

DINNER SET MENUS

SHUN

CHEF FUJIGUCHI'S SUMMER HARVEST

APPETIZER

Sesame Tofu, Water Shield, Mozuku Seaweed

HOT DISH

Kamo Eggplant, Wax Gourd, Hikari Lotus Root, Manganji Chili

SASHIMI

Hamo Conger Eel, Amate Flounder, Bonito, Akashi Octopus

HOT POT

*Matsutake Mushrooms, Hamo Conger Eel, Kamo Eggplant
Somen Noodles, Watercress, Japanese Leek, Tofu*

SHOKUJI

*Steamed Rice, Hamo Conger Eel Teriyaki
Assorted Kyoto Pickles*

DESSERT

Seasonal Fruit, Jelly, Bracken Starch Dumplings

¥12,000

Seasonal items are subject to change upon availability.
The above tax inclusive prices are subject to a 10% service charge.

TOUZAN

CHARCOAL AND SUSHI

APPETIZER

Sesame Tofu, Water Shield

HOT DISH

Matsutake Mushrooms, Hamo Conger Eel, Kuruma Prawn

AMUSE

*Soy Simmered Anago Eel
Taro Potato, Pumpkin, Green Peas
Mozuku Seaweed
Egg – Hamo Conger Eel Roe*

SALAD

Lettuce, Kochi Tomato, Broccoli, Cauliflower

GRILLED

*Charcoal Grilled Selected Japanese Beef Sirloin
Summer Vegetables*

NIGIRI SUSHI

*Amate Flounder, Prime Tuna, Sea Urchin
Kuruma Prawn, Ark Shell
Anago Eel, Calamari, Bonito*

SOUP

Red Miso Soup, Nameko Mushrooms

DESSERT

Seasonal Fruit, Jelly, Bracken Starch Dumplings

¥15,000

FUSHIMI

APPETIZER

*Soy Simmered Anago Eel, Taro Potato, Pumpkin, Green Peas
Mozuku Seaweed, Egg – Hamo Conger Eel Roe*

HOT DISH

Matsutake Mushrooms, Hamo Conger Eel, Kuruma Prawn, Mitsuba

SASHIMI

Amate Flounder, Bonito, Calamari

TAKIAWASE

Kamo Eggplant, Wax Gourd, Hikari Lotus Root, Manganji Chili

AMUSE

Charcoal Grilled Sea Bass, Octopus, Celery, Carrot, Parsley

SHOKUJI

*Steamed Fukushima Rice 2007, Soy Simmered Miyazaki Baby Sardines
Red Miso Soup, Nameko Mushrooms
Assorted Kyoto Pickles*

DESSERT

Seasonal Fruit, Jelly, Bracken Starch Dumplings

¥9,000

YASAKA

SHOKADO BENTO BOX

AMUSE

Sesame Tofu, Water Shield

TAKIAWASE

Kamo Eggplant, Wax Gourd, Hikari Lotus Root, Manganji Chili

SASHIMI

Amate Flounder, Bonito

APPETIZER

*Soy Simmered Anago Eel, Taro Potato, Pumpkin, Green Peas
Mozuku Seaweed, Egg – Hamo Conger Eel Roe, Yuba Tofu*

SIMMERED DISH

Charcoal Grilled Sea Bass, Celery, Carrot, Parsley

SHOKUJI

*Steamed Fukushima Rice 2007, Soy Simmered Miyazaki Baby Sardines
Red Miso Soup, Nameko Mushrooms
Assorted Kyoto Pickles*

DESSERT

Uji Green Tea Heaven

¥6,000