

Spring Kaiseki Menu

April – Uzuki

Chef: Kenji Nakamura / Higashiyama

Appetizer

Kyoto chicken confit, wasabi greens & Dekopon citrus, Saikyo miso sauce

Soup

White asparagus broth with sea urchin & seaweed

Sashimi

Seared bluefin tuna, scallop, sakura sea bream, with condiments

Seasonal Delicacies

Bamboo shoot & yuba dumpling, shrimp kuzu ball, spring vegetables

Grilled Plate

Yuzu-scented Spanish mackerel, firefly squid, trout wrapped in cherry leaf, egg yolk vinegar, rolled omelet, whitebait fritter

Simmered Dish

Fried ayu with yam & butterbur

Hot Pot

Tanba beef, bamboo shoot, shiitake, butterbur bud, green pea sauce

Steamed Dish

Baby ayu with vinegar jelly, udo & fu

Rice & Pickles

Fresh ginger rice, grilled beef with sansho, sesame, fried leek, omelet, seasonal pickles

Soup

Tofu soup with warabi

Dessert

Sakura ice cream monaka, strawberry & red bean with mochi