



Autumn Omotenashi Course

2,800

Available from 2 persons.

※Price is per person.

Last order 21:30

This course was designed to be enjoyed with our special Kabuse-cha tea sprinkled with matcha.



Yuzu Sencha Tea

Sesame Tofu & Mushroom, Crab Gelée

Persimmon & Turnip Tofu Mix

Salmon Carpaccio w/ Yuzu Dressing

Farmer's Vegetables Salad

Mackerel Pike & Autumn Eggplant Tempura

CHAMINTO Pork & Mushroom Oven Grill

(Change the Special Japanese Beef Steak +¥600)

Kamado Boiled Rice / Tencha Green Tea Tsukudani / Miso Soup

Today's Dessert / Hot Hojicha Tea



+¥290

Add chazuke green tea to pour over the Kamado boiled rice.



Autumn Omotenashi Course

3,500

Available from 2 persons.

※Price is per person.

Last order 21:30

This course was designed to be enjoyed with our special Kabuse-cha tea sprinkled with matcha.



Yuzu Sencha Tea

Sesame Tofu & Mushroom, Crab Gelée

Roast Duck & Broiled Kyoto Leeks w/ yuzu kosho

Persimmon & Turnip Tofu Mix

Salmon Carpaccio w/ Yuzu Dressing

Farmer's Vegetables Salad

Tea Broiled Rice Potage

Mackerel Pike & Autumn Eggplant Tempura

CHAMINTO Pork & Mushroom Oven Grill

(Change the Special Japanese Beef Steak +¥600)

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AUTUMN SPECIALS



**Roast Duck & Broiled Kyoto Leeks
w/ yuzu kosho**

A juicy duck breast roasted to perfection and accented with spicy yuzu kosho.

850



Tea Broiled Rice Potage

A hearty soup of rice broiled in green tea, with shrimp, chestnuts and spinach.

980



**Mackerel Pike &
Autumn Eggplant Tempura**

In season in the autumn, both are lightly fried and served w/ pickled eggplant & daikon sauce.

1,280



**CHAMINTO Pork &
Mushroom Oven Grill**

This Kyoto pork is fed on green tea leaves to produce its rich umami flavor. Served with soy ginger.

1,480

①茶 DINING TEA



- Cold **This Week's Water Steeped Tea** 500m/ 480 1000ml/ 710
Steeping the tea leaves overnight with cold water brings out the full flavour of the tea
- Hot **Karigane Genmaicha** 480
Hot tea, from a blend of sencha green tea and roasted rice
- Hot **Hojicha** 480
Hot tea, from roasted green tea. Low in caffeine

※Excluding 8% tax

SALAD



**Iyemon Salad
with a matcha & mango dressing**

An abundant salad topped with a fruity matcha dressing

regular/ 980

half/ 670

TOFU

Green Tea Miso Tofu

Silken tofu topped with green tea miso sauce

460



Yuba Sashimi with green tea soy sauce

A delicate balance between mouth melting yuba and the bitterness of green tea

520



Grilled Gion Nakaki Fried Tofu

Gion's famous Nakaki fried tofu topped with shirasu Japanese anchovy, green onion and cheese

780





OBANZAI

Assorted Obanzai

1,030

Today's selection of three side dishes. Please ask staff for more detail



Kyoto Namafu Dengaku

Grilled namafu (wheat gluten) with red and white miso

520

Japanese Pickles

Seasonal vegetables pickled with dashi broth

460

Whole Simmered Aubergine

A whole peeled aubergine simmered in dashi, and served cold

560

Fried Chicken

Chicken thigh marinated in soy sauce & mirin, fried in a light batter and served with a lemon wedge & our relish

880

Red Sea Bream Carpaccio served with Salmon Roe

Wrap Japanese herbs and salmon roe in the thinly sliced red sea bream

1,100

Kyoto Dashi Omelette

A fluffy Japanese-style omelette in a yuba dashi sauce and topped with wasabi seasoned grated radish

880

Roast Beef in a Vegetable Vinaigrette

Cold cuts of tender roast beef served with a rich vegetable dressing

1,280

①🍵 DINING TEA



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This Week's Water Steeped Tea

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Hot

Karigane Genmaicha

480

Hot tea, from a blend of sencha green tea and roasted rice

Hot

Hojicha

480

Hot tea, from roasted green tea. Low in caffeine

OKAZU

Premium Japanese Beef Steak

*A tender and juicy beef steak,
served with an onion soy sauce dressing*
※Please allow 30 minutes

2,580



Grilled Chicken and White Radish in a Ginger Sauce

*Chinese white radish cooked in Japanese kelp dashi
and juicy grilled chicken in a tomato ginger sauce*

1,180



Baked Miso Seasoned Chamiton Pork with Grilled Apple

*Oven-baked Chamiton pork marinated
in Iyemon's famous miso sauce*

1,180

*About "Chami" pork...
Kagoshima pork raised on tea leaves and
sweet potato*

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KAMADO RICE



*"Ujisato" rice is highly acclaimed, exclusive to locally contracted farms in North East
Japan. The rice grains are strengthened by the seasonally changing climate in Aizu.*



Kamado Boiled Rice Set

520

with miso soup and tencha green tea tsukudani for one person

Kamado Boiled Rice 4-5 persons / 670
Cooked in a Kamado rice stove 2-3 persons / 620

Today's Miso Soup 140

Japanese Pickles 460



RICE & NOODLES



Red Sea Bream and Cabbage Chazuke Tea Over Rice

1,280

*Iyemon's original chazuke, served in a heated stone bowl
with fukamushi sencha green tea to pour over*

Chamiton Pork Rice Bowl with miso soup and pickles

950

*Juicy Chamiton pork simmered in soy sauce &
mirin with Kyoto green onions and a hot spring egg*

Japanese Style Fresh Matcha Green Tea Pasta

890

Iyemon's original pasta

Iyemon Shioyaki Udon Noodles

810

*Lightly stir fried with salt,
enjoy it with a squeeze of sudachi citrus*

