



GRAND MENU

Enjoy Kyoto-style French cuisine,
with each dish prepared with care and attention
by a French chef to express the image of Kyoto.



Special Menu



Enjoy our carefully crafted lunch menu for dinner as well! You can savor it in a short course format.

Teriyaki Oroshi Hamburger Steak

Hamburger steak / Soup / Petit Salad / Bread or Rice / Dessert / Coffee

Hot hamburger steak is tossed in a sweet and spicy teriyaki sauce with white miso paste and white sesame seeds as a secret ingredient. It is served with grated daikon radish and shiso leaves for a refreshing taste. Also goes well with sautéed mushrooms and potato fritters.



2,500yen

<About Allergy Labeling> Menus containing specified ingredients that require allergen labeling are marked with a symbol. Please check the last page for details. Please note that ingredients and menu items are subject to change depending on availability. The images are for illustration purposes only. The prices shown include tax.

Special Menu



Nabeyaki Meat Udon Set Meal (Hot Pot Udon)

Nabeyaki Udon with raw egg / Takikomi Gohan / Tempura / Pickles

This winter-exclusive warm menu features udon noodles infused with the delicious flavors of light dashi broth and sweet-savory beef sukiyaki, warming you to the core.

The freshly fried, crispy tempura can be enjoyed on its own or dipped in the dashi broth.



2,000 yen

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Special Menu



Homemade Char Siu (Grilled Pork) Set

Homemade Char Siu / Seafood salad with yuzu dressing / Fried seasonal vegetables / Hot spring egg / Rice / Miso soup / Japanese pickles

Savor the succulent allure of our specially marinated thick pork belly, marinated for two days in a luscious blend of honey and apples. Please savor our chefs meticulously crafted, exquisite seared Char Siu.



1,980 yen

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Set Menu



Lunch Plate Selections

Choose from three main dishes

Main dish / Salad / Soup / Coffee

1,650 yen each

Today's Special Rice Bowl

(Please ask our staff for today's rice bowl selection.)

Rice bowl / Side dish / Miso soup / Pickles

1,650 yen

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A



Seafood Pilaf

Savor our chef's signature dish-a symphony of succulent shrimp, tender clams, delightful squid, all in aromatic butter.



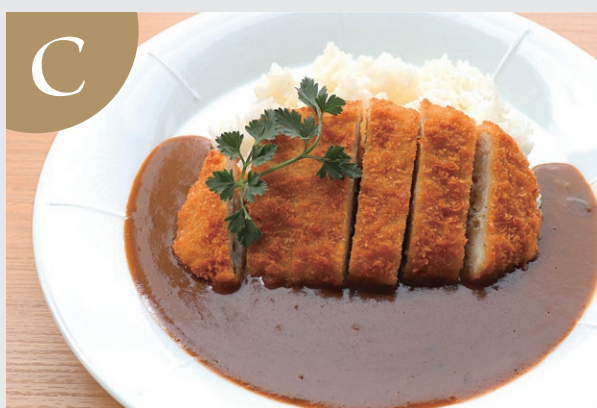
B



Omelette Rice



C



Pork Cutlet Curry



Children only

Kids Plate

Kids plate / Bread / Soup / Ice cream



1,320 yen

※Children only (Under 12 years old)

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Set Menu

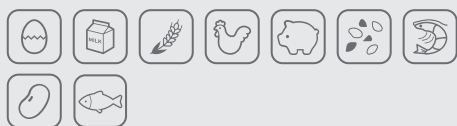
Gozen Set Meal **Shokado**

2,530yen

Five dishes / Rice / Miso soup / Pickles

Menu

- Stewed pork belly
- Fish and pickled escabeche
- Kyoto tofu with raw ham
- Assorted Obanzai
- Kujo green onion and smoked duck flan
- Rice / Miso soup / Pickles



Gozen Set Meal

2,750yen

Six dishes / Rice / Miso soup / Pickles



Menu

- Sake-steamed clams, squid, and shrimp with butter flavor
- Grilled chicken and potatoes with cheese, teriyaki sauce
- Beef shabu-shabu salad
- Kyoto tofu with wasabi dressing
- Green beans with sesame dressing, Candied sweet potato
- Deep-fried mackerel with shibazuke pickle dressing
- Rice / Miso Soup / Pickles



Gozen Set Meal Irodori

3,080 yen

Ten dishes / Choose rice and miso soup or drink



Menu

- Homemade grilled pork
- Steamed chicken with sesame dressing
- Wasabi-flavored smoked duck and Kujo green onion
- Oven-baked scallops and shrimp
- Fish escabeche with shibazuke pickles
- Smoked salmon with lemon
- Salted plum and simmered bamboo shoots with dried bonito Tempura
- Homemade pickles
- Soy milk skin and boiled Japanese mustard spinach and small dried sardine with sansho pepper
- Simmered asari clams in sweetened soy sauce and Kyoto tofu



Gozen Set Meal DX

3,850 yen

Five dishes / Rice / Miso soup / Pickles

Menu

- Specially selected beef loin steak
- Kyoto seasonal vegetable tempura
- Oven-baked seafood
- Roasted eel wrapped in omelette
- Small plate
- Salmon and salmon roe rice
- Miso soup with snow crab and soy milk skin
- Pickles



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A la carte Menu



Exquisite Seafood Salad

715yen



Lemon and Plump
Shrimp Cocktail

715 yen



Smoked Salmon

715 yen



French Fries

385 yen

< Large > 550 yen

Deep-Fried Tube-Shaped
Fish Paste and Cheese with Green Laver

440 yen



Caprese

550 yen



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Fish and Chips

550 yen



Chicken Basket

550 yen



Three Varieties of Beer Sausages

660 yen



\ Savor A Delightful Array of Flavors! /

Share Plate (assortment of three types) ————— 1,540 yen

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Dessert Menu



Rice Cake Stuffed with Red Bean Paste



Matcha Ice Cream



Creme Brulee

Rice Cake Stuffed with Red Bean Paste ————— 660yen



Vanilla Ice Cream ——— 440yen



Matcha Ice Cream ——— 440yen



Creme Brulee ————— 440yen



Sherbet ————— 440yen



About allergy indication

Menus that contain "8 specified ingredients" and "20 recommended ingredients equivalent to specified ingredients" that must be labeled as allergenic are marked with a symbol. However, ingredients not originally used on the menu may be added or mixed in during the cooking process. Guests with allergies should contact the staff in advance. Due to these circumstances, the products served may not be completely allergen-free. We reserve the right to refuse service to customers with severe allergies. All guests are asked to understand that you ultimately make your own informed decision as to whether or not to order a particular product.

Specific ingredients 8 items



Egg



Milk



Wheat



Buckwheat



Peanut



Walnuts



Shrimp



Crab

Equivalent specific ingredients 20 items



Beef



Chicken



Pork



Sesame seeds



Almonds



Cashew nuts



Soy beans



Squid



Salmon roe



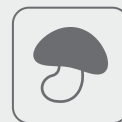
Salmon



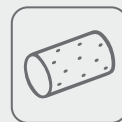
Mackerel



Abalone



Matsutake mushrooms



Wild yam



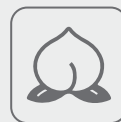
Gelatin



Apples



Oranges



Peaches



Bananas



Kiwi fruit