

# Grand Course

Amuse-Bouche “seasonal dish”  
…blessings from the production area

Seasonal Dish from chef's special

“Nikusho” special stewed dish

Pottery plate baking of seasonal ingredients

Black-haired Japanese beef fillet

Charcoal grilled premium “ KOBE BEEF” sirloin

Today's final dish

Freshly made vanilla ice cream

Special Japanese sweet and KYOTO Matcha tea

Extra charge :  
Drip Caffee “TOARUKO TORAJA” --2640enn

The menu is subject to change without notice,  
depending on availability.