iKKAGOYO

一花五葉

*A dish that expresses the baton of life connected by food with respected Japanese producers.*

S$180++Kyoto SyabuSyabu Sukiyaki Beef Course (京都雅牛套餐)

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## APPETIZER (前菜)
Kyoto Miyabi Beef (京都肉)

## HASSUNHASSUN (八寸拼盘)
Mackerel (鲭鱼)/ Ark Shell (赤贝) / Beltfish (带鱼)

## SOUP DISH (汤品)
Kyoto Beef / Ponzu

## GRILLED DISH (套餐中的烤菜)
Kyoto Beef / Egg

## RICE PORRIDGE (杂炊)
Cherry Shrimp (樱花虾)

## DESSERT (甜点)
Kotoka Strawberry (古都华草莓)/ Ice Cream (冰淇淋)

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*Master Chef Mitsutaka Sakamoto / April 2025*

iKKAGOYO

一花五葉

*A dish that expresses the baton of life connected by food with respected Japanese producers.*

S$250++ Degustation Course (品鉴套餐)

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## APPETIZER (前菜)
Clam (蛤蜊)

## HASSUN (八寸拼盘)
Mackerel (鲭鱼)/ Ark Shell (赤贝) / Beltfish (带鱼)

## OTSUKURI (刺身)
Pen Shell (平贝) Cherry Salmon (樱鳟)

## SOUP DISH (汤品)
Kyoto Miyabi Beef (京都肉)

## GRILLED DISH (套餐中的烤菜)
Abalone(鲍鱼)

## CHOICE OF MAIN COURSE (可选主菜)
Kyoto Miyabi Beef (京都牛肉)
Japanese Spiny Lobster (伊势龙虾)

## RICE PORRIDGE (杂炊)
Cherry Shrimp (樱花虾)

## DESSERT (甜点)
Kotoka Strawberry (古都华草莓)/ Ice Cream (冰淇淋)

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*Master Chef Mitsutaka Sakamoto / April 2025*

iKKAGOYO

一籠の京

*A dish that expresses the baton of life connected by food with respected Japanese producers.*

$338++ Chef's Omakase Course (主厨推荐套餐)

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## APPETIZER (前菜)
Clam (蛤蜊)

## HASSUN (八寸拼盘)
Mackerel (鲭鱼)/ Ark Shell (赤贝) / Beltfish (带鱼)

## OTSUKURI (刺身)
Pen Shell (平贝) Cherry Salmon (樱鳟)

## HAND ROLL (手卷寿司)
Tuna (金枪鱼)

## SOUP DISH (汤品)
Kyoto Miyabi Beef (京都肉)

## DEEP FRIED (套餐中的油炸菜)
Japanese Spiny Lobster (伊势龙虾)

## GRILLED DISH (套餐中的烤菜)
Abalone(鲍鱼)

## CHOICE OF MAIN COURSE (可选主菜)
Kyoto Miyabi Beef (京都牛肉)

Golden Eye Bream (金目鲷)

## RICE PORRIDGE (杂炊)
Cherry Shrimp (樱花虾)

## DESSERT (甜点)
Kotoka Strawberry (古都华草莓)/ Ice Cream (冰淇淋)

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*Master Chef Mitsutaka Sakamoto / April 2025*

iKKAGOYO

一籠の京

*A dish that expresses the baton of life connected by food with respected Japanese producers.*

$ 500++ Chef's special Course (主厨特别套餐)

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## APPETIZER (前菜)
Hairy Crab (毛蟹)

## HASSUN (八寸拼盘)
Mackerel (鲭鱼)/ Ark Shell (赤贝) / Beltfish (带鱼)

## OTSUKURI (刺身)
Pen Shell (平贝) Cherry Salmon (樱鳟)

## HAND ROLL (手卷寿司)
Sea Urchin (海胆)

## SOUP DISH (汤品)
Kyoto Miyabi Beef (京都肉)

## GRILLED DISH (套餐中的烤菜)
Japanese Spiny Lobster (伊势龙虾)

## STONE GRILLE (石锅)
Abalone(鲍鱼)

## CHOICE OF MAIN COURSE (可选主菜)
Kyoto Miyabi Beef (京都牛肉)

Golden Eye Bream (金目鲷)

## RICE PORRIDGE (杂炊)
Cherry Shrimp (樱花虾)

## DESSERT (甜点)
Kotoka Strawberry (古都华草莓)/ Ice Cream (冰淇淋)

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*Master Chef Mitsutaka Sakamoto / April 2025*

iKKAGOYO

一期一食

*A dish that expresses the baton of life connected by food with respected Japanese producers.*

## Seasonal A la carte menu　(季节单点菜单)

**≪小鉢≫**
**Side Dish**

**愛知県産　銀杏素揚げ　$22**
Deep Fried Ginkgo nut

**下関産　あん肝柔らか煮　奈良漬け添え　$28**
Simonoseki Monkfish liver with Narazuke pickles

**≪椀物≫**
**Soup Dish**

**北海道産　きんきの京都蕪すり流し　$32**
Hokkaido Kinki Kyoto Turnip pureed soup

**北海道産　真鱈白子の白味噌仕立て　$28**
Hokkaido Cod Milt white miso soup

**≪お造り≫**
**Otsukuri**

**富山産　氷見鮪　$28**
Toyama Tuna

**北海道産　ボタン海老　$32**
Hokkaido Botan Shrimp

**北海道産　雲丹　$48**
Hokkaido Sea Urchin

**下関産　とらふぐ　$58**
Simonoseki Tiger Pufferfish

*Master Chef Mitsutaka Sakamoto / April 2025*

iKKAGOYO

一期一食

*A dish that expresses the baton of life connected by food with respected Japanese producers.*

## Seasonal A la carte menu　(季节单点菜单)

**≪焼き物≫**
**Grilled Dish**

**静岡県産　白甘鯛うろこ焼き　$38**
Shizuoka White Tilefish Uroko grilled

**北海道産　北寄貝石焼　$28**
Hokkaido Hokkigai Hot Stone grilled

**黒むつ胡麻味噌焼き　$22**
Kuromutsu Sesami miso grilled

**下関産　とらふぐ白子焼き　$48**
Shimonoseki Tiger Pufferfish Milt Charcoal grilled

**京都肉“雅”しゃぶしゃぶ又はすき焼き　$78**
Kyoto Beef Miyabi Syabusyabu or Sukiyaki

**≪逸品≫**
**Osusume**

**兵庫県　松葉蟹　$120**
Hyogo Female snow crab

**蝦夷あわび肝ソース掛け　$38**
Ezo Abalone liver sauce

**伊勢えび炭火焼　ビスクソース　$78**
Japanese Lobster grilled Bisque Sauce

**長崎産　くえ柚子香味鍋仕立て　$68**
Nagasaki Kue Yuzu Mini hot Pot

*Master Chef Mitsutaka Sakamoto / April 2025*

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## Seasonal A la carte menu (季节单点菜单)

**≪揚げ物≫**
Fried Dish

帆立おかき揚げ　柚子胡椒餡掛け　$28
Scallop Rice Chips fried Yuzu Chile Peppers

京都産　海老芋唐揚げv　$22
Kyoto Taro Root Deep fried

鮪カツ　$22
Tuna Fried

**≪御飯物≫**
Japanese Rice

絶品魚介のスパイススープカレー　$18
Life Soup of the Day Spice Curry rice

石川県産　のどくろ炊き込みご飯　$98
Ishikawa Nodokuro Donabe Rice

大分県産　プレミアム卵と削りたて鰹節御飯　$12
Ooita Premium Eggs Bonito Rice

**≪麺類≫**
Noodles Dish

桜海老の冷たいくず素麺　$12
Sakura Shrimp Cold Noodles

蓮根麺　$12
Roots Nodles Hot or Cold

*Master Chef Mitsutaka Sakamoto / April 2025*

iKKAGOYO

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## Seasonal A la carte menu (季节单点菜单)

**≪水菓子≫**
Dessert

奈良県産　古都華　いちご　$15
Nara Kotoka Strawberry

石川県　加賀棒茶アイス　$12
Ishikawa Kaga Bo Cha Ice

*Master Chef Mitsutaka Sakamoto / April 2025*

## *“Artisans who support Japan`s wonderful food culture”*

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**前田尚毅　(サスエ前田　静岡) / Naoki Maeda (Sasue Maeda Shizuoka)**

厳選された魚 / Selected fish

**川端崇文(蓮だより　石川) / Takafumi Kawabata (from lotus, Ishikawa)**

加賀れんこん / Kaga lotus root

**静岡 / Shizuoka**

うなぎ　大井川産　/ Eels from Oigawa

**北海道 / Hokkaido**

雲丹 / Sea urchin

**静岡 / Shizuoka**

わさび　有東木産 / Wasabi from Utsurogi

畑の様子　野菜 / Field Vegetables

**天然塩 / Natural salt**

新月の石垣塩/満月の石垣塩/能登海洋深層水塩

New Moon Ishigaki Salt / Full Moon Ishigaki Salt / Noto Deep Sea Salt

**奥井海鮮堂 福井/ Iokuikaisendou Fukui**

蔵囲い利尻昆布 / Kura-oi Rishiri Kelp

**指宿 / Ibusuki**

新物　近海　一本釣り鰹ぶし / New product: Bonito flakes from the coastal waters

**茶 / Tea**

雁金/見付つゆひかり / Gankin/ Mitsuki Tsuyu Hikari

献上加賀棒茶 / Dedicated Kaga-bocha

**調味料 / Seasoning**

蔵元小田屋/ミツル醤油/九重櫻 / Kurage Odaya / Mitsuru Soy Sauce / Kokonoe Sakura

**太田哲雄(カカオハンター　長野) / Tetsuo Ota (Cacao Hunter Nagano)**

アマゾンカカオ / Amazon cacao

**mitomo 輪島 / Mitomo Wazima**

シェフ オリジナル 2年熟成 バルサミコ酢 /
Chef's Original 2 Years Aged Balsamic Vinegar

**千華園　食用花　富山 / Senkaen Edible Flower Toyama**

京都肉雅　京都/ Kyoto Beef Miyabi Kyoto

**中田洋介(日の出大識　石川) / Yousuke Nakata(Hinodeosshiki Ishikawa)**

能登鰤　能登柳鰆 / Yellowtail　Spanish Mackerel

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## *“Gems of Japanese Craftsmanship”*

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**蔦屋漆器店(輪島塗　石川) / Tsutaya Lacquerware Store**

懐石盆　へぎ板 / Kaiseki tray　hegi-ita

**Bo Project(カトラリー　東京) / Bo Project (Cutlery Tokyo)**

オリジナル箸　黒檀カトラリー / Original chopsticks Ebony cutlery

**染切澤田(染物　京都) / Somekiri Sawada (Dyeing Kyoto)**

膝掛け / Lap blanket

**陶器越山(食器　京都) / Etsuzan Pottery**

器/漆器 など / Vessels / Lacquerware, etc.

**甲斐玲子(書道家　京都) / Reiko Kai (Calligrapher, Kyoto)**

掛け軸/作品など / Hanging Scrolls / Works of Art, etc.

**ヒノキカウンター / Cypress Counter**

奈良　吉野樹齢100年以上 / Nara Yoshino Tree over 100 years oldHikari

**オリジナル椅子 / Handmade chairs**

岐阜工房 / Gifu Kobo

**施工 / Construction**

船場コーポレーション / SEMBA CORPORATION