

Touzan

東山

Touzan course

Appetizer

Scallop and apple dressed with vinegar
Simmered mizuna and dried shrimp
Sea urchin tofu, grated soy bean soup, edible flower

Soup

Arrowroot soup
Cod roe wrapped in arrowroot, carrot, kinome, ginger

Sashimi

Sweet shrimp, sea bream, par-grilled spanish mackerel, tuna
Vegetables, sudachi, wasabi

Your choice of main dish from charcoal-grill counter

Grilled yellowtail with salt, grated radish
or
Kyoto wagyu beef tenderloin (50g),
Fushimi chilli, onion and citrus soy vinegar sauce
Wasabi and salt
(extra 2,000 JPY)

Bowl

Sake steamed sea bream, ebi taro, seaweed amber sauce

Rice

Hot pot rice with leek
Pickles
Miso soup with fu, leek, sansho powder

Dessert

Seasonal fruit, lemon jelly
Sweet black beans, strawberry granite

9,500

Above prices are subject to tax and a 13% service charge.
Menu items may change subject to availability and supply conditions.
Please do not hesitate to let us know if you have any allergy or intolerance.

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Sushi Kaiseki

(limited at Sushi counter)

Appetizer

Scallop and apple dressed with vinegar
Simmered mizuna and dried shrimp
Sea urchin tofu, grated soy bean soup, edible flower

Bowl

Sake steamed sea bream, ebi taro, seaweed amber sauce

Your choice of main dish from charcoal-grill counter

Grilled yellowtail with salt, grated radish

or

Kyoto wagyu beef tenderloin (50g)

Fushimi chilli, wasabi and salt

(extra 2,000 JPY)

Sushi omakase

7 Nigiri, 1 wrap

Miso soup with natural sea bream head

Kujo leek, sansho powder

Dessert

Seasonal fruit, lemon jelly,

Strawberry granite, sweet black beans

9,500

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