



# Seasonal Kaiseki Course – KAKITSUBATA –

¥12,100



## Appetizer

Kyoto Yuba Dumpling with Crab Sauce, Green Vegetables, Ginger



## Assorted Appetizers

Fried Ginkgo Skewers, Simmered Prawns, Sweetened Chestnuts,  
Autumn Mackerel Sushi, Kyoto Millet Gluten with Miso Sauce,  
Grilled Autumn Salmon, Persimmon with White Vinegar Sauce, Grilled Duck,  
Grilled Matsutake Mushrooms and Kyoto Mizuna with Sesame Dressing,

## Sashimi

Natural Medium Fatty Tuna, Seared Barracuda, Sweet Shrimp,  
Small Chrysanthemum, Azumino Wasabi, Shiso Leaf, Red Water Pepper, Perilla  
Blossoms, Soy Sauce



## Fried Dish

Spanish Mackerel Wrapped in Shiso and Autumn Vegetable Tempura  
Myoga, Pumpkin, Fushimi Peppers  
Tempura Dipping Sauce, Tango Silk Salt and Sansho Pepper



## Hot Pot

Kyoto Red Chicken and Five Mushroom Kyoto-Style Hot Pot  
Kyoto Ichimi Pepper

## Rice Dish

Today's Mixed Rice, Pickles

## Parfait

There are 3 types to choose from.

Uji Matcha Ice Cream and Red Bean Parfait

Sweet Potato and Fresh Yatsushashi Parfait with Fig Simmered in Kosu Wine

Apple and Japanese Black Tea Parfait with Caramel Ice Cream



Prices include consumption tax and service charge.

To the guests who have some allergy to specific ingredients, please inform us the detail when ordering.

