

SEKKI

Sekki is seasonal, contemporary restaurant serving cuisine inspired by the micro-seasons of the traditional Japanese calendar.

Our produce is carefully sourced from local farmers, utilizing unique seasonal flavors and wood-fired grills. We aim to highlight the natural beauty of the ingredients grown in the surrounding Kyoto region.



A Holistic Journey

13200



This package includes afternoon tea and a workshop at Alchemy Bar in Six Senses Spa Kyoto.

Alchemy Bar is a Six Senses-exclusive facility that holds hands-on workshops using natural ingredients. In this package, you can participate in a workshop where you can make your own bath salts, body scrubs, and other items to take home (items vary depending on the date). The workshop also uses ingredients that reflect the 24 solar terms, just like the afternoon tea. This is an experiential afternoon tea package that allows you to experience wellness at home, not just eat.



Afternoon tea

RITTŌ - 立冬 -



Rittō (立冬), the 19th of the 24 solar terms in the traditional East Asian calendars, signifies the commencement of winter.

As the days grow shorter and the air turns crisper,
this period marks a time for introspection and preparation for the colder months ahead.

Based on wellness, one of the symbols of Six Senses, we have a selection of healthy sweets and savory dishes, including gluten-free and refined sugar-free options. In addition, based on the idea of the 24 solar terms, this afternoon tea incorporates Japanese elements and the menu changes approximately every two weeks.





Menu

6900

Welcome drink

Wakamurasaki

Sekki signature tea

Special tea blend only for Six Senses afternoon tea by MA.
Rittō blend: Rock tea, apple, Japanese peppermint

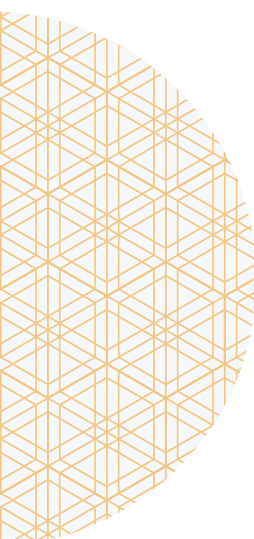
Sweets

Chestnut Kinton	GF CD SF VG
Grape Mochi	GF DF SF V
Black bean cheese cake	GF CD SF VG
Sake lees fig sandwich	GF CD SF CN VG
Traditional Japanese wagashi by Kameyayoshinaga	GF V

Savoury



Sake lees risotto	GF CD SF
Amberjack sushi	GF DF SF
Kabosu citrus marinade	GF DF SF
Duck confit soy koji grill	GF DF SF
White miso scone	GF CD SF VG
Sweet potato scone	GF CD SF VG
Apple jam	GF DF SF V
Amazake cream	GF DF SF V



GF=Gluten free DF=Dairy free SF=Refined sugar free CN=Contains nuts

CG=Contains gluten CD=Contains dairy V=Vegan VG=Vegetarian

15% service charge and 10% consumption tax are included in the price above.
上記表示価格には15%のサービス料と10%の消費税が含まれております。

Drink

Teas

Green tea



Chiran fukamushi sencha Yabukita | Kagoshima

Tamaryokucha Saemidori | Nagasaki

Stem roasted tea | Shiga

Kyo bancha | Kyoto

Black tea



Earl grey | Kochi

Benifuki | Shizuoka

Organic black tea | Kagoshima

Story of our tea supplier

Our teas are from local tea salon ○-MA-. Enriching time with new experiences is their values.

The artist from the salon makes our very special blend teas based on Sekki.

Feel and enjoy the change of seasons through tea.

Seasonal herbal tea

Freshly picked from our organic garden.

Coffee

Espresso

Americano

Cafe latte

Cappucino

Specials

Tamba wine Tegumi
Delaware | Japan

+1800yen

Seasonal homemade shrub

+1500yen

Matcha latte

+2000yen

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