



THE RITZ - CARLTON

KYOTO

AKANE

Appetizer of the day

Tempura 8 pieces
(1 prawn, 2 kinds of seafood, 5 kinds of vegetable)

TENCHAZUKE : Rice topped with Kakiage and bonito broth, Japanese pickles
or

TEMPURA BOWL : Rice topped with Kakiage, miso soup, Japanese pickles

Dessert by PIERRE HERMÉ PARIS

¥ 9,000
(¥11,385)

AOYAGI

Appetizer of the day

Tempura 9 pieces
(1 prawn, 4 kinds of seafood, 4 kinds of vegetable)

TENCHAZUKE : Rice topped with Kakiage and bonito broth, Japanese pickles
or

TEMPURA BOWL : Rice topped with Kakiage, miso soup, Japanese pickles

Dessert by PIERRE HERMÉ PARIS

¥ 12,000
(¥15,180)

Please be advised that menu will follow seasonal changes.
Prices include service charge and consumption tax.
Please inform your server of any food-related allergies.



THE RITZ - CARLTON

KYOTO

NAKASUMI

Appetizer of the day

Chef's special tempura selection

TENCHAZUKE : Rice topped with Kakiage and bonito broth, Japanese pickles

or

TEMPURA BOWL : Rice topped with Kakiage, miso soup, Japanese pickles

Dessert by PIERRE HERMÉ PARIS

¥ 16,000
(¥20,240)

ROKA

Appetizer of the day

Chef's special tempura selection

Steamed white rice, egg yolk tempura with caviar, miso soup, Japanese pickles

or

TENCHAZUKE : Rice topped with Kakiage and bonito broth, Japanese pickles

or

TEMPURA BOWL : Rice topped with Kakiage, miso soup, Japanese pickles

Dessert by PIERRE HERMÉ PARIS

¥ 21,000
(¥26,565)

Please be advised that menu will follow seasonal changes.

Prices include service charge and consumption tax.

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