KADE

Walnut tofu, salmon roe
Soy glazed beef, Potato

Red sea bream
Chrysanthemum and garland chrysanthemum
Yellow carrot, Potato, Chrysanthemum ground soup

Fresh leaves
Sesame dressing

Chef’s selection Premium Wagyu beef
Fillet 60g or sirloin 80g
Grilled vegetables

Fried garlic rice
or
Seared Wagyu beef, “Hitsumabushi”

Red miso soup, Japanese pickles

Roasted green tea blanc mange
Persimmon, Roasted green tea jelly

¥16,000

All prices are subject to service charge and government regulated consumption tax.
We partner with the finest Japanese rice farms. Should you have any inquiries, please let us know.
This menu may change without notice.
KIRI

Steam lotus root from Ibaraki Takei farm
Sea urchin kudzu sauce

Seasonal appetizer plate
Kawachi duck, eggplant, Sansho pepper, Kyoto White miso
Walnut tofu, salmon roe
Red sea bream with marinated kelp, Japanese yam

Tile fish from Kyoto Maizuru
Kinoko mushroom, Japanese style consomme

Prawn and scallop
Miso wrapped in shiso leaf

Fresh leaves
Sesame dressing

Obanazawa Wagyu beef from Yamagata or Kobe Wagyu beef
Fillet 60g
or
Sirloin 80g
Grilled vegetables

Fried garlic rice
or
Seared Wagyu beef, “Hitsumabushi”
Red miso soup, Japanese pickles

Roasted green tea blanc mange
Persimmon, Roasted green tea jelly

¥ 25,000

All prices are subject to service charge and government regulated consumption tax.
We partner with the finest Japanese rice farms. Should you have any inquiries, please let us know.
This menu may change without notice.
Wagyu
Kobe beef
Fillet  100g  ¥21,000
Sirloin 100g  ¥19,100
Chef’s selection beef
Fillet  100g  ¥15,350～
Sirloin 100g  ¥12,750～

Kuroge Wagyu
Fillet  100g  ¥10,600
Loin  100g  ¥9,550

Seafood
Japanese rock lobster  300g  ¥13,000～
    Prawn soy sauce
    or
    Sauce americaine

Abalone  200g  ¥13,000
    Citrus and seaweed salt
    or
    Herb butter

All prices are subject to service charge and government regulated consumption tax.
We partner with the finest Japanese rice farms. Should you have any inquiries, please let us know.
This menu may change without notice.
Prawn 2 pieces ¥7,000
   Citrus and seaweed salt
   or
   Prawn soy sauce

Scallop 2 pieces ¥3,800
   Citrus and seaweed salt
   or
   Herb butter

**Recommend dish**

Wagyu sirloin from Yamagata ¥8,000
   “Sukiyaki style”

Prawa and scallop ¥6,000
   “Hoba miso style”

Tile fish from Maizuru ¥4,500
   Kinoko mushroom Japanese style consommé

Grilled red sea bream ¥4,000
   Chrysanthemum and garland chrysanthemum
   Yellow carrot, potato
Appetizer
Seasonal appetizers ¥3,000
Steam lotus root from Ibaraki ¥2,000
Sea urchin kudzu sause
Kawachi duck, eggplant ¥1,500
Japanese pepper, Kyoto white miso
Red sea bream with marinated kelp ¥1,500
Japanese yam, Plum vinegar

Vegetable
Steamed seasonal vegetables ¥3,150
Grilled seasonal vegetables ¥3,150

Salad
Fresh leaves ¥1,550
Biter orange dressing or Sesame dressing

Rice
Fried beef garlic rice ¥2,650
Red miso soup, Japanese pickles

Seared Wagyu beef, “Hitsumabushi” ¥2,650

All prices are subject to service charge and government regulated consumption tax.
We partner with the finest Japanese rice farms. Should you have any inquiries, please let us know.
This menu may change without notice.
Dessert

Roasted green tea blanc mange  ¥2,500
Persimmon, Roasted green tea jelly

Assorted fruits  ¥1,800