



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***

車海老、帆立 無花果 *Kuruma ebi, Hokkaido scallop, fresh fig*  
雲丹、キャビア、白地 *Sea urchin and caviar with sesame tofu sauce*

**椀盛 *Wanmori***

みぞれ仕立て 金目鯛、椎茸 炭火烧 *Grilled golden eye fish and shitake mushroom*  
胡麻豆腐、枝豆、煎り玉子 *Sesame tofu, edamame and egg yolk powder with turnip soup*

**造り *Tsukuri***

自家製ポン酢ゼリー 海藻添え *Catch of the day with homemade ponzu vinegar jelly and seaweed*

**弁当 *Bento Box***

鱈塩麹焼 *Grilled mackerel with shio koji sauce*  
珍味入れ 紅葉和え *Mixed squid and cod roe*  
トロ手毬寿司 *Toro sushi bonbon*  
穴子棒寿司 *Anago sushi*  
和牛照り焼き きのこと味噌 *Grilled wagyu beef with mushroom and miso sauce*  
鮑磯辺揚げ *Abalone and aonori seaweed tempura*  
しめじみじんこ揚げ *Deep-fried mushroom*

**御飯と焚物 *Rice and Simmer***

海鮮ごはん *Seafood rice*  
鮪、烏賊、イクラ、錦糸玉子 *Tuna, squid, ikura, gold string egg*  
茄子とフォアグラの炊き合わせ *Baked eggplant in dashi with pan-fried foie gras,  
sweet and soya sauce and Sansho pepper*

**デザート *Dessert***

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

*4,500 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.*