

霜月の献立

Menu of the month / November

●冷たい一品 / Cold dishes

本日の旬魚お造り盛り合わせ Assorted of sliced fresh fish	ニ、四七〇
京鴨コース Seared & steamed duck seasoned with soy sauce	二、二五〇
京都牛あぶりロースト Juicy roast Kyoto beef seared lightly	二、二一〇

●あたたかい一品 / Hot meals

焦がし醤油豚角煮 Simmered tender pork ribs seasoned with soy sauce	一、六一〇
だしおぢ Japanese omelette mixed with broth as Kyoto style	八四〇
丸鍋 (二人前) Tasty Soft-shelled turtle hot pot	三、六五〇

●油物 / Fried dishes

旬菜と旬魚の天麩羅 二人前 Assorted 'TEMPURA' with seasonal fish & vegetables	二、三〇〇
海老とブロッコリーの 山葵味噌マヨネーズ Shrimp and broccoli fillet with wasabi miso & mayonnaise	一、五七〇
茄子田楽 Grilled Japanese eggplants with tasty miso coating	九八〇

●炭火焼 / Charcoal grilled dishes

生麩七輪焼 Roasted chewy fresh gluten cakes 'nana-fu'	一、一〇〇
つくね焼 (塩焼・山椒焼) Original grilled chicken meatballs seasoned with (salt / Japanese pepper)	一、二五〇
丹波地鶏の炭火焼 (塩焼・山椒焼) Charcoal grilled locally sourced Chicken 'Tanba Jidori' sprinkled with (salt / Japanese pepper)	一、六一〇
京都牛の炭火焼ステーキ Tender charcoal grilled Kyoto beef steak / 80g	二、八九〇
	一、二〇〇
	一、一〇〇
	一、六〇〇
	五、七八〇

●冷菜 / Salad dishes

生ハムと旬野菜のサラダ Fresh seasonal vegetables & uncured ham salad	一、〇五〇
--	-------

●酒肴 / Japanese fish delicacy

剣先いかの酒盗和え Fermented delicacy of salted bonito dressed with squid meat	八二〇
七輪あぶり Seared earthen charcoal brazier	
えいひれ Ray-fin jerky	九五〇
たたみいわし Dried baby sardines	九五〇
色々盛り合わせ Variety of dried seafood on earthen charcoal brazier	一、八〇〇

●御飯物 / Rice dish

自家製ちりめん山椒ご飯 Dried baby sardines & herbs sprinkled on top of rice	六三〇
鯛胡麻茶漬 A rice bowl poured broth with sea bream & sesame	一、〇五〇
赤出汁 Miso soup	四二〇

●デザート / Dessert

抹茶最中アイス MATCHA ice cream sandwiched by thin crispy wafers	六三〇
八咫の謹製わらび餅 Yata's sweet bracken dumplings which are made by hands	七三〇

●お持たせ

八咫謹製ちりめん山椒	一、一〇〇
	一、一〇〇

※ A 5% service charge and a 500yen table charge per person will be added to the bill.

