

LUNCH SET MENUS

**HAMO CONGER EEL-NASU EGGPLANT TEMPURA
FRESH YUBA TOFU RICE BOWL**

DONBURI RICE BOWL

*Hamo Conger Eel, Nasu Eggplant Tempura
Fresh Yuba Tofu, Steamed Rice, Dashi-Soy Sauce
Fukushima Rice 2007*

Assorted Kyoto Pickles

SOUP

Red Miso Soup, Nameko Mushrooms

DESSERT

Uji Green Tea Heaven

¥2,300

ASSORTED SUSHI

APPETIZERS

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

NIGIRI SUSHI

*Amate Flounder, Tuna, Kuruma Prawn, Anago Eel
Salmon Roe, Calamari, Today's Catch
Slender Roll – Tuna, Pickles*

SOUP

Red Miso Soup, Grilled Eggplant

DESSERT

Green Tea – Soy Milk Pudding

¥3,500

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

GRILLED SEASONAL FISH AND GREEN TEA NOODLE SET

HACHIMONO APPETIZERS

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

GRILLED

Today's Catch, Egg

NOODLE

Green Tea Noodles, Kyoto Fresh Yuba Tofu, Dipping Sauce

RICE

Steamed Sushi

Assorted Kyoto Pickles

SOUP

Red Miso Soup, Nameko Mushrooms

DESSERT

Green Tea – Soy Milk Pudding

¥2,940

SHOKADO BENTO BOX

SASHIMI

Amate Flounder, Tuna, Akashi Octopus

APPETIZER

Sansho-Soy Simmered Anago Eel

*Kuruma Prawn, Taro Potato, Pumpkin, Green Peas
Vinegared Mozuku Seaweed, Egg - Hamo Conger Eel Roe
Fresh Yuba Tofu, Edamame Beans, Green Yuzu*

SIMMERED

*Kuruma Prawn, Kamo Eggplant, Wax Gourd
Hikari Lotus Root, Manganji Chili*

GRILLED

Today's Catch, Egg

SHOKUJI

Steamed Sushi

*Red Miso Soup, Nameko Mushrooms
Assorted Kyoto Pickles*

DESSERT

Green Tea – Soy Milk Pudding

¥4,300

Seasonal items are subject to change upon availability.
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