



YAKITORI

本日の先付 旬

生野菜のスティックサラダ
～オリジナル味噌・抹茶塩～

炭火焼

～本日十種～

お茶漬け 又は 更科蕎麦
京漬物

季節のフルーツ
バニラアイス

¥8,000



自然の恵

「静岡水わさびの伝統栽培」が世界農業遺産に認定
発祥の地が伝える人とわさびの歴史
水わさび栽培は
約400年前静岡市の山間部で始まった。

おん
刀





今宵の月と至福の五杯

～ソムリエと唎酒師～

ドンペリニオン 1杯
白ワイン・赤ワイン・日本酒

¥15,000



SPECIAL

炭火・旬の焼き浸し

茶碗蒸し 季節

生野菜のスティックサラダ
～オリジナル味噌・抹茶塩～

活、伊勢海老の炭火烧
～お椀付き～

炭火烧
～焼鳥五種・旬野菜一種～

黒毛和牛A5ランクの炭火烧
～京野菜グリルを添えて～

お茶漬け 又は 更科蕎麦
京漬物

季節のフルーツ
バニラアイス

¥18,000



OMAKASE

炭火・旬の焼き浸し

茶碗蒸し 季節

生野菜のスティックサラダ
～オリジナル味噌・抹茶塩～

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季節のフルーツ
バニラアイス

¥13,000



YAKITORI

Today's Seasonal Sakizuke

Fresh Vegetable Sticks

~ Served with original miso and matcha salt ~

Charcoal-Grilled Delights

~Today's selection of charcoal-grilled specialties ~

Dining Choice: Ochazuke or Sarashina Soba

Ochazuke: served with Kyoto pickles

Seasonal Fruit Selection
Vanilla Ice Cream

¥8,000



BLESSINGS OF NATURE

Wasabi is cultivated in terraced fields along mountain slopes and streams, where the landscape intertwines with the rich history of its cultivation.

This traditional practice in Shizuoka, designated as a Globally Important Agricultural Heritage System, highlights nature's indispensable role in creating exquisite cuisine.





Tonight's Moon and Five Blissful Drinks

~ Curated by our sommelier and kikisake-shi ~

One Glass of Dom Pérignon

White Wine, Red Wine and Sake.

¥15,000



Gion Katana



SPECIAL

Charcoal-Grilled Seasonal Delights with Dashi

Seasonal Chawanmushi

Fresh Vegetable Sticks

~ Served with original miso and matcha salt ~

Charcoal-Grilled Live Ise Spiny Lobster

~ Paired with Ise spiny lobster dashi soup ~

Charcoal-Grilled Delights

~ A selection of five yakitori varieties and a seasonal vegetable highlight ~

Charcoal-Grilled A5 Wagyu Beef

~ Accompanied by grilled Kyoto vegetables ~

Dining Choice: Ochazuke or Sarashina Soba

Ochazuke: served with Kyoto pickles

Seasonal Fruit Selection
Vanilla Ice Cream

¥18,000



OMAKASE

Charcoal-Grilled Seasonal Delights with Dashi

Seasonal Chawanmushi

Fresh Vegetable Sticks

~ Served with original miso and matcha salt ~

Charcoal-Grilled Delights

~ A selection of five yakitori varieties and a seasonal vegetable highlight ~

Charcoal-Grilled A5 Wagyu Beef

~ with Grilled Kyoto vegetables ~

Dining Choice: Ochazuke or Sarashina Soba

Ochazuke: served with Kyoto pickles

Seasonal Fruit Selection
Vanilla Ice Cream

¥13,000