



Niku Kappou Futago THE JUNEI HOTEL KYOTO

“Miyabi” beef KAISEKI Cuisine ~Autumn 2024~

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

■ Appetizer

~ “Miyabi” beef filet in Japanese broth ~

White maitake mushroom, eggplant, Kujo green onion, black pepper, Yuzu(citron)

■ Hassun

~Seasonal Array~

“Miyabi” beef knuckle and Pacific saury with grated yam, wasabi soy sauce

Black maitake mushroom and chestnuts with sesame sauce

Pureed small turnip soup in “Miyabi” beef knuckle served with field caviar

Smoked salmon, salmon roe, wood cauliflower mushroom with Tosa vinegar jelly*, chrysanthemum

Wagyu beef cheek hamburger, zucchini, cherry tomato

*Tosa vinegar jelly; sour soy sauce and stock made from bonito

■ Broth-based Dish

~ Matsutake mushroom clear soup prepared in a traditional Japanese style ~

Wagyu beef tongue, Japanese thin wheat noodles, squash, Yuzu(citron)

■ Grilled Dish

~ “Miyabi” beef sirloin grilled on magnolia leaf (hoba-yaki) ~

“Miyabi” beef chuck, shimeji mushroom, broccoli, taro, potato served with mushroom sauce

■ Side Dish

~ “Miyabi” Rib Roast “Shabu-shabu” ~

Kyotanba pork belly, matsutake mushroom, mizuna green, Yuba* with grated radish and ponzu sauce

*Yuba; bean curd skin, a Kyoto specialty

■ Hashiyasume (Palate-cleansing side dish)

~ Minced “Miyabi” beef knuckle in starchy sauce~

Mibuna green, Awabitake mushroom, ginkgo nut, Japanese ginger

■ Final Course

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

Niku Kappou Futago’s specialty blend of rice:

Tsukiakari from Nagano Prefecture

Hitomebore from Yamagata Prefecture

Date Masayume from Miyagi Prefecture

Noukou egg from Kyoto Prefecture, red miso soup in king oyster mushroom

Kyoto pickles, and Okuizumo Japanese peppers

■ Dessert

~ Seasonal Fruits and Purple sweet potato tart ~

*Dishes may vary based on ingredient available

