



## Niku Kappou Futago THE JUNEI HOTEL KYOTO

### “Miyabi” beef OMAKASE KAISEKI ~Winter 2024/2025 ~

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

#### ■ Appetizer

~ “Miyabi” beef filet with starchy sauce ~  
Crab, spinach, Japanese leek, yuzu(citron)

#### ■ Hassun

##### ~Seasonal Array~

“Miyabi” beef knuckle and Kujo green onion with vinegared miso  
Boiled Japanese parsley and bell pepper seasoned Japanese broth  
Wagyu beef tongue stew with cauliflower and Petit vert  
Japanese squash croquette

“Miyabi” beef top round and barracuda hand rolled sushi with seaweed and pickled radish, wasabi

#### ■ Broth-based Dish

##### ~ Simmered yellowtail and radish with white miso~

“Miyabi” beef Chuck tender, young greens of Japanese mustard spinach, rice cake, diced yuzu(citron)

#### ■ Grilled Dish

##### ~ Charcoal grilled “Miyabi” beef sirloin~

“Miyabi” beef knuckle, Ebi-Imo (shrimp-shaped taro), sweet potato, Manganji pepper  
Fried Japanese arrowhead chips served with Chirizu (mixed soy sauce and sudachi, grated radish, green onion).)

#### ■ Side Dish

##### ~ “Miyabi” rib roast “Shabu-shabu” ~

Anglerfish, Mibuna green, Yuba\*, Shogoin turnip

\*Yuba; bean curd skin, a Kyoto specialty

#### ■ Hashiyasume (Palate-cleansing side dish)

##### ~ “Miyabi” beef chuck potage ~

Cabbage, kintoki ginseng, pecorinos onion, potato

#### ■ 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 crown daisy

Kyoto pickles, and Okuizumo Japanese peppers

#### ■ Dessert

##### ~ Seasonal Fruits and Tsubaki-mochi ~

\*Tsubaki-mochi; rice cake sweet sandwiched between two camellia leaves.

\*Dishes may vary based on ingredient available



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