

UKIHASHI BENTO BOX

— 雅 MIYABI —

¥6,500

Starter

Japanese Pumpkin *Tofu* with *Miso*-Flavored Minced Chicken

BENTO BOX

- Assorted Seasonal Dishes
- *Sashimi* of the Day
- Grilled Sea Bass with Mustard Lotus Root
- Deep-Fried Eggplant Topped with Scallop and Shrimp Starchy Sauce

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

Mineoka Milky *Tofu* with Brown Sugar Syrup

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



※ The photo is for illustrative purpose 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 JPY 1,000. Please ask our staff for details.

Rice Dish

Grilled Eel on Rice

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

Eel Liver Soup with *Mitsuba* Green and Seaweed

Dessert

Mineoka Milky *Tofu* with Brown Sugar Syrup

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OMURO COURSE

¥10,000

Starter

Japanese Pumpkin *Tofu* with *Miso*-Flavored Minced Chicken

Sashimi

Sashimi of the Day

Grilled Dish

Salt-Grilled Sweetfish with Mustard Lotus Root and Water Pepper Vinegar

Hot Dish

Grilled Free Range Chicken and *Kujo Negi* Leek with Sesame Sauce

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

Mineoka Milky *Tofu* with Brown Sugar Syrup

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KAORI COURSE

¥12,500

Starter

Japanese Pumpkin *Tofu* with Miso-Flavored Minced Chicken

Soup

Clear Soup with Corn Dumpling and White Wood Ear Mushroom

Sashimi

Sashimi of the Day

Grilled Dish

Salt-Grilled Sweetfish with Mustard Lotus Root and Water Pepper Vinegar

Hot Dish

Grilled Free Range Chicken and *Kujo Negi* Leek with Sesame Sauce

Fried Dish

Deep-Fried Eggplant Topped with Scallop and Shrimp Starchy Sauce

Rice Dish

Rice with *Chirimen Sansho*

(Dried Young Sardines and *Sansho* Pepper Cooked in Sweet-and-Salty Soy Sauce)

Japanese Pickles

Miso Soup

Dessert

Mineoka Milky *Tofu* with Brown Sugar Syrup and Seasonal Fruit

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SUIRAKU COURSE

¥16,000

Starter

Octopus and *Hasuimo* Lotus Stem with Sesame Vinegar Sauce and Goji Berries

Soup

Clear Soup of Parboiled Pike Conger Eel with *Kudzu* Arrowroot Starch,
White Wood Ear Mushroom, String Bean and Salty Plum Paste with a Touch of *Yuzu* Citrus

Sashimi

Sashimi of the Day

Grilled Dish

Salt-Grilled Sweetfish with Pickled Gingerroot, Mustard Lotus Root
and Water Pepper Vinegar Sauce

Small Dish

Water Shield with Plum Paste in *Tosa* Style Soy-Vinaigrette

Hot Dish

Grilled Japanese Beef and *Kujo Negi* Leek with Sesame Sauce

Simmered Dish

Simmered *Kamo* Eggplant with Ginger, Scallop and Shark Fin Starchy Sauce

Rice Dish

Rice with *Chirimen Sansho*

(Dried Young Sardines and *Sansho* Pepper Cooked in Sweet-and-Salty Soy Sauce)

Japanese Pickles

Miso Soup

Dessert

Seasonal Fruit

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KYOMAIKA COURSE

¥20,000

Starter

Octopus and *Hasuimo* Lotus Stem with Sesame Vinegar Sauce, Topped with Sea Urchin

Soup

Clear Soup of Parboiled Pike Conger Eel with *Kudzu* Arrowroot Starch,
White Wood Ear Mushroom, String Bean and Salty Plum Paste with a Touch of *Yuzu* Citrus

Sashimi

Sashimi of the Day

Grilled Dish

Salt-Grilled Sweetfish with Pickled Gingerroot, and Water Pepper Vinegar Sauce
Water Shield, Small Mackerel *Sushi*, Vegetable Mixed Rolled Omelet, Simmered and Glazed Shrimp

Small Dish

Grilled *Myoga* Ginger and *Manganji* Pepper in *Dashi* Broth

Hot Dish

Grilled *Kuroge* Wagyu Beef and *Kujo Negi* Leek with Sesame Sauce

Simmered Dish

Simmered *Kamo* Eggplant with Ginger, Scallop and Shark Fin Starchy Sauce

Rice Dish

Steamed Rice Cooked in *Donabe* Pot
Grilled Eel with Sweetened Soy Sauce
Japanese Pickles
Miso Soup

Dessert

Seasonal Fruit

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WAGYU BEEF *SUKIYAKI*

¥12,500

Starter

Japanese Pumpkin *Tofu* with *Miso*-Flavored Minced Chicken

Sashimi

Sashimi of the Day

Hot Pot

Sukiyaki: *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 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

Mineoka Milky *Tofu* with Brown Sugar Syrup

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WAGYU BEEF *SHABU SHABU*

¥12,500

Starter

Japanese Pumpkin *Tofu* with *Miso*-Flavored Minced Chicken

Sashimi

Sashimi of the Day

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 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

Mineoka Milky *Tofu* with Brown Sugar Syrup

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Limited Quantity

SUSHI AND SUKIYAKI COURSE

¥17,000

Starter

Octopus and *Hasuimo* Lotus Stem with Sesame Vinegar Sauce, Topped with Sea Urchin

Soup

Clear Soup with Parboiled Pike Conger Eel, *Kudzu* Arrowroot Starch, White Wood Ear Mushroom, String Bean and Salty Plum Paste with a Touch of *Yuzu* Citrus

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 5,500 for the upgrade. Please ask our staff for details.**

Fried Dish

Assorted *Tempura*

Rice Dish

Assorted 7 *Sushi*,
Miso Soup

Dessert

Mineoka Milky *Tofu* with Brown Sugar Syrup



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Limited Quantity

SUSHI AND SHABU SHABU COURSE

¥17,000

Starter

Octopus and *Hasuimo* Lotus Stem with Sesame Vinegar Sauce, Topped with Sea Urchin

Soup

Clear Soup with Parboiled Pike Conger Eel, *Kudzu* Arrowroot Starch, White Wood Ear Mushroom, String Bean and Salty Plum Paste with a Touch of *Yuzu* Citrus

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 5,500 for the upgrade. Please ask our staff for details.**

Fried Dish

Assorted *Tempura*

Rice Dish

Assorted 7 *Sushi*,
Miso Soup

Dessert

Mineoka Milky *Tofu* with Brown Sugar Syrup



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