



## **Kaiseki Experience** *January 2025 Menu*

### **五感の出汁 : Dashi for the Five Senses**

Traditional Broth of Kombu Kelp and Smoked Bonito Flakes

### **八寸 : Seasonal Appetizer\***

To celebrate the New Year, the seasonal appetizer features traditional Japanese dishes from "Osechi"

### **お椀 : Ozoni**

Traditional Japanese New Year Mochi Soup

### **お造り : Chef's Choice Sashimi\***

Daily Specials

### **煮物 : Simmered Salmon Kenchin Style**

Egg and Assorted Vegetable

### **焼き物 魚 : Miso Marinated Yellowtail**

### **焼き物 肉 : Wagyu Shabu Shabu**

Japanese Wagyu Beef, Tofu with Dashi

### **お食事 : Wrapped Chirashi Kinshin**

Japanese Rice from Yuki-Tsubaki  
Wrapped in Thin Strip Egg and Topped with Ebi  
with Tsukemono (Japanese pickles) on the side  
and Kyoto-Grown Organic Hojicha Tea

### **甘味 : Seasonal Dessert**

Zenzai a Sweet Red Bean Soup  
served with mochi on the side

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

\*\* Menus are subject to change without notice.

\*\*\*Ingredients and course details are subject to change daily.