

# OMAKASE

Kyoto style sushi in Kaiseki

茶碗蒸し

## Jidori egg shell Chawan-mushi

Japanese Umami dashi Egg Custard with smoked Trout Caviar

炭炙り

## Sashimi

Bincho-tan charcoal seared Tataki by Chef's choice, with Yuzu onion sauce

鮓

## Nigiri-zushi

Seven kinds of Chef's choice

鮓八寸

## Hassun

Kyoto style sushi and 4 kinds of chef's assorted les petit plats

椀物

## Wanmono

Yu-an dashi marinated crispy Alaskan halibut "Ohyo" with white corn "Surinagashi"

和牛すき焼き

## Wagyu Sukiyaki

Kansai-style A5 Wagyu Beef Sukiyaki with slow cooked Jidori Onsen-egg sauce

鮓

## Nigiri-zushi

Four kinds of Chef's choice

汁

## Miso Soup

Today's fish broth Umami soup with Kyoto red miso and Aosa-nori seaweed

甘味

## Sweets

Kyoto Uji Matcha ice cream and Azuki bean with Monaka rice cracker

OR

Yuzu and Shiso leaf sorbet with SUNTORY Whisky HIBIKI

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\$185

**Chef Mitsunori Kusakabe**