

# June Tasting Menu

\* Everything is coming a small portion \* two orders minimum

\* Please refrain from sharing

## 5 dishes + ¥6500

### 1 Appetizer

#### Natsu-yasai takiawase

simmered summer vegetable with yuzu jelly

### 2 Warm dish

#### Kamo manjyu

Kyoto's traditional bun, made from minced duck and lily bulbs

### 3 Sashimi dish

#### Assortment of Sashimi

Sliced raw fish. Changed daily

### 4 Grilled dish

#### Hamo tare-yaki

Grilled pike conger teriyaki

### 5 Lightly simmered dish

#### Buta kakuni to kisetsu-yasai

Simmered pork rib and seasonal vegetable, Kyoto-style miso sauce

### Clay pot rice & miso soup

#### Donabe Gohan

Freshly cooked white rice & today's topping

or

You may change to Chef's special rice  
(\*\* Please choose the same flavor for your party.)

\* Rice with grilled salmon & salmon roe  
[+2000 yen per clay pot. From 2 people]

\* Rice with seasonal ingredients  
[+2000 yen per clay pot. From 2 people]

### Dessert Please choose either.

#### \* Mushi purin

Steamed custard pudding with bitter caramel (served cold)

#### \* Kokuto ice cream to kurumi glace

Brown sugar ice cream with honeyed walnuts

## 6 dishes+ ¥8500

### 1 Appetizer

#### Tako no yawarakani & Natsu-yasai

simmered octopus & summer vegetable with yuzu jelly

### 2 Warm dish

#### Kamo manjyu

Kyoto's traditional bun, made from minced duck and lily bulbs

### 3 Sashimi dish

#### Assortment of Sashimi

Sliced raw fish. Changed daily

### 4 Fried dish

#### Toumorokoshi & Shirauo tempura

assorted tempura: corn & whitebait (icefish)

### 5 Grilled dish

#### Hamo tare-yaki

Grilled pike conger teriyaki

### 6 Simmered or grilled dish Please choose either.

#### Buta kakuni to kisetsu-yasai

Simmered pork rib and seasonal vegetable, Kyoto-style miso sauce

or

50g of grilled wagyu rump beef (+1,000 yen)

### Clay pot rice & miso soup

Please choose rice flavor from following items.  
(\*\* Please choose the same flavor for your party.)

#### \* White rice

Freshly cooked white rice with today's topping

#### \* Salmon mixed rice

Rice cooked with broth, grilled salmon and salmon roe on top

#### \* Seasonal ingredients mixed rice

Rice cooked with broth and seasonal ingredients

### Dessert Please choose either.

#### \* Mushi purin

Steamed custard pudding with bitter caramel (served cold)

#### \* Kokuto ice cream to kurumi glace

Brown sugar ice cream with honeyed walnuts