

## EN KAISEKI

kaiseki can be written 懐石 & 会席 our kaiseki, the latter, is traditionally served with sake or shochu and features shun *{seasonal}* ingredients

## VALENTINES KAISEKI

85

*we kindly request the participation of the whole table*

———— *sparkling recommendation from our sommelier* ————

POL ROGER Brut Reserve NV (Champagne) 720 ml - *rich, delicately toasty*  
82

OKUNO MATSU (Fukushima) 720 ml *ginjo sake - this complex sake starts off sweet and ends dry*  
320

### O-BANZAI

*chef's selection of three small  
Kyoto-style appetizers*

———— *o-tsukuri* ————

### CHEF'S SASHIMI SELECTION

*six piece*

———— *yasai* ————

### FUKUINOTO

*butter bur sprout tempura*

———— *niku* ————

### WASHUGYU SUMIBIYAKI

*charcoal grilled new york strip  
served with sudachi (japanese citrus)*

———— *sakana* ————

### GINMUTSU KAMI NABE

*sea bass and assorted vegetables  
in a traditional Japanese winter hotpot*

———— *shime* ————

### TAI MESHI

*sea bream rice pot*

———— *dessert* ————

### CHOCOLATE HAZELNUT CAKE

*with white chocolate mouse*