

*Lunch: 12PM - 2:30PM



一無矢

IKKOTEN

Where Tradition Meets Culinary Craft.

YUKI「雪」

\$88++

6-COURSE LUNCH KAISEKI

先付 SAKIZUKE

Seasonal Appetizer

お造り OTSUKURI

Ika Somen with Bainiku Sauce

鮪 MAGURO

Maguro Tataki

Add Premium Uni +15

鍋物 NABEMONO

Kyoto Style Oyster Hotpot
or

Kagoshima Kurobuta
Collagen Hotpot

Upgrade to Wagyu Sukiyaki +18

土鍋 COLLAGEN DONABE

Signature Sakura Ebi Donabe Meshi
Miso Soup & House-made Pickles

Wagyu Donabe Upgrade +15/pax

甘味 DESSERT

Dessert Of The Day

Upgrade to Cheesecake +8

MATSU「松」

\$128++

7-COURSE LUNCH KAISEKI

先付 SAKIZUKE

Seasonal Appetizer

お造り OTSUKURI

Hirame Uni Maki & Engawa

鮪 MAGURO

Maguro Tataki with Negitoro

Add Premium Uni +15

焼物 YAKIMONO

Buri Bunkayaki

Add Premium Uni +15

鍋物 NABEMONO

Wagyu Sukiyaki

土鍋 COLLAGEN DONABE

Signature Sakura Ebi Donabe Meshi
Miso Soup & House-made Pickles

Wagyu Donabe Upgrade +15/pax

甘味 DESSERT

Dessert Of The Day

Upgrade to Cheesecake +8

SPECIAL ADDITIONS

A little something extra, if you'd like it.

NAKED OYSTERS

3 pcs 12++

6 pcs 22++

UNI HANDROLL

+25++

KISU TEMPURA

(3 pcs)

+25++

NEGITORO MONAKA

UNI SUSHI

+25++

PRICES ARE SUBJECTED TO 10% SERVICE CHARGE AND PREVAILING GOVERNMENT TAXES