



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

椀盛 *Wanmori*

薄葛仕立氷柱あわび肝しんじょう *Boiled abalone and abalone liver fish paste*
舞茸米粉揚げこごみ、うすい豆木の芽 *with Maitake mushroom kogomi, green bean and kinome*

造り *Tsukuri*

造り金目鯛 自家製ポン酢ゼリー 海藻添え *Golden eye fish with homemade ponzu vinegar jelly and seaweed*

弁当 *Bento Box*

伊勢海老白味噌焼 *Grilled Ise Ebi spiny lobster with white miso*
珍味入れ 黒豆 金箔 *Black beans*
トロ手毬寿司 *Toro sushi bonbon*
椿鍋 蟹 *Camellia flower snow crab and pickled turnip*
和牛九条焼 *Green onion wrapped with Japanese wagyu beef*
蓮根挟み磯辺揚げ *Lotus tempura with Aonori seaweed*
射込み一寸 *Deep-fried fava bean*

御飯と焚物 *Rice and Simmer*

海鮮ごはん *Seafood rice*
鮪、烏賊、イクラ、雲丹（金目、鰯）錦糸玉子 *Tuna, squid, ikura, sea urchin, kinmedai, yellow tail, golden string egg*
揚げ胡麻豆腐 南瓜餡掛けマイクロリーフ *Deep-fried sesame tofu with pumpkin sauce*

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*

4,500 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.*