



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*

柿なます 蟹 帆立 *Kaki-Namasu*
かぶら 紅芯大根 *Traditional pickled vegetables with seafood*
タイセロリ 龍皮昆布 柚子酢ゼリー *Persimmon, snow crab, scallop, turnip, red radish,
Thai celery and ryuhi-konbu served with yuzu vinegar jelly*

椀盛 *Wanmori*

タイ産川海老 玉子豆腐 タロ芋餅 *Thai river prawn, egg tofu, taro root mochi*
結び大根人参 龍鬚菜 白味噌仕立て *Radish and carrot served with Kyoto white miso soup*

造り *Tsukuri*

造り 1 (3種盛り) *Chef's daily catch*

八寸 *Hassun*

烏賊の柚子胡椒和え雲丹乗せ *Japanese sea bream and salmon Tazuna reins style sushi*
紅白手綱寿司 *Squid with yuzu kosho pepper sauce topped with Hokkaido sea urchin*
数の子 胡瓜 人参の白和え *Herring roe, cucumber and red carrot with tofu cream sauce*
鰯西京味噌焼き *Charcoal grilled Buri yellowtail marinated with Kyoto white miso*
雪和蓮根 *Pickled lotus root with glutinous rice mochi powder*
松葉そば *Crispy green tea soba noodles*

特別料理 *Special*

福岡県豊前産牡蠣と白子の飛龍頭 *Deep-fried Buzen Hitotsubu oyster from Fukuoka and Shirako cod fish roe*
菊菜あん *wrapped with tofu paste served with chrysanthemum dashi sauce*
牡蠣のキャビア和え *Buzen Hitotsubu oyster with Sturia caviar*

合肴 *Aizakana*

鮑とカリフラワーの肝ソース ほじそ *Steamed Tokushima abalone and cauliflower with abalone liver sauce*

焼物 *Yakimono*

博多和牛炭火照焼き *Charcoal grilled Hakata wagyu beef teriyaki*
トリュフ シブレット 炒り玉 *served with chive, yellow egg powder and black winter truffle*

御飯 *Rice*

海鮮温玉御飯 *Mixed seafood and slow cooked onsen egg on Japanese rice*
有明のり *served with Ariake nori*

デザート *Dessert*

福岡あまおう苺づくし *Amaou strawberry from Fukuoka*
ホワイトチョコ 酒粕クリーム *served with white chocolate and sake lees cream*

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.