



THE RITZ - CARLTON

KYOTO

3<sup>rd</sup> September 2021 ~ 30<sup>th</sup> September 2021

## TAMAGASUMI

Appetizer

Peanut tofu

Scallop, Kikuna, Kikuka, Paprika, Broth

Soup

Pike conger

Sansho cake, Shiitake mushroom

Carrot, Common bean, Yuzu

Sashimi

Tuna, Bonito, Pike conger

Delicacies

Grilled barracuda, Grated radish, Pickled lotus root

Herring, Eggplant

Marinated saury

Egg custard

Shimeji mushroom, Lily bulb, Edamame

Mackerel sushi

Steamed dish

Wagyu beef with vegetable, Dried bonito

Rice

Inaniwa udon noodle

Deep-fried prawn, Maitake mushroom, Condiments

Dessert

By PIERRE HERMÉ PARIS

¥ 13,000

\*(¥16,445)

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



THE RITZ - CARLTON

KYOTO

3<sup>rd</sup> September 2021 ~ 30th September 2021

## HAKUSHU

### Appetizer

Peanut tofu

Scallop, Kikuna, Kikuka, Paprika, Broth

### Soup

Sea bass, Sansho cake

Matsutake mushroom, Carrot, Common bean, Yuzu

### Sashimi

Tuna, Bonito, Pike conger, Kuruma prawn

### Delicacies

Grilled barracuda, Grated radish, Pickled myoga

Marinated saury

Herring, Eggplant

Octopus, Leek, Vinegar miso sauce

Mackerel sushi

### Steamed dish

Hot-pot of pike conger and matsutake mushroom

Vegetable, Tofu, Deep-fried tofu, Yuzu pepper

### Rice

Unagi eel

Miso soup, Japanese pickled vegetable

### Dessert

By PIERRE HERMÉ PARIS

¥ 18,000

\*(¥22,770)

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



THE RITZ - CARLTON

KYOTO

3<sup>rd</sup> September 2021 ~ 30<sup>th</sup> September 2021

## KEGON

Appetizer

Peanut tofu

Scallop, Kikuna, Kikuka, Paprika, Broth

Soup

Pike conger

Matsutake mushroom, Common bean, Yuzu

Sashimi

Tuna, Bonito, Pike conger, Kuruma prawn

Delicacies

Grilled barracuda, Grated radish, Pickled myoga

Marinated saury

Herring, Eggplant

Octopus, Leek, Vinegar miso sauce

Mackerel sushi

Grilled dish

Wagyu beef steak, Tempura of matsutake mushroom

Vegetables, Sansho sauce

Rice

Unagi eel

Miso soup, Japanese pickled vegetable

Dessert

By PIERRE HERMÉ PARIS

¥22,000

\*(¥27,830)

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