

-Nikusho- Summer dinner course

-Nikusho - Homemade Prosciutto
肉食大师 - 自制意大利熏火腿

Round eggplant with soup
圆茄子汤

Whelk, and Summer Turnip / Sushi (Seasonal fish)
海螺、夏季芜菁/寿司 (时令鱼)

Yamato Chicken and Manganji Pepper
大和鸡配万愿寺辣椒

Awaji Island Pike Conger and Water Shield
淡路岛梭鱼、海鳗和盾虾

"Ukai Selected Beef wagyu " charcoal-grilled
[Enjoy the masterful cooking technique]
“Ukai精选和牛”炭烤
[尽享精湛烹饪技艺]

"Arrival of Summer" Corn Rice
“夏日来袭”玉米饭

Special Japanese sweet and Matcha tea from Kyoto prefecture
来自京都府的特色日式甜点和抹茶

Extra charge : Drip coffee “TOARCO TORAJA” 2,640yen
另加费用：滴滤咖啡“TOARCO TORAJA” 2,640日元

In general, eating raw meat carries the risk of food poisoning.
Please refrain from consuming this product if you are a child, elderly, or have a weakened immune system.
The menu is subject to change without notice, depending on availability.

一般来说，食用生肉存在食物中毒的风险。
如果您是儿童、老人或免疫力低下者，请勿食用本产品。
菜单可能因食材供应情况而有所变更，恕不另行通知。

Choose between abalone
or
Nagoya Cochin free-range chicken

Seared wagyu Beef with Parmigiano Reggiano / Corn
和牛鞆韮/玉米

Round Eggplant with soup
圆茄

Octopus and Water Shield / Seasonal fish Sushi
章鱼、水盾鱼 / 寿司

Grilled Lamb with Moromi soy sauce and Pepper
烤羊肉配酱汁和四川花椒

Abalone or Nagoya Cochin free-range chicken
鲍鱼 或 名古屋交趾散养鸡

***Please choose one of the following.**

***请从以下菜品中选择一项。**

Premium Wagyu beef Chateaubriand charcoal-grilled
[Savor the Master's Perfect Culinary Skills]
顶级和牛夏多布里昂牛排炭烤
【品味大师精湛厨艺】

"Summer Vegetable" Rice Cooked in a Traditional Clay Pot
砂锅“夏日蔬菜饭”

Special Japanese sweet and Matcha tea from Kyoto
京都特制日式甜点和抹茶

Extra charge : Drip coffee "TOARCO TORAJA" 2,640yen
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