



YAKITORI

Today's Seasonal Sakizuke

Fresh Vegetable Sticks

~ Served with original miso and matcha salt ~

Charcoal-Grilled Delights

~Today's selection of charcoal-grilled specialties ~

Dining Choice: Ochazuke or Sarashina Soba

Ochazuke: served with Kyoto pickles

Seasonal Fruit Selection
Vanilla Ice Cream

¥6,800



BLESSINGS OF NATURE

Wasabi is cultivated in terraced fields along mountain slopes and streams, where the landscape intertwines with the rich history of its cultivation.

This traditional practice in Shizuoka, designated as a Globally Important Agricultural Heritage System, highlights nature's indispensable role in creating exquisite cuisine.





Tonight's Moon and Five Blissful Drinks

~ Curated by our sommelier and kikisake-shi ~

One Glass of Dom Pérignon

White Wine, Red Wine and Sake.

¥15,000



Gion Katana



SPECIAL

Charcoal-Grilled Seasonal Delights with Dashi

Seasonal Chawanmushi

Fresh Vegetable Sticks

~ Served with original miso and matcha salt ~

Charcoal-Grilled Live Ise Spiny Lobster

~ Paired with Ise spiny lobster dashi soup ~

Charcoal-Grilled Delights

~ A selection of five yakitori varieties and a seasonal vegetable highlight ~

Charcoal-Grilled A5 Wagyu Beef

~ Accompanied by grilled Kyoto vegetables ~

Dining Choice: Ochazuke or Sarashina Soba

Ochazuke: served with Kyoto pickles

Seasonal Fruit Selection
Vanilla Ice Cream

¥18,000



OMAKASE

Charcoal-Grilled Seasonal Delights with Dashi

Seasonal Chawanmushi

Fresh Vegetable Sticks

~ Served with original miso and matcha salt ~

Charcoal-Grilled Delights

~ A selection of five yakitori varieties and a seasonal vegetable highlight ~

Charcoal-Grilled A5 Wagyu Beef

~ with Grilled Kyoto vegetables ~

Dining Choice: Ochazuke or Sarashina Soba

Ochazuke: served with Kyoto pickles

Seasonal Fruit Selection
Vanilla Ice Cream

¥12,000