

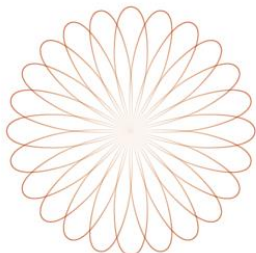
# 花樂



[KARAKU]

## Dinner Course Menu

¥14,520



Appetizer

Small Dishes

Sashimi

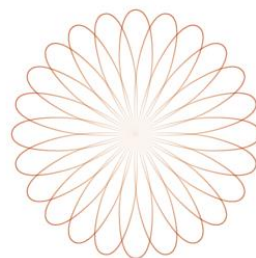
Fried Dish

Hot Pot (6 types of hot pots)



Rice Dish, Pickles

Parfait (3 types of parfaits)



# 花樂

[KARAKU]

## Introducing 6 Types of Nabe (hot pots) to Choose from

You can choose from 6 types of seasonal nabe (hot pots).  
Please enjoy these beautiful and luxurious Kyoto dishes.

Seasonal Nabe (hot pot)

Winter



### Kyoto-style Nabe with Kyo-Akajidori (chicken) and Vegetables

Enjoy Kyo-Akajidori (chicken) and vegetables  
with dashi containing Kyoto Matsuno soy sauce.



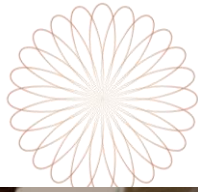
### Kyoto Prefecture Wagyu Sukiyaki with Homemade Broth

Enjoy the local beef with Kujo green onions and Kyoto Mizuna in a Sukiyaki-style.  
Also relish the classic addition of udon noodles.

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

Seasonal Nabe (hot pot)

# Winter



## Duck and Kyoto Mizuna Crunchy Nabe with Sansho Pepper

Winter's seasonal Yellowtail is served with yuba (tofu skin) in Kyoto's white miso and soymilk broth.



## Kyoto Maizuru Yellowtail and Yuba Miso Soymilk Nabe with Pepper

Winter's seasonal Yellowtail is served with yuba (tofu skin) in Kyoto's white miso and soymilk broth.



## Fugu and Kujo Green Onion Dashi Nabe with Kyoto Ichimi Spice

In winter, savor the rich umami and firm texture of three-year-old Fugu from Awaji, served with Kujo green onions.



## Kyoto Pork and Shogoin Daikon Mizore Nabe with Yuzu Pepper

A Mizore hot pot featuring Kyoto Pork with its tender texture and sweet, flavorful fat. Served generously with freshly grated daikon radish.



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