

# ≈ Dinner ≈

- Hors d'oeuvre  
"Kyoto's miniature garden, the arrival of the four seasons in Rakuhoku"
- Kyotanba Daikoku Honshimeji mushroom and black bean soup pie
- Guji (sweet sea bream) frites, scallops, blue shiso sauce, beurre blanc, and Kurama sansho pepper
- Granita for palate cleansing
- Low-temperature cooking of wagyu beef fillet, cafe de Paris style
- Assorted Breads
- Dessert and fruits
- Coffee or Tea

Sample menu is JPY13,200

Consumption tax (10%) and service charge (10%) are included.