

Dinner Course “FUUKI”

14,000 yen

Available from 1 September to 30 November 2026

Assorted six appetizers

Grouper fish from Kyushu, wild-caught shrimper and scallop fritter
with porcini mushroom sauce

Steamed soup with Himematsutake mushrooms and dried scallops

Yamagata Beef sirloin steak with Wasabi sauce

Pork and mushroom chow mein with starchy sauce

Seasonal fruit and chef’s special dessert

Please select one dessert from the following three.

Mango pudding, almond jelly or tapioca with coconut milk

Karyu’s own blend tea “Bihada Saicha”

Prices are inclusive of service charge and tax.

For menu ingredients queries: please ask your server.

Our rice is sourced from several different producers if you would like further information please ask your server.

Dinner Course “FUKUZEN”

18,000 yen

Available from 1 September to 30 November 2026

Assorted six appetizers

Soy sauce pan-fried prawn from Himeshima, Oita with mushrooms

Steamed soup with Himematsutake mushrooms and shirk fin

Roasted Peking Duck and oyster from Hiroshima fritter with moshio salt from Seto Inland Sea

Olive-fed Wagyu Beef (from Kagawa) sirloin steak with Angkor pepper and deep-fried burdock

Fried rice with crab meat and lettuce

Seasonal fruit and chef’s special dessert

Please select one dessert from the following three.

Mango pudding, almond jelly or tapioca with coconut milk

Iron Goddess of Mercy

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