



味和心日々加減技は包魂

Chef Takagi Kazuo



Leave yourself in the hands of the Chef as he creates an elegant and artistic

Kyo-ryori degustation menu following the seasons of Kyoto.

先付 *Sakizuke*

自家製胡麻豆腐吹き寄せ仕立て
北海道産雲丹、帆立、紅芯大根、銀杏
焼き占地、胡瓜、南瓜

“FUKIYOSE” Autumn style homemade sesame tofu
served with Hokkaido sea urchin, scallop, maple leaf radish, ginkgo nuts,
Shimeji mushroom, cucumber and pumpkin

椀盛 *Wanmori*

和歌山県産九絵あられ揚げと舞茸の薄葛仕立て椀
みじん三つ葉とこぶみかんの香り

Deep fried Japanese Kue grouper with rice cracker
Maitake mushroom served with light sticky clear soup, chopped mitsuba
and kaffir lime

造り *Tsukuri*

造り二盛り合わせ
真牡蠣、自家製ポンズゼリー

Chef's daily sashimi
Oyster served with homemade ponzu jelly

八寸 *Hassun*

かます棒寿司、柿見立てサーモン黄身寿司
北海道産鯖味噌幽庵焼き
真鯛と胡瓜の鳴戸巻き柚子黄身酢
栗甘露煮いが栗見立て
タイレモン釜いくら醤油漬けと長芋
鱧、三つ葉、椎茸の湯葉巻き揚げ

Japanese barracuda sushi, salmon wrapped with egg yolk paste
Charcoal grilled Sawara Spanish mackerel marinated with white miso
Sea bream and cucumber roll with Yuzu egg vinegar sauce
Deep fried sweet chestnuts with green tea noodles
Salmon roe and Japanese yam potato in Thai lime cup
Conger eel rolled with Yuba bean curd tempura

合肴 *Aizakana*

鮑、泉州茄子、肝ソース、花穂

Japanese abalone and Japanese eggplant served with abalone liver sauce
and shiso flower

揚物 *Agemono*

鳥取県産和牛ロースカツ、黒トリュフカツソース
赤玉葱のローストとマイクロリーフ添え

Tottori Wagyu beef cutlet served with black truffle katsu sauce
red onion and micro leaves

焚合 *Takiawase*

小蕪とフォアグラの焼き合わせ
ジロール茸の餡掛け

Japanese turnip and French foie gras
served with Girolle mushrooms and dashi sauce

御飯 *Rice*

ずわい蟹御飯、フランス産オシエトラキャビア添え
赤出汁、漬物

Snow crab rice with French STURIA Ossetra caviar
Nagoya red miso soup and pickles

デザート *Dessert*

柿と梨と栗のクリーム
ほうじ茶ゼリーと黒糖のソース

Japanese persimmon, pear, chestnut cream with Hojicha tea jelly and
brown sugar sauce

小菓子 *Petits fours*

抹茶 *Matcha tea*

8,000 per person

Please advise of any dietary requirements or allergies and our Chefs will be delighted to assist.

Price is in Thai Baht and subject to 10% service charge and applicable government tax.