

《昼食・夕食》 Lunch and dinner menu 【八坂】 YASAKA
25,000 円 (消費税込 サービス料20%別) 25,000 yen (Consumption tax and service charge (20%) will be collected separately)

御献立 MENU

前 菜 ZENSAI

冬の彩り三種盛り

Seasonal delicacies

吸 物 SUIMONO

京都・愛宕山麓の水を用いて

蟹味噌真丈 数き蕪 青味 露生姜

Clear soup with crab fish cake, sliced turnip, greens, and ginger essence

Made with water from the foothills of Mt. Atago, Kyoto Prefecture

造 り TSUKURI

本日の三種盛り 妻一式 白凝り酢 土佐醤油

Three kinds of sashimi of the day served with homemade white ponzu vinegar jelly and soy sauce

煮 物 NIMONO

海老芋阿蘭陀煮 車海老 鰻鰯

Deep-fried and simmered shrimp-shaped taro with tiger prawn, smothered in shark fin starchy sauce

焼 物 YAKIMONO

三元豚麴焼き

焼椎茸 葱 青唐

真鰯西京焼き・雲子ソース

Koji-marinated grilled Sangen pork served with grilled shiitake mushroom, scallion, and green chili pepper

Saikyo miso-marinated grilled Pacific cod with milt sauce

強 肴 SHIIZAKANA

尾鯛とフォアグラ東寺巻き 生姜餡

聖護院大根 霰人参 青味

Deep-fried tilefish and foie gras wrapped in yuba, Shogoin turnip, diced carrot, greens, drizzled with ginger starchy sauce

食 事 SHOKUJI

肉吸い蕎麦 葱 舞茸

Soba noodles in a rich beef broth, topped with sliced green onion and maitake mushroom

香の物 三種盛り

Three kinds of pickles

果 物 KUDAMONO

盛合わせ Assorted fruits

甘 味 KANMI

和菓子 Wagashi (Japanese sweets)

令和八年十二月三十一日 December 31, 2026

於 錦水

*お米は、国産米を使用しています *仕入れ状況により内容が変わる場合があります。

*We use domestic rice only *Menu items are subject to change depending on availability and seasonality

《昼食・夕食》 Lunch and dinner menu 【初冬の会席】 SHO-TOU (EARLY-WINTER) KAISEKI
28,500 円 (消費税込 サービス料20%別) 28,500 yen (Consumption tax and service charge (20%) will be collected separately)

御 献 立 MENU

前 菜 ZENSAI

鰯糠共和え・黄身ポン酢卸し 子持柳葉魚焼浸し 海老芋田舎煮
赤貝蕪千草和え 堀川牛蒡香味揚げ

Anglerfish tossed with liver sauce, served with grated daikon and egg yolk ponzu
Grilled and marinated Shishamo smelt with roe, simmered shrimp-shaped taro country-style
Assorted ark shell and turnip salad, and deep-fried Horikawa burdock root with aromatic spices

吸 物 SUIMONO

京都・愛宕山麓の水を用いて

薄葛仕立て 焼雲子蕪蒸し 鱈 青味 振り柚子

Clear soup thickened with arrowroot starch, containing steamed turnip paste
with grilled cod milt, cod fish, greens, and grated yuzu zest
Made with water from the foothills of Mt. Atago, Kyoto Prefecture

造 り TSUKURI

本日の三種盛り 妻一式 白凝り酢 土佐醤油

Three kinds of sashimi of the day served with homemade white ponzu vinegar jelly and soy sauce

煮 物 NIMONO

蓮根真丈菊見立て 聖護院大根 青味 蟹餡

Simmered lotus root fish cake shaped like a chrysanthemum flower,
served with Shogoin daikon radish and greens in a thick crab meat sauce

焼 物 YAKIMONO

伝助穴子味噌漬け焼き 河豚天麩羅 トリュフ塩

Grilled Densuke conger eel marinated in miso, and deep-fried pufferfish served with truffle salt

強 肴 SHIIZAKANA

黒毛和牛ロース網焼き 花椰菜 九条葱 辛子 ステーキソース

Broiled Japanese Kuroge Wagyu beef sirloin served with cauliflower, Kujo green onion, mustard, and steak sauce

食 事 SHOKUJI

零余子麦とろ御飯 (国産米)

Steamed barley rice with grated yam, and yam bullblats

止椀 赤出汁 香の物 三種盛り

Red miso soup and pickles

果 物 KUDAMONO

盛合わせ Assorted fruits

甘 味 KANMI

和菓子 Wagashi (Japanese sweets)

令和八年十二月三十一日 December 31, 2026

於 錦水

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《昼食・夕食》 Lunch and dinner menu 【山茶花会席】 SAZANKA KAISEKI
33,000 円 (消費税込 サービス料20%別) 33,000 yen (Consumption tax and service charge (20%) will be collected separately)

御献立 MENU

前菜 ZENSAI

牡丹海老・黄身醤油とキャビア 鯨雪華和え 下仁田葱鰯肝味噌
百合根ムース・海胆 鰯燻製香味和え

Botan shrimp served with egg yolk soy sauce and caviar, Konoshiro gizzard shad tossed with soybean pulp
Shimonita green onion with anglerfish liver miso
Lily bulb mousse topped with sea urchin, and smoked yellowtail tossed with aromatic spices.

吸物 SUIMONO

京都・愛宕山麓の水を用いて 鶉丸 南瓜摺り流し 芽葱 山椒

Smooth pumpkin broth with simmered quail meatball, bud green onion and sansho pepper
Made with water from the foothills of Mt. Atago, Kyoto Prefecture

造り TSUKURI

本日の三種盛り 妻一式 白凝り酢 土佐醤油

Three kinds of sashimi of the day served with homemade white ponzu vinegar jelly and soy sauce

煮物 NIMONO

海老芋酒粕煮 伊勢海老 冬菇

Simmered shrimp-shaped taro in sake lee broth, Japanese spiny lobster and Donko shiitake mushroom.

勧肴 SUSUMEZAKANA

黒毛和牛フィレ炭焼 すき焼き風 濃厚卵 トマト 青味 葱

Charcoal-grilled Japanese Kuroge Wagyu beef fillet in sukiyaki style,
served with a rich egg yolk, tomato, greens, and onion.

強肴 SHIIZAKANA

本日の煮付け 聖護院大根 青味 生姜 木の芽

Simmered dish of the day, Shogoin daikon radish, greens, ginger, and Japanese pepper leaf

食事 SHOKUJI お好みでお選びください Choice of one

*土鍋御飯 いくらとろろ (国産米) 止碗付き (赤出汁) 香の物

*のどぐろ出汁の煮麺 巻湯葉 芹 柚子 薬味

*Steamed rice cooked in a clay pot, topped with salmon roe and grated yam (domestic rice),
served with red miso soup and Japanese pickles

*Warm somen noodles in blackthroat seaperch broth with rolled yuba tofu skin,
water dropwort, yuzu zest, and condiments.

果物 KUDAMONO

盛り合わせ Assorted fruits

甘味 KANMI

錦水きんつば Kintsuba (Confection of sweetened beans wrapped in wheat-flour dough)

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令和八年十二月三十一日 December 31, 2026 於 錦水

*十名様以上のお客様は、御食事を事前にお決めくださいますようお願いいたします。

*For groups of 10 or more, please make a reservation in advance for your choice of meal