

# OMAKASE

Kyoto style sushi in Kaiseki

茶碗蒸し

## Jidori egg shell Chawan-mushi

Japanese Umami dashi Egg Custard with soy sauce cured quail egg, and smoked Trout Caviar

炭炙り

## Sashimi

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

鮓

## Nigiri-zushi

Eight kinds of Chef's choice

鮓八寸

## Hassun

3 kinds of chef's assorted les petit plats

椀物

## Wanmono

New Zealand King Salmon "Yu-an Yaki" with Ikura Oroshi and fresh corn "Surinagashi"

とろしゃぶしゃぶ

## Toro Shabu Shabu

Hoji-cha roasted tea Shabu Shabu with Toro blue-fin fatty tuna and Umami Dashi Ponzu

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 from Shimanto River

甘味

## Sweets

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

OR

Yuzu and Shiso leaf sorbet with Hibiki Whisky

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\$185

**Chef Mitsunori Kusakabe**