

# Touzan

## 東山

### Kagomori Basket

#### Appetizer

Sesame tofu, wasabi, soy sauce

#### Kagomori Basket

##### Top tier

Sashimi 2 kinds, vegetables, wasabi

Simmered vegetable

Vinegar marinated carrot and radish, yuzu

##### Bottom tier

Grilled dish: Sesame marinated sea bream

Japanese omelet, pickled myoga

Bowl: simmered rape blossom with mustard

Bowl: braised baby sardines with sansho pepper, pickles

#### Rice

Hot pot rice with Kyoto rice

Miso soup with enoki mushrooms

Seaweed, leek, sansho powder

#### Dessert

Matcha soy milk pudding, lemon jelly

Sweet black beans, strawberry

**3,000**

### Lunch course

#### Appetizer

Fried sesame tofu, sesame amber sauce

Vegetables

Kumiage yuba, dashi jelly, wasabi

Herring roe

Strawberry with mashed tofu

Fried shrimp with crispy rice, green chilli

#### Sashimi

Par-grilled Spanish mackerel, mizuna

Soy sauce dressing, wasabi

Sea bream, vegetables, wasabi

#### Main

Grilled yellowtail with salt, sake lees amber sauce

Shogoin radish, carrot, mustard, yuzu

#### Rice

Hot pot rice with Kyoto rice

Braised baby sardines with sansho pepper, pickles

Miso soup with enoki mushrooms

Seaweed, leek, sansho powder

#### Dessert

Matcha soy milk pudding, lemon jelly

Sweet black beans, strawberry

**4,500**

### Sushi and Soba

#### Appetizer

Fried sesame tofu, sesame amber sauce

Vegetables

#### Tray

Chilled soba noodles, grated radish

Wasabi, kujo leek, seaweed

Tempura – two prawns, three vegetables

Green chilli, lemon and salt

#### Sushi omakase

5 Nigiri, pickled ginger

Miso soup with enoki mushrooms

Seaweed, leek, sansho powder

#### Dessert

Matcha soy milk pudding, lemon jelly

Sweet black beans, strawberry

**3,900**

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.

# Touzan

## 東山

### **Sushi course**

(limited at Sushi counter)

#### **Appetizer**

Fried sesame tofu, sesame amber sauce

Vegetables

Kumiage yuba, dashi jelly, wasabi

Vinegar marinated fried pond smelt

Strawberry with mashed tofu

Fried shrimp with crispy rice, green chilli

#### **Sushi omakase**

7 Nigiri, 1 wrap

Miso soup with natural sea bream head

Kujo leek, sansho powder

#### **Dessert**

Macha soymilk pudding, lemon jelly

Strawberry granite, sweet black beans

4,500

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