



YAKITORI

Seasonal Vegetable Ohitashi
~ Yuzu Zest ~

Deep-Fried Pike Conger Eel and Kyoto Eggplant
Agedashi-Style
~ Oni-Oroshi Grated Daikon, Kujo Negi ~

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

Today's Dessert

¥7,800



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.



LUNCH



A Blissful Afternoon Trio

~ Curated by our sommelier and kakisake-shi ~

One Glass of Dom Pérignon
White Wine, Red Wine and Sake.

¥10,000



SPECIAL

Crab and Mushroom Ohitashi
~ Yuzu Citrus, Shiso Blossoms ~

Matsutake Mushroom
and Pike Conger Eel Dobin-Mushi
~ Sudachi Citrus ~

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 Kobe Beef A5 Grade
~ Accompanied by grilled Kyoto vegetables ~

Dining Choice: Ochazuke or Sarashina Soba
Ochazuke: served with Kyoto pickles

Today's Dessert

¥18,000



OMAKASE

Crab and Mushroom Ohitashi
~ Yuzu Citrus, Shiso Blossoms ~

Matsutake Mushroom
and Pike Conger Eel Dobin-Mushi
~ Sudachi Citrus ~

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 Kobe Beef A5 Grade
~ Accompanied by grilled Kyoto vegetables ~

Dining Choice: Ochazuke or Sarashina Soba
Ochazuke: served with Kyoto pickles

Today's Dessert

¥12,000