

OMIYAGE

Kyoto style sushi and dessert
Take home to enjoy even the next day

Saba Bou-Zushi (7pc) \$35

Cured mackerel Sushi wrapped with Hokkaido edible Ryuhi Konbu Kelp

Kaisen Futomaki (4pc) \$25

Traditional sushi roll with Uni, Ikura, Umami Tobiko, shrimp, crab, eel, Jidori Egg omelet, Kanpyo Squash and Japanese Cucumber

Inari-Zushi (5pc) \$20

House braised deep fried Tofu with Yuzu sesame sushi rice

Anago Oshi-Zushi (6pc) \$ 30

Sake braised sea eel pressed sushi with Arima Sansho pepper and pickled sweet ginger

Kyoto Uji Matcha Panna Cotta \$12

Kuri Chestnuts compote, chestnuts cream, Hokkaido Azuki Bean and Gold Flake from Kanazawa

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What is OMIYAGE?

Omiyage not only mean “take-out”, but also implies as a gift to thank your beloved family members, dear friends, and those who support you, or to give them happiness.

What is Kyoto style sushi?

Kyoto style sushi is a traditional sushi that has existed even before Edo-mae sushi in Tokyo. Kyoto style sushi has long been enjoyed by the upper class of Japan as takeout (Omiyage).