



DINNER

¥ 10,000

November 7dishes

First dish

Cream cheese tofu with pomegranate
Grated red kidney carrots
Kyoto sweet potato teriyaki
Yellowtail sushi roll
Hakkaisan sake lees churros
Duck sukiyaki with grilled green
onions

Second dish

Flatfish, surf clam, Meyer lemon, red
and white pickled vegetables

Third dish

Steamed Tamaji, Lily Root, Mimolette

Fish dish

Fresh fish from Shimotsuki, pear, and
Chidori vinegared kudzu paste

Main dish

Domestic beef rump, magnolia leaf,
Horikawa burdock

Meal

Goto udon, free-range eggs, truffles

Seasonal sweetness

Ruby terrine with Sichuan pepper

tea



DINNER

November 8dishes

¥ 13,000

First dish

Cream cheese tofu with pomegranate
Grated red kidney carrots
Kyoto sweet potato teriyaki
Yellowtail sushi roll
Hakkaisan sake lees churros
Duck sukiyaki with grilled green onions

Second dish

Flatfish, surf clam, Meyer lemon, red and white pickled vegetables

Third dish

Steamed Tamaji, Lily Root, Mimolette

Fourth dish

Snow crab, Kujo leeks, and red rice risotto

Fish dish

Fresh fish from Shimotsuki, pear, and Chidori vinegared kudzu paste

Main dish

Wagyu beef rib roast, magnolia leaf, Horikawa burdock

Meal

Goto udon, free-range eggs, truffles

Seasonal sweetness

Ruby terrine with Sichuan pepper

tea



DINNER

¥ 18,000

November 8dishes

First dish

Cream cheese tofu with pomegranate
Grated red kidney carrots
Kyoto sweet potato teriyaki
Yellowtail sushi roll
Hakkaisan sake lees churros
Duck sukiyaki with grilled green onions

Second dish

Flatfish, surf clam, Meyer lemon, red and white pickled vegetables

Third dish

Steamed Tamaji, Lily Root, Mimolette

Fourth dish

Snow crab, Kujo leeks, and red rice risotto

Fish dish

Fresh fish from Shimotsuki, scallops, pears, and vinegared kudzu paste from Chidori

Main dish

Sendai beef sirloin, magnolia leaf, Horikawa burdock

Meal

Goto udon, free-range eggs, truffles

Seasonal sweetness

Ruby terrine with Sichuan pepper

tea