



KINU  
by TAKAGI



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***

貝柱、その他の貝菜種、タロ芋 *Charcoaled Japanese pen shell, steamed clam*  
マイクロリーフエディブルフラワー *Dashi broth infused with rapeseeds*  
柚子黄身酢 *Taro served with fresh yuzu flavored egg yolk sauce*

**椀盛 *Wanmori***

薄葛仕立て花かぶら海老しんじょう、 *Japanese turnip flower in dashi with Kuruma prawn quenelle*  
キャビア乗せ煎り卵三つ葉 *and Sturia caviar with clear soup and seasonal vegetables*

**造り *Tsukuri***

造り1 (2種盛り) *Chef's daily catch*  
牡蠣自家製ポン酢ゼリー 柑橘盛り *Japanese oyster with homemade ponzu vinegar jelly*

**寿司 *Sushi***

寿司 鮪(トロ) *Toro sushi*

**焼き八寸 *Hasson***

鯛小袖寿司 山椒オイル いくら *Shenso oil marinated Japanese snapper sushi with salmon roe*  
椿見立て 蟹、蕪巻き *Camellia flower snow crab and pickled turnip*  
数の子山葵白和え *Herring roe with wasabi tofu sauce*  
伊勢海老白味噌焼 *Grilled Ise Ebi with white miso*

**合肴 *Aizakana***

鮑、かぶら あわび肝ソース *Abalone and Japanese turnip with abalone liver sauce*

**揚物 *Agemono***

白身魚 抹茶揚げうに添え *White fish tempura with shizuoka matcha served with sea urchin*

**焼物 *Yakimono***

牛肉 照り焼きトリユフ *Wagyu beef teriyaki with black truffle*

**御飯 *Rice***

キャビアご飯 *Japanese rice with caviar*

**デザート *Dessert***

ホワイトチョコレートと酒粕のアイスクリームと苺 *White chocolate and sake kasu ice cream*  
*and Shizuoka Kirapika strawberry salad*

**抹茶 *Matcha Tea***

苺大福、白味噌キャラメルチョコレート *Strawberry mochi and white miso caramel chocolate*

*7,500 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.*