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# KAISEKI TASTING MENU

# 会席

KAISEKI CUISINE IS AN EXPERIENCE OF PURE  
GASTRONOMIC POETRY, THE HIGHEST  
EXPRESSION OF JAPANESE CULINARY ART.

A RITUAL OF BEAUTY, BALANCE AND RESPECT,  
WHERE EACH DISH EMBODIES TRADITION,  
SEASONALITY AND DELICACY.

MAY THIS JOURNEY BRING YOU HARMONY AND  
JOY, LIKE A GENTLE BREEZE CARESSING YOUR  
SENSES.

## 今月の会席料理 KAISEKI MENU

お椀

**OWAN**

HAMACHI SAKE KASU GITATE: TRADITIONAL SOUP WITH GRILLED  
AMBERJACK FILLET, MARINATED DAIKON AND CARROTS, MISO AND  
SAKE KASU DASHI BROTH

1 | 4 | 6

向付

**MUKOUZUKE**

A SELECTION OF SASHIMI OF THE DAY (6 PCS.)

1 | 2 | 4 | 6 | 14

八寸

**HASSUN**

A TYPICAL DISH CONTAINING SEVERAL SMALL TASTES: KAKI SHIRAAE,  
SQUID STUFFED WITH SUSHI RICE AND NITSUME, DUCK BREAST WITH  
MARINATED TURNIP, TOARCHED SCALLOPS WITH KIWI AND KIMISU

1 | 3 | 4 | 6 | 12 | 14

焼物

**YAKIMONO**

HIMEJI WAKASAGIYAKI: RED MULLET PRESENTED IN TWO TEXTURES,  
GLAZED WITH SOY SAUCE, MIRIN AND SAKE AND SERVED WITH  
KINOME AND MARINATED TURNIP

1 | 4 | 6

揚げ物

**AGEMONO**

SUZUKI KASUMIAGE: SEABASS FILLET WITH SHISO AND UMEBOSHI  
SERVED IN TEMPURA WITH ARTICHOKE AND PUNTARELLE

1 | 4 | 6

強肴

**SHIIZAKANA**

TARABAGANI CHAWANMUSHI: TRADITIONAL JAPANESE STEAMED EGG  
CUSTARD SERVED WITH KING CRAB AND GINAN SAUCE

1 | 2 | 4 | 6

ご飯物

**GOHANMONO**

RICE COOKED IN DASHI BROTH, SERVED WITH STEAMED CHESTNUTS,  
MUSHROOMS AND BLACK TRUFFLE

1 | 4 | 6

菓子

**KASHI**

AUTUMN ZEN GARDEN

7 | 8

ほうじ茶

**TÊ HOJICHA**

WITH PETIT FOURS