



THE RITZ-CARLTON

KYOTO

7th May 2022 ~

Akebono Bento Box

Limited on weekdays.

Appetizer

Firefly squid, Scallop, Bamboo shoot
Leek, Awafu, Kinome miso

Sashimi

Bonito

Vegetable, Vinegar sauce

First dish

Mugwort tofu, Spinach, Paprika
Cabbage, Mackerel, Vinegar sauce
Mizuna, Deep-fried tofu
Eggplant, Lotus root
Sea bream sushi

Bento-box

Middle of bento-box

Spanish mackerel, Radish, Myoga, Udo
Soy milk skin
Tempura Prawn with shiso
Sweet potato, Avocado, Makomodake
Boiled Kyoto egg

Bottom of bento-box

Pike conger, Eggplant, Manganji pepper
Sticky sauce, Ginger, Seaweed

Rice

Chirashi sushi

Shiitake, Kanpyo, Egg, Ginger
Conger eel, Prawn, Crab, Salmon roe, Kinome
Miso soup

Dessert

By PIERRE HERMÉ PARIS

¥ 6,000

*(¥7,590)

* 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.
We are proud to serve rice harvested in Japan.



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TANCHO

Appetizer

Mugwort tofu, Firefly squid
Spinach, Bamboo shoot, Paprika, Dashi broth

Soup

Greenling, Sansho pepper cake
Butterbur, Carrot, Kinome

Sashimi

Sea bream, Bonito

Delicacies

Grilled grunt, Radish with kinome, Myoga
Mozuku seaweed
Simmered duck, Cabbage
Octopus, Bamboo shoot, Leek, Kinome miso
Mackerel sushi

Steamed dish

Prawn, Vegetable, Hanasansho

Rice

Somen noodle
Scallop, Mizuna, Shiitake, Ginger, Leek and myoga

Dessert

By PIERRE HERMÉ PARIS

¥ 9,000

*(¥11,385)

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TAMAGASUMI

Appetizer

Mugwort tofu, Firefly squid
Spinach, Bamboo shoot, Paprika, Dashi broth

Soup

Thin soup
Clam, Wakame seaweed
Butterbur, Kinome

Sashimi

Pike conger, Sea bass, Bonito

Delicacies

Sakura trout, Radish with kinome, Myoga
Mozuku seaweed
Simmered duck, Cabbage
Scallop, Bamboo shoot, Leek, Kinome miso
Mackerel sushi

Steamed dish

Wagyu beef, Vegetable, Hanasanho

Rice

Mochi rice with conger
Miso soup, Japanese pickled vegetable

Dessert

By PIERRE HERMÉ PARIS

¥ 13,000

*(¥16,445)

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HAKUSHU

Appetizer

Mugwort tofu, Firefly squid
Spinach, Bamboo shoot, Paprika, Dashi broth

Soup

Thin soup
Clam, Wakame seaweed
Bamboo shoot, Kinome

Sashimi

Pike conger, Sea bass, Bonito, Sea bream

Delicacies

Sakura trout, Radish with kinome, Myoga
Mozuku seaweed
Simmered duck, Cabbage
Scallop, Bamboo shoot, Leek, Kinome miso
Mackerel sushi

Hot-pot

Wagyu shabu shabu
Hanasansho, Udo, Japanese parsley, Kogomi, Urui
Myoga, Leek, Mizuna, Chinese cabbage

Rice

Unagi eel, Egg
Miso soup, Japanese pickled vegetable

Dessert

By PIERRE HERMÉ PARIS

¥ 18,000

*(¥22,770)

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KEGON

Appetizer

Mugwort tofu, Firefly squid
Spinach, Bamboo shoot, Paprika, Dashi broth

Soup

Thin soup
Clam, Wakame seaweed
Bamboo shoot, Kinome

Sashimi

Pike conger, Sea bass, Bonito, Kuruma prawn

Delicacies

Sakura trout, Radish with kinome, Myoga
Mozuku seaweed
Simmered duck, Cabbage
Scallop, Bamboo shoot, Leek, Kinome miso
Mackerel sushi

Grilled dish

Wagyu beef steak
Vegetable

Rice

Unagi eel, Egg
Miso soup, Japanese pickled vegetable

Dessert

By PIERRE HERMÉ PARIS

¥22,000

*(¥27,830)

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