

2025

July

文目



The Minokichi was founded in 1716 as one of the eight licensed restaurants to save fresh water fishes authorized by Shogunate's Kyoto Administration and it has always been making a history of Kyoto cuisine.



Kyoto cuisine can be said to be the origin of Japanese cooking today. Prepared with the most delicate ingredients and subtle flavours brings out the best of Kyoto Cuisine. Various vegetables raised in the nutritious clay grounds of Kyoto's outskirts are the essence of authentic Kyoto cuisine. Also, with the ocean being far from the area, there were lots of innovative alternatives to bring in fresh seafood and pickles. Fortunately, this effort has sourced the original delicacy we know as Kyo-ryori today.

京懐石 **美濃吉** 四条河原町店

Minokichi Shijokawaramachi

Seasonal Set Meal

HAMO GOZEN

6,000 yen
(6600 yen *incl.tax)

- Appetizer Sesame Tofu and
Assortment of Seasonal Delicacies
- Sashimi Hamo (pike conger) Sashimi and
Today's Sashimi
- Soup White Miso soup with Hamo (pike conger)
topped with Mustard
- Fried Dish Shrimp and Hamo Tempura
Served with Grilled Manganji Pepper
(Add 1,100 yen for Roasted Domestic Beef)
- Bowl Dish Simmered Kamo Eggplant
- Rice Hamo (pike conger) Rice
Red Miso Soup, Pickles
- Dessert



All images are for illustrative purposes only. The actual product may vary. Please note that the contents of the meals are subject to change.

KYO-KAISEKI

GIONMATSURI

11,000 yen

(12100 yen *incl.tax)

Aperitif	
Appetizer	Grilled Hamo Sushi and Assortment of Summer Delicacies
Soup	Clear Soup Botan Hamo (pike conger), Yuzu Citrus
Sashimi	Parboiled Pike Conger Today's Sashimi
Main Dish	Salt-grilled Ayu (sweetfish) Deep-fried Ayu (sweetfish) Aigamo Duck Loin
Seasonal Dish	• Kamo Eggplant Dengaku or • Simmered Kamo Eggplant and Manganji Pepper
Rice	Eel Rice, Chasoba (Noodles), Pickles
Dessert and Matcha Tea	

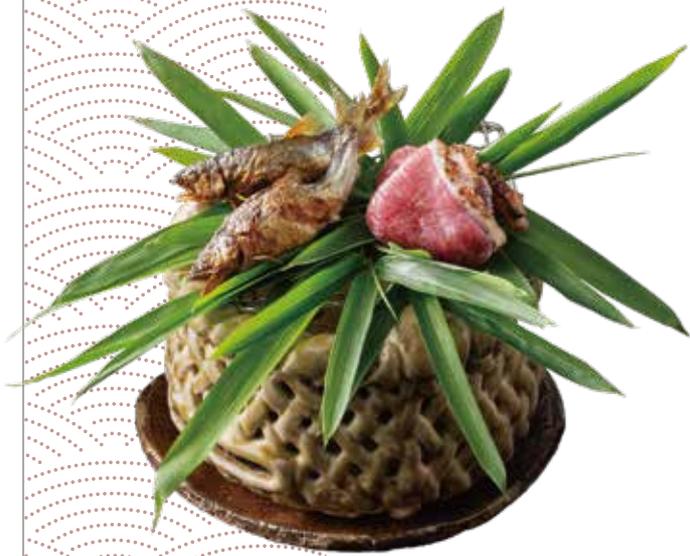


Chef's Recommendations

CHORICHO KAISEKI

15,000 yen

(16500 yen *incl.tax)



Aperitif

Appetizer Grilled Hamo Sushi and Assortment of Summer Delicacies

Hot Pot Hamo Shabu-Shabu

Sashimi Parboiled Pike Conger Today's Sashimi

Main Dish Salt-grilled Ayu (sweetfish) and Aigamo Duck Loin

Special Dish Grilled Abalone on Stone

Seasonal Dish
•Kamo Eggplant Dengaku
or
•Simmered Kamo Eggplant and Manganji Pepper

Rice Eel Rice Chasoba (Noodles), Pickles

Dessert and Matcha Tea

KYOTO KAISEKI

SYAON

8,000 yen

(8800 yen *incl.tax)



Aperitif

Appetizer Assortment of Summer Delicacies
Soup Clear Soup

Botan Hamo (pike conger), Yuzu Citrus

Sashimi Parboiled Pike Conger Today's Sashimi

Main Dish (Please choose one)
•Salt-grilled Ayu (sweetfish)
and Deep-fried Ayu (sweetfish)

or

•Duck Loin

Served with Seasonal Delicacy

Bowl Dish Kyoto Kamo Eggplant Chilled Dish Manganji Pepper

Rice Hamo Rice, Tea Soba Noodles, Pickles

Dessert and Matcha Tea

KYO-KAISEKI

BISYOKU

20,000 yen

(22000 yen *incl.tax)

Aperitif

Appetizer Grilled Hamo Sushi and
Assortment of Summer Delicacies

Sashimi Parboiled Pike Conger
Today's Sashimi

Seasonal Dish

Golden-fried Ise Lobster
Served with Grilled Manganji Pepper

Main Dish Kobe Beef Sirloin

• Sukiyaki

OR

• Shabu-Shabu

Rice

Pot-cooked White Rice

Grilled Eel Kabayaki

Tea Soba Noodles, Pickles

Dessert and Matcha Tea



All images are for illustrative purposes only. The actual product may vary. Please note that the contents of the meals are subject to change.

Limited Availability

BENTO

lunch box

Savor the flavors of Kyoto cuisine
with effortless delight.



KYO-KAISEKI-BENTO
京怀石便当

京の懷石弁当

KYO-KAISEKI-BENTO

京怀石便当

3,800 yen
(4180 yen *incl.tax)

京弁当

KYO-BENTO 京便当

2,600 yen
(2860 yen *incl.tax)

We also recommend the following dish.

海老と鱧の天ぷら

Shrimp and Pike Conger Tempura

炸虾和海鰻天妇罗

1,000 yen
(1100 yen *incl.tax)

House Specialty

UNAJYU

Eel rice box

Unaju is a traditional Japanese dish consisting of grilled eel, glazed with a sweet soy-based sauce, served atop a bed of steamed rice.

We use only domestically sourced Japanese eel.

UNAJYU TAKE

3,300 yen *incl.tax

UNAJYU MATSU

4,840 yen *incl.tax

UNAJYU Special (TOKUJYO)

6,380 yen *incl.tax



UNAJYU TAKE



UNAJYU MATSU



UNAJYU Special (TOKUJYO)



MINOKICHI:

Traditional Kyoto Cuisine Restaurant since 1716