

■ Chef's Choice

We highly recommend this ordering style here at Rokuhara. Enjoy the season's best Kushiage (fried vegetables, meat and seafood on skewer) as many as you want with our original sauces, salt or soy sauce, and **when you get full, tell us to stop**. If there is anything you don't like or cannot eat, let us know when you order.

The price of the meal depends on the ingredients and the number of skewers you eat. For example (as a guide), **15 skewers** of tiger prawn, hard clam, asparagus, Wagyu beef, seasonal seafood and vegetables for **6,000 yen (excluding tax)**. In addition to Kushiage, cabbage and vegetable sticks are included in the meal.

Though we recommend Chef's Choice,
we also have some course menus at fixed prices.

Course menus (per person)

- Select Kyoto-style Kushiage, 10 skewers / 5,000 yen
- Select Kyoto-style Kushiage, 13 skewers / 7,000 yen

In these courses, we offer high-quality Kushiage using well-selected ingredients.

Our chefs will fry the ingredients seasoned in the Kyoto style (fresh tiger prawn, locally caught hard clam, asparagus, Wagyu beef, seasonal seafood and vegetables) one-by-one, right in front of you. Our freshly fried food also goes well with wine, Japanese Sake or other types of alcohol.

In addition to Kushiage, cabbage and vegetable sticks are included in the meal.