



Niku Kappou Futago THE JUNEI HOTEL KYOTO

“Miyabi” beef KAISEKI Cuisine ~Spring 2024~

We proudly serve “Miyabi”, a premium brand of Wagyu Japanese beef from Kyoto.

■ Appetizer

~ Grilled “Miyabi” beef Filet with Sauce ~

White asparagus, fiddlehead ostrich fern, tree bud of Japanese pepper

~ Juvenile conger eel with Sanbaizu* served with ginger paste ~

* Sanbaizu; mix of sake, soy sauce, and vinegar

■ Hassun

~Seasonal Array~

“Miyabi” beef and potato croquette

Boiled hosta greens and scallop in Japanese broth

Wagyu beef cheek cabbage rolls

“Miyabi” beef and Japanese half beak battleship rolled sushi with wasabi and soy sauce

“Miyabi” beef knuckle, firefly squid with mustard and vinegar miso

■ Broth-based Dish

~Clam salt base Japanese soup~

Wagyu beef tongue, canola flower, Japanese red radish, Tree bud of Japanese pepper, black pepper

■ Grilled Dish

~ Charcoal Grilled “Miyabi” beef Sirloin ~

“Miyabi” beef round, bamboo shoots, Tsubomina sprout

Turnip, deep fried fatsia sprouts, served with butterbur scape miso

■ Side Dish

~ “Miyabi” Rib Roast “Shabu-shabu” ~

Japanese spanish mackerel, Yuba*, wakame seaweed, with onion soy sauce

*Yuba is bean curd skin, a Kyoto specialty

■ Palette Cleanser

~ Simmered “Miyabi” beef chuck tender and seasonal ingredients ~

Sea bream, bamboo shoots, butterbur, seasonal Shiitake mushrooms

Topped with tree bud of Japanese pepper

■ Final Course

~ Specialty Rice Blend and “Miyabi” beef Chuck Rib “Sukiyaki” ~

With Kyoto Prefecture Nougou egg, red miso soup, Kyoto pickles, and Okuizumo Japanese peppers

Niku Kappou Futago’s specialty blend of rice:

Tsukiakari from Nagano Prefecture

Hitomebore from Yamagata Prefecture

Date Masayume from Miyagi Prefecture

■ Dessert

~ Seasonal Fruits and Sakura Mochi* ~

Rice cake with red bean paste wrapped in preserved cherry blossom leaf

*Sakura Mochi is a Japanese traditional sweet



F U T A G O

*Dishes may vary based on ingredient available