

# Sushi

All prices are for one plate (two pieces)

Recommended daily special also available

Prices may change due to shipping conditions



Nigiri (hand-pressed sushi)

¥100

Egg  
玉子



Gunkan rolls / Small rolls

¥100

Gunkan roll: sushi with ingredients placed on seaweed laver-wrapped sushi rice



Natto (fermented soybeans)  
納豆

Dried gourd roll  
かんぴょう巻

Pickled vegetable roll  
香々巻



Cucumber roll  
胡瓜巻

Shiitake mushroom roll  
椎茸巻

Rolled seaweed of sweet cooked shiitake mushroom

Egg roll  
玉子巻

Shibazuke (vegetables pickled with red shiso) roll  
しば漬巻

Tuna and mayonnaise  
ツナマヨ

Shrimp and cucumber roll with mayonnaise  
海老胡瓜マヨ巻

Japanese plum with Japanese basil roll  
梅ちそ巻

Boiled octopus head  
蛸どうびん

The above prices do not include tax.

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## Nigiri (hand-pressed sushi)

¥180



Shrimp  
海老



Whelk  
つぶ貝



Seared salmon  
サーモン炙り



Yuba tofu lifted from boiled soy milk  
引き上げ湯葉

Yellowtail  
はまち

Swordtip squid tentacles  
剣先いかゲン

Fresh salmon  
生サーモン

Cucumber (pickled)  
胡瓜 (漬け物)

## Small and regular rolls

¥180



Inari  
いなり寿司  
Carrot, Lotus root, Shiitake mushroom,  
Black sesame

Tuna roll  
鉄火巻  
Yellowfin tuna

Sushi roll  
巻寿司  
Dried gourd, Shiitake mushroom, Japanese omelet, Cucumber  
Shibazuke (vegetables pickled with red shiso)  
Gunkan roll  
しば漬け軍艦

## Nigiri (hand-pressed sushi)

¥240



Sea bream

鯛



Fatty salmon

とろサーモン



Greater amberjack

かんばち

Boiled live octopus

茹で活け蛸

Cuttlefish

紋甲いか

Yellowfin tuna

キハダまぐろ

Daikon radish pickled with rice koji

べったら漬

Whitebait

釜揚げシラス

## Small rolls / Kyo-zushi (Kyoto style sushi) / Gun ~~¥240~~ rolls



Tuna (lean)

鉄火 (赤身)

Conger eel simmered in sweetened soy sauce and  
cucumber

煮穴子胡瓜

Pressed sushi

箱寿司

Three pieces

Broiled pike conger

Whelk with wasabi

つぶ貝わさび

Octopus with wasabi

たこわさび

## Gunkan rolls / Small rolls

¥300



Salmon and roe  
いくらサーモン



Tuna (medium-fatty)  
鉄火 (中トロ)

Tuna (medium-fatty with green onion)

鉄火 (葱中トロ)

Eel and cucumber roll

うなぎ胡瓜巻

Cod roe Gunkan roll

たらこ軍艦

Shrimp tempura hand rolled sushi

海老天手巻き

One roll

## Nigiri (hand-pressed sushi)

¥360



White trevally

しまあじ



Lean tuna  
まぐろ赤身

Sea bream wrapped in kombu seaweed

鯛昆布め

Salted and vinegared mackerel

めさば

Simmered conger eel

煮穴子

Raw octopus

生たこ



Original egg

自家製玉子

Original conger eel simmered in sweetened soy sauce

自家製煮穴子

Conger eel cooked in a salty-sweet soup stock



Gunkan roll

¥360

Medium-fatty tuna with green onion  
ねぎ中トロ



Nigiri (hand-pressed sushi)

¥400

Scallop  
ホタテ

Herring roe  
数の子



Gunkan roll

¥400



Salmon roe  
いくら

## Nigiri (hand-pressed sushi)

¥500



Japanese eel  
国産うなぎ



Swordtip squid  
剣先イカ

Abalone  
あわび

Japanese cockle  
とり貝

Wild sea bream  
天然鯛

Fresh shrimp  
生えび

Wild flounder  
天然ひらめ

## Kyozushi (Kyoto style sushi)

¥500



Mackerel pressed sushi  
さば棒寿司

Kyo chirashi  
京ちらし

Tuna, Shrimp, Sea bream, Shredded egg, Shiitake mushroom,  
etc.

Nigiri (hand-pressed sushi)

¥600



Medium fatty tuna  
中トロ

Fresh sweet shrimp  
生甘えび  
Splendid alfonsino  
金目鯛  
Red tilefish  
ぐじ



Rosy seabass  
のどぐろ



Sea urchin Gunkan roll  
うに軍艦

## A la carte

### Side dishes

Red miso soup  
赤だし

¥300



Soup made from the bony parts of fish

あら汁 ¥400

Soup using bone (head, gill area, chest) parts of sea bream, greater amberjack, yellowtail, golden eye snapper, and other fish



Kyoto-style deep-fried egg with dashi

京風揚げだし玉子 ¥400



Chawanmushi (steamed savory egg custard)

茶わん蒸し ¥400

Shrimp, Shiitake mushroom, Ginkgo nuts, Grilled eel, Kamaboko (minced and steamed fish)

Assorted sashimi

お造り盛り合わせ

¥1,480

Tuna, sea bream and three kinds of sashimi of the day

Assorted tempura

天ぷら盛り合わせ

¥980

Shrimp, Japanese pumpkin, Green chili, Sweet potato, Egg plant

Shrimp tempura

海老天ぷら

¥780

Whiting tempura

キス天ぷら

¥400

Fried octopus with Arare rice cracker coating

たこあられ揚げ

¥400



Kyoto-style rolled egg with dashi

京風だし巻き ¥300

### Desserts

Original matcha pudding

手作り抹茶プリン

¥340

Cheesecake

チーズケーキ

¥360

Assorted cakes

ケーキ盛り合わせ

Chocolate cake, Strawberry cake, Mocha cake

¥300

The above prices do not include tax.

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## Set Menu



Miyako

¥1,200

Red miso soup

赤だし

Nigiri (hand-pressed sushi)

にぎり

8 pcs

Sea bream, Tuna, Squid, Greater amberjack, Salmon, Shrimp, Japanese cockle, Egg



Umekoji

¥1,500

Very popular course using only recommended selections and including filling red miso soup and matcha pudding

Red miso soup

赤だし

Nigiri (hand-pressed sushi)

にぎり

8 pcs

Sea bream, Tuna, Squid, Greater amberjack, Salmon, Shrimp, Japanese cockle, Salmon roe Gunkan roll

Desserts

デザート

Matcha Pudding topped with azuki bean

The above prices do not include tax.

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Higashiyama

¥2,280

Red miso soup

赤だし

Nigiri (hand-pressed sushi)

にぎり

10 pieces

Sea bream, Medium fatty tuna, Japanese whiting, Bonito, Tilefish, Alaskan pink shrimp, Swordtip squid, Japanese cockle, Sea urchin Gunkan roll, Tuna roll



Suzaku

¥3,000

Choice of soup made from the bony parts of fish or red miso soup

あら汁または赤だし

Chawanmushi (steamed savory egg custard)

茶わん蒸し

Three kinds of sashimi

造り3種盛り

Tuna, Greater amberjack, Sea bream

Nigiri (hand-pressed sushi)

にぎり

10 pieces

Medium fatty tuna, Sea bream, Salmon, Squid, Yellowtail, Sea urchin Gunkan roll, Salmon roe Gunkan roll, Boiled octopus, Simmered conger eel, Shrimp

Desserts

デザート

Matcha Pudding topped with azuki bean

Get shrimp and vegetable tempura or an assortment of three types of sashimi for an additional 500 yen when ordering a set

The above prices do not include tax.

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## Courses

### Kamo

¥3,000

#### Nigiri (hand-pressed sushi)

にぎり

Seven pieces

Ingredients change daily

#### Hassun (small dishes)

八寸

Ingredients change daily

#### Sashimi (raw fish sliced into thin pieces)

お造り

Tuna, Sea bream, One daily special

#### Chawanmushi (steamed savory egg custard)

茶わん蒸し

#### Red miso soup

赤だし

#### Desserts

デザート

Matcha pudding

### Narutaki

¥5,000

#### Deluxe nigiri

上にぎり

Seven pieces

Ingredients change daily

#### Hassun (small dishes)

八寸

Ingredients change daily

#### Sashimi (raw fish sliced into thin pieces)

お造り

Tuna, Sea bream, One daily special

#### Vinegared dishes

酢の物

#### Chawanmushi (steamed savory egg custard)

茶わん蒸し

#### Red miso soup

赤だし

#### Desserts

デザート

Matcha pudding

## Katsura

¥7,000

### Extra special nigiri

特上にぎり

8 pcs

Ingredients change daily

### Hassun (small dishes)

八寸

Ingredients change daily

### Sashimi (raw fish sliced into thin pieces)

お造り

Tuna, Sea bream, One daily special

### Vinegared dishes

酢の物

### Steamed dish

蒸し物

May be changed to simmered dishes

### Red miso soup

赤だし

### Desserts

デザート

Matcha pudding

## Other

Please reserve at least 2 days in advance

Same-day cancellations will be charged full price.

# Takeout

## 1. Matsukasa

松笠

Assorted sushi

One portion - ¥1,300



## 2. Umegae

梅が枝

Assorted sushi

For 2 people - ¥2,500



## 3. Orin

桜林

Assorted sushi

For 3 people - ¥3,800



## 4. Mackerel pressed sushi

鯖本漬け

1 roll - ¥2,500

## 5. Sushi roll

巻寿司

Dried gourd, Shiitake mushroom, Japanese omelet, Cucumber

One roll - ¥500

## 6. Chirashi

ちらし

1 roll - ¥800

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# Drinks

<b>Draft beer</b> 生ビール Asahi Super Dry Kirin Ichiban Shibori	¥480
<b>Bottled beer</b> 瓶ビール Asahi Super Dry Kirin Ichiban Shibori	¥480
<b>Bottled beer</b> 瓶ビール Suntory Premium Malts Ebisu beer	¥600
<b>Shochu (Wheat, Sweet potato)</b> 焼酎 (麦・芋)	¥600
<b>Japanese sake</b> 日本酒	1 go (180 ml) - ¥360
<b>Pure chilled sake</b> 生冷酒 Kyo no Izumi (Ginjo dry) Nama chozo sake (Tanrei slightly dry) Nama chozo sake (Tanrei slightly dry) Barrel sake (Ginjo dry) Ginkaku (made in Kyoto)	300 ml - ¥800
<b>Mio</b> 滞 Sparkling refined sake	¥900
<b>Chuhai</b> 酎ハイ Lemon Lime Yuzu Calpis	¥360
<b>Wine (red/white)</b> ワイン (赤・白)	360 ml - ¥1,000 720 ml - ¥2,000
<b>Suntory All Free</b> サントリーオールフリー Non-alcoholic beer	¥360
<b>Soft drinks</b> ソフトドリンク Oolong tea Cola Orange juice	¥240

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# Lunch Menu

## Special lunches

Only 20 meals for each



### Seafood chirashi

海の幸ちらし

Chirashi sushi loaded with fresh ingredients  
Red miso soup included

¥1,600



### Vinegared rice topped with assorted sliced raw tuna

まぐろ三昧鉄火丼

Reasonably priced rice bowl recommended for tuna-lovers to experience  
four kinds of tuna parts  
Red miso soup included

¥1,800



### Three-colored salmon roe bowl

三色いくら丼

Bowl with salmon roe and two types of seafood  
Red miso soup included  
The photo is for illustrative purposes only

¥1,500

### Daily nigiri sushi special

日替わりにぎり

Daily special set of two sushi rolls and six nigiri sushi  
Small red miso soup included

¥900

### Vinegared rice topped with a selection of today's seafood

日替わり海鮮丼

Small red miso soup included

¥900

Available until 3:00PM

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## Small rice bowls

Small red miso soup included

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Tuna rice bowl まぐろ丼	¥600
Tuna and grated yam rice bowl まぐろ山かけ丼	¥800
Conger eel and grated yam rice bowl 穴子とろろ丼	¥600
Makanai rice bowl まかない丼 Rice bowl with pieces of sea bream, yellowtail, greater amberjack, and other fish	¥600

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