



Kaiseki Experience
March 2025 Menu

五感の出汁 : Dashi for the Five Senses

Traditional Broth of Kombu Kelp and Smoked Bonito Flakes

八寸 : Seasonal Appetizer*

The seasonal appetizer showcases ingredients inspired by *Hinamatsuri*, also known as Girls' Day or Doll Festival, is a traditional Japanese celebration held annually on March 3rd. It is a day to pray for the health, happiness, and prosperity.

お造り : Chef's Choice Sashimi*

Daily Specials
With Soy Sauce & Fresh Wasabi

お椀 : Asari Shinjo

Clam Dumpling with Seasonal Vegetables

煮物 : Sawara with Agedashi Atsuage Tofu

Spanish Mackerel with Deep Fried Tofu in a Savory Dashi Based Broth

焼き物 魚 : Grilled Nodoguro

Blackthroat Scaperch with Seasonal Vegetables

焼き物 肉 : Wagyu Fillet Steak

With Takenoko (Bamboo Shoots)

お食事 : Chirashi Sushi

Japanese Rice from Yuki-Tsubaki
with Miso Soup on the side
and Kyoto-Grown Organic Hojicha Tea

甘味 : Seasonal Dessert

**** Menus are subject to change without notice. Ingredients and course details are subject to change daily.**

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

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