



KINU  
by TAKAGI

*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***

利久味噌掛け 穴子白煮 無花果、キャビア *Anago, fresh fig, caviar, edamame, eggplant*  
枝豆揚げ茄子 舞茸帆立 *Maitake mushroom and scallop with sesame miso sauce*

**椀盛 *Wanmori***

車海老葛叩き 胡麻豆腐 *King prawn, sesame tofu with carrot*  
紅葉人参 銀杏芋 *Sweet potato in clear soup*

**造り *Tsukuri***

造り 1 (2種盛り) *Chef's daily catch*  
牡蠣、胡瓜、赤芽紫蘇 *Japanese oyster with homemade ponzu vinegar jelly and vegetables*

**寿司 *Sushi***

寿司 鮪 (トロ) *Toro sushi*

**焼き八寸 *Hasson***

しめじみじんこあげ 柿見立て玉子 *Deep-fried mushroom, Persimmon shape egg yolk*  
菊花寿司(烏賊) さつまいもきんとん *Chrysanthemum squid sushi, sweet potato ball*  
秋鮭湯葉巻き焼き揚げ葉 *Grilled Japanese salmon wrapped with tofu skin*  
甘鯛焼き *Grilled amadai*

**合肴 *Aizakana***

鮑、かぶら あわび肝ソースほじそ *Abalone and radish with abalone liver sauce*

**揚物 *Agemono***

金目鯛 磯辺揚げ雲丹海ぶどう *Golden eye fish with aonori seaweed tempura*  
*Sea urchin, and seaweed grapes*

**焼物 *Yakimono***

牛肉 炭火焼ききのこ味噌舞茸、 *Grilled wagyu beef with mushroom and miso sauce*  
しめじ、トリュフ、赤味噌

**御飯 *Rice***

海鮮ごはん 鮪、イクラ、(金目鯛) *Prime seafood rice with gold string egg*  
錦糸玉子 *and Nagoya red miso soup*

**デザート *Dessert***

味噌アイスクリーム、獺祭酒ゼリー *Miso ice cream with sake jelly and Shine Muscat*  
シャインマスカット

*7,500 per person*

*Please advise of any dietary requirements or allergies and our Chefs will be delighted to assist.  
The price is in Thai Baht and subject to 10% service charge and applicable government tax.*