The Hotel Seiryu Kyoto Kiyomizu

Appetizers

Caviar, Lily bud tofu, Sea Urchin, Radish, Soy milk skin

Herring roe, Sweet-simmered Arrowhead root, Skewered Black Soybean,

Canola blossoms, Steamed shrimp dumpling

Crab wrapped in Japanese radish, Simmered Duck Loin

Hot Dish

Simmered sea bream and turnip, Carrot, Green garnish, Yuzu peel

Steamed dish

Steamed egg custard with Kyoto Uji free-range eggs,

Cod roe, Salmon roe, thick sauce, Wasabi

Grilled dish

Grilled Spiny Lobster with Olives, beurre blanc sauce

Meat dish

Slow cooked Beef Loin with seasonal steamed vegetables

Meals

Temari Sushi, sea bream, tuna, striped jack, white miso soup

Dessert

Sesame Blancmange

Seasonal Fruits

Coffee

Executive Chef Ryuichiro Matsumoto

THE HOTEL SEIRYU
KYOTO, KIYOMIZU