

# Touzan

東山

## Gion

### *Charcoal grilled beef and chef's recommended sushi course*

#### **Appetizer**

Steamed Ohmi duck with salt, Kujo leek, yolk vinegar sauce,  
Fresh yuba tofu, sea urchin, fish soup jelly, wasabi  
Crab meat, mibuna, vinegar jelly

#### **Seasonal bowl**

Seasonal vegetable bun,  
Thickened dashi, grated ginger

#### **Charcoal grilled dish**

Wagyu beef tenderloin 50g  
Japanese beef sirloin 50g  
Vegetables, wasabi, natural rock salt

or

Wagyu beef tenderloin 75g  
Japanese beef sirloin 75g  
Vegetables, wasabi, natural rock salt  
(Extra 3,000)

#### **Sushi**

Today's chef recommendation 5 pieces, pickled ginger  
Red miso soup

#### **Dessert**

Lemon jelly, seasonal fruit  
Granité

**15,000**

All prices include 13% service charge and 10% consumption tax.  
Please do not hesitate to let us know if you have any allergy or intolerance.  
Menu items may change subject to availability and supply conditions.  
Please ask your server for the provenience of our rice.

# Touzan

## 東山

### Kiyomizu course

#### Appetizer

Steamed Ohmi duck with salt, Kujo leek, yolk vinegar sauce  
Fresh yuba tofu, sea urchin, fish soup jelly, wasabi  
Crab meat, mibuna, vinegar jelly

#### Soup

White miso soup  
Grilled yellowtail, Kyoto taro, mizuna, carrot  
Mustard, yuzu

#### Sashimi

2 kinds  
Vegetables, wasabi

#### Grilled dish

Salt-grilled salmon  
Salad, lemon

#### Seasonal bowl

Seasonal vegetable bun,  
Thickened dashi, grated ginger

#### Rice

Pot rice with Kyoto radish  
Assorted pickles, red miso soup

#### Dessert

Lemon jelly, seasonal fruit  
Granité

11,000

### Touzan course

#### Appetizer

Steamed Ohmi duck with salt, Kujo leek, yolk vinegar sauce  
Fresh yuba tofu, sea urchin, fish soup jelly, wasabi  
Crab meat, mibuna, vinegar jelly

#### Soup

White miso soup  
Grilled yellowtail, Kyoto taro, mizuna, carrot  
Mustard, yuzu

#### Sashimi

Sea bream, marble tuna, vegetable, wasabi  
Yellowtail with grated radish, sticky soy sauce, wasabi

#### Charcoal grilled dish

Japanese beef sirloin, vegetables  
Natural rock salt, wasabi  
or

Wagyu beef tenderloin 50g, vegetables  
Natural rock salt, wasabi  
(Extra 2,000)

#### Seasonal bowl

Seasonal vegetable bun,  
Thickened dashi, grated ginger

#### Rice

Pot rice with Kyoto radish  
Assorted pickles, red miso soup

#### Dessert

Lemon jelly, seasonal fruit  
Granité

13,000

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### A la carte

#### Cold Appetizer

Appetizer 3 kinds	2,100
Fresh yuba	1,100
Assorted Japanese pickles	1,100

#### Hot Appetizer

● Grilled Japanese sesame tofu	1,000
Fried Japanese sesame tofu	1,000
Japanese style omelet	1,000

#### Sashimi

Assorted 3 kinds	2,800
● Premium assorted 3 kinds	4,000

#### Seasonal dish

White miso soup	
Grilled yellowtail, Kyoto taro	
Mizuna, carrot, mustard, yuzu	1,500
Bowl	
Seasonal vegetable bun	
Thickened dashi, grated ginger	1,500

#### Tempura

Prawn 2 pieces	1,200
4 pieces	2,000
Assorted vegetable 5 kinds	1,700

#### Dessert

Granité with seasonal fruit jelly	900
Vanilla ice cream	600
Soy milk ice cream	600

#### Main dish

● Salt-grilled salmon with salad		2,900
Grilled Japanese eel with sweet sauce		5,000
Japanese beef sirloin	100g	5,500
	150g	8,000
	200g	10,500
● Wagyu beef tenderloin	100g	8,500
	150g	12,000
	200g	16,000

#### Sushi

Assorted nigiri 4 kinds	2,800
● Limited Premium (1 piece)	
Medium fatty tuna nigiri	1,600
Sea urchin nigiri	2,000
Eel hand roll	2,200

#### Rice

● Kyoto radish pot rice	
<i>*Served with miso soup and pickles</i>	3,500
Rice set	
<i>Rice, miso soup, pickles</i>	
<i>Braised baby sardine with sansho pepper</i>	1,000

#### Noodles

Soba (cold)	1,600
<i>*Soba is thin buckwheat noodles</i>	
Beef udon (hot)	2,600
Vegetable udon (hot)	2,200
Prawn tempura udon (hot)	2,400
<i>*Udon is thick wheat noodles</i>	

Items marked with ● are our signature dishes.

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