickled with *Wasabi*

## **Hot Dish**

Simmered Lotus Root Rolled in Deep-Fried *Tofu* with Young Potato and Wheat Gluten

## **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**

*Matcha* Green Tea Bracken-starch Dumpling



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# KAORI COURSE

¥12,500

## **Starter**

Ginger Sesame *Tofu* in *Dashi* Sauce with Simmered Young Ginger in Sweet Syrup

## **Soup**

Clear Soup with Grilled Conger Eel Dumpling

## ***Sashimi***

*Sashimi* of the Day

## **Grilled Dish**

Seasoned-Soy-Marinated Trout and Chinese Yam Pickled with *Wasabi*

## **Hot Dish**

Simmered Lotus Root Rolled in Deep-Fried *Tofu* with Young Potato and Wheat Gluten

## **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**

*Matcha* Green Tea Bracken-starch Dumpling and Seasonal Fruits



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# SUIRAKU COURSE

¥16,000

## Starter

Ginger Sesame *Tofu* Topped with Thinly Sliced Boiled Octopus and Water Shield in *Dashi* Sauce

## Soup

Clear Soup with Conger Eel, Eggplant, Burdock and Japanese Pepper

## Sashimi

*Sashimi* of the Day

## Grilled Dish

Seasoned-Soy-Marinated Fat Greenling with Ginger Root, Chinese Yam Pickled with *Wasabi*, *Daikon* Radish and Dried Mullet Roe

## Grilled Dish

Deep-Fried Japanese Beef, Young Potato and Asparagus Simmered in *Dashi* Sauce

## Fried Dish

Assorted *Tempura*

Shrimp, Young Sweetfish, Baby Corn and *Manganji* Pepper

## Rice Dish

- Rice with Sea Bream Dressed with Sesame
- Japanese Pickles
- *Miso* Soup

## Dessert

Seasonal Fruits



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# KYOMAIKA COURSE

¥20,000

## **Starter**

Ginger Sesame *Tofu* Topped with Thinly Sliced Boiled Octopus and Water Shield in *Dashi* Sauce

## **Soup**

Clear Soup with Conger Eel, Eggplant, Burdock and Japanese Pepper

## ***Sashimi***

*Sashimi* of the Day

## **Grilled Dish**

Seasoned-Soy-Marinated Fat Greenling with Ginger Root, Chinese Yam Pickled with *Wasabi*, *Daikon* Radish and Dried Mullet Roe

## **Grilled Dish**

Deep-Fried *Kuroge* Wagyu Beef, Young Potato and Asparagus Simmered in *Dashi* Sauce

## **Fried Dish**

Assorted *Tempura*

Tiger Shrimp, Young Sweetfish, Baby Corn and *Manganji* Pepper

## **Rice Dish**

- Seasoned Rice
- *Sake*-steamed Abalone with Roast Laver Seaweed
- Japanese Pickles
- *Miso* Soup

## **Dessert**

Seasonal Fruits



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# WAGYU BEEF SUKIYAKI

¥12,500

## Starter

Ginger Sesame *Tofu* in *Dashi* Sauce with Simmered Ginger in Sweet Syrup and Water Shield

## Sashimi

*Sashimi* of the Day

## Hot Pot

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

**Japanese Branded Beef “Omi 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

*Matcha* Green Tea Bracken-starch Dumpling and Seasonal Fruits



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# WAGYU BEEF *SHABU SHABU*      ¥12,500

## Starter

Ginger Sesame *Tofu* in *Dashi* Sauce with Simmered Ginger in Sweet Syrup and Water Shield

## *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 “*Omi 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

*Matcha* Green Tea Bracken-starch Dumpling and Seasonal Fruits



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Limited Quantity

# ***SUSHI AND SUKIYAKI COURSE***

**¥17,000**

## **Starter**

Ginger Sesame *Tofu* in *Dashi* Sauce with Simmered Ginger in Sweet Syrup and Water Shield

## **Soup**

Clear Soup with Grilled Conger Eel Dumpling

## **Hot Pot**

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

**Japanese Branded Beef “Omi 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**

*Matcha* Green Tea Bracken-starch Dumpling and Seasonal Fruits



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Limited Quantity

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

## **¥17,000**

### **Starter**

Ginger Sesame *Tofu* in *Dashi* Sauce with Simmered Ginger in Sweet Syrup and Water Shield

### **Soup**

Clear Soup with Grilled Conger Eel Dumpling

### **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 “Omi 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**

*Matcha* Green Tea Bracken-starch Dumpling and Seasonal Fruits



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