

## Kyo Kaiseki Menu

### 先付 – Appetizer

- Snap peas • Seared mirugai (giant clam), asparagus, udo

### お椀 – Soup

- Salt-grilled tilefish (*guji*) • Assorted vegetables, vinegar sauce
- *Junsai*, *shiratama* dumpling

### お造り – Sashimi

- Seared bonito (*katsuo*) with dashi soy sauce
- Flatfish kelp-cured, seasoned lettuce, wasabi, yuzu flower
- Fat greenling in kudzu starch, usui tofu
- Lotus root, *kaho* flower, green yuzu jelly
- Scallop, shrimp, sea urchin, kinome miso, shredded seaweed

### 焼八寸 – Grilled Seasonal Delights

- Grilled fatty conger eel (*densuke anago*) with butterbur miso
- Grilled silkworm beans
- Baby corn • Tamba beef with kinome • Kyoto *manganji* pepper

### 炊合せ – Simmered Dish

- Simmered sea bream
- Bream roe jelly • Sweet potato (*shinmaruto*)
- Iris-shaped sweet potato paste

### 台物 – Main Dish

- Bamboo leaf sushi (*chimaki*)
- Deep-fried baby sweetfish (*ayu*)
- Gourd-shaped eggplant with plum-flavored dashi

### 留鉢 – Final Side Dish

- Dashi omelet (*dashimaki*) • Shibazuke pickles
- Grilled scabbard fish with *mitsuba* and sesame
- Chili vinegar, new onion, micro tomato

### 食事 – Rice Dish

- New tea leaf rice

### 御菜・留椀 – Side & Soup

- Tofu with green onion
- *Fukusa-jiru* clear soup

### 水物 – Dessert

- Strawberry ice cream, *amanatsu*, strawberries
- Mango sauce with chervil