

Main Course

Hiei : The Ultimate Hida Wagyu Selection

Special Shabu-Shabu, Yaki-Shabu & Dashi Oden Course ———— ¥14,800



Assorted Appetizer Platter :

Prosciutto, artisanal "Nama-fu" (wheat gluten), and a daily selection of seasonal side dishes.

Kyoto-style Dashi Oden :

Our specialty oden, slow-simmered in flavorful dashi.

Specially Selected Solo Shabu-Shabu:

Premium Hida Wagyu enjoyed in an individual hot pot.

Premium Wagyu "Yaki-Shabu" :

Grilled shabu-shabu style Wagyu, served with a rich sukiyaki-flavored sauce.

Rice and Pickles :

Steamed rice served with traditional Kyoto pickles.

Dessert :

Fried "Banana-fu" (banana-flavored wheat gluten) donut, served with a scoop of ice cream.

Drink :

Kyoto-style organic coffee or premium Japanese tea.

| Main Course



Hida Wagyu Sukiyaki Course

¥7,800

Hida Wagyu Sukiyaki, Flame-Seared Hida Wagyu Sushi, and Warabimochi with a scoop of Matcha ice cream.



Hida Wagyu Yakiniku Course

¥7,800

Hida Wagyu Yakiniku, Flame-Seared Hida Wagyu Sushi, and Warabimochi with a scoop of Matcha ice cream.



Hida Wagyu Shabu-shabu Course

¥8,500

Hida Wagyu Shabu-shabu, Flame-Seared Hida Wagyu Sushi, and Warabimochi with a scoop of Matcha ice cream.

A la Carte

- Single Dishes -



Assorted Wagyu Sushi ————— ¥1,300

Lightly seared Hida Wagyu beef sushi topped with a touch of fresh wasabi.



Assorted Oden & Tempura ————— ¥2,800

A hearty combination of our signature Dashi Oden—featuring artisanal Nama-fu (wheat gluten) from the historic Shiba-shouten, red konjac, and premium eggs—paired with a seasonal tempura assortment.

| A la Carte - Single Dishes -



Assorted Tempura — ¥1,600

A crispy assortment of seasonal seafood and vegetables, fried to perfection.



Assorted Oden — ¥1,800

Our signature Dashi Oden is a hearty combination featuring artisanal Nama-fu (wheat gluten) from the historic Shiba-shouten, along with red konjac and premium eggs.



Salmon Salad — ¥1,800

Smoked salmon and mozzarella cheese salad, topped with "Nama-fu" (wheat gluten).