

Omakase Kaiseki Menu

五感の出汁 : Dashi for the Five Senses

Traditional broth of kombu kelp and smoked bonito flakes

八寸 : Seasonal Appetizer*

Chef's daily creation of bite-sized starters featuring seafood, sesame tofu, bamboo shoots, lotus root and myoga (Japanese ginger)

お椀 : Sansho Pepper Fish Broth

Honegiri-cut filet of fish in dashi broth
with seasonal vegetables and sansho pepper leaves

刺身 : Chef's Choice Sashimi*

Tuna, sea bream, and horse mackerel

茶碗蒸し : Savory Egg Custard*

Steamed egg custard, topped with uni, okra
and freshly-grated wasabi

焼き物 魚 : Sautéed Yellowtail with Asparagus

Teriyaki-grilled hamachi (Japanese yellowtail) with French-inspired
asparagus cream sauce and seasonal vegetables

焼き物 肉 : Wagyu Steak Duo*

Pairing of aged Washugyu ribeye (USA) and Wagyu filet mignon
(Japan), served with burdock cream sauce, yuzu salt and greens

お食事 : Koshihikari Rice with Miso Soup and Pickles

Delicately seasoned rice prepared in earthenware pot,
served with miso soup and tsukemono (Japanese pickles)

水物 : Dessert

Hojicha tea cheesecake, served with homemade vanilla ice cream
and Kyoto-grown organic Hojicha tea

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.