



## **Introduction to Kaiseki**

\$200

Spring 2024

### **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

### **刺身 : Chef's Choice Sashimi\***

### **茶碗蒸し : Savory Egg Custard**

Steamed egg custard, Shrimp,  
Chrysanthemum and black truffle

### **焼き物 肉 : Roasted Washugyu Fillet\***

Seasonal vegetables, Oroshi ponzu sauce

### **お食事 : Traditional Koshihikari Rice Course**

Delicately seasoned rice prepared in earthenware pot,  
with miso soup and Tsukemono (Japanese pickles)  
and Kyoto-grown organic Hojicha tea

### **甘味 : Seasonal Dessert**

Chocolate soufflé cake with homemade vanilla ice cream

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