

2020.06~ A la carte menu

SASHIMI	price
nagasaki: Tuna, chu-toro	1850
nagasaki: Tuna, akami	1700
setouchi: seared Pike conger	1600
ehime: Sea bream	1600
ehime: Squid	1500

EARLY SUMMER COLD DISH

stair fried burdock and lotus root, sansho peppers	780
five kinds of simmered vegetable	1100
boiled octopus and soaked okura in japanese stock	980
green salad with honey french dressing	1350
tender Japanese steamed beef	1800
nukaduke: cucumber and turnip	680
chinmi (assorted 3 kind of delicacies)	1200

EARLY SUMMER DISH (served warm)

edamame: boiled green soybeans	700
home made potato salad	730
bony parts(sea bream) boiled with soy and sugar	1100
Japanese-style rolled omelette	950
simmered pork rib and vegetable, Kyoto miso sauce	1800

EARLY SUMMER FRIED DISH

corn tempura	980
deep fried pike conger & Kyoto green pepper	1400
whitebait(icefish) tempura	1250
karaage: Japanese-style fried chicken	1100
wagyu beef cutlet, sansho sause	3000

EARLY SUMMER GRILLED DISH

grilled baby corn	780
grilled green asparaguses	880
Kyoto traditional food: grilled wheat gluten bread	880
grilled black cod	1750
(the fish pickled overnight in kyoto sweet miso, then grilled)	
setouchi: grilled pike conger teriyaki	1400
grilled chicken leg	1750
grilled pork loin	1750
(the pork pickled overnight in fermented soy malt, then grilled)	
grilled wagyu beef	3000

FRESHLY COOKED RICE

◆ white rice	1250
◆ flavored rice (the rice cooked with seasonal ingredients and seasoning)	
grilled corn & whitebait	2850
grilled pike conger teriyaki & sansho pepper	3000
grilled salmon & salmon roe	3000
grilled rice ball spread fuki-miso on	500

NOODLES

thin wheat noodles with pickled plum and grated radish	850
thin wheat noodles with citrus and grated radish	850

OTHERS

fried bonito flakes (for white rice)	450
salmon roe soaked in soy sauce (for white rice)	900
dried sardine with Japanese pepper (for white rice)	550
Kyoto-style miso soup & pickles	650
soybean flour ice cream with caramelized walnut	500