

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

烏丸四条店

Minokichi karasuma Shijo

KYO-KAISEKI

KOU

30,000 yen

(33000 yen *incl.tax)

Aperitif

Appetizer Hamo (Pike Conger) Sushi
and Assorted Appetizers

Hot Pot Soft-shell Turtle and Shark Fin Small

Sashimi Hamo-otoshi (Parboiled Pike Conger),
Hamo-Yakishimo (Lightly Seared Pike Conger),
Fatty Tuna Nigiri Sushi,
Today's Sashimi

Main Dish Kobe Beef Steak,
Kamonasu (Eggplant) Dengaku

Fried Dish Deep-fried Abalone, Manganji Pepper

Rice Eel Rice, Red Miso Soup, Pickles
or
Chazuke (Rice in Soup)
with Karasumi (Salted Mullet Roe)

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.

KYO-KAISEKI

PREMIUM

20,000 yen
(22000 yen *incl.tax)

Aperitif

Appetizer Hamo (Pike Conger) Sushi
and Assorted Appetizers

Hot Pot Soft-shell Turtle and Shark Fin

Sashimi Hamo-otoshi (Parboiled Pike Conger),
Hamo-Yakishimo (Lightly Seared Pike Conger),
Fatty Tuna and Today's Sashimi

Main Dish Grilled Abalone with Sea Urchin,
Salt-grilled Ayu (Sweetfish),
Deep-fried Japanese Spiny Lobster

Side Dish Simmered Kamonasu (Eggplant)
and Kobe Beef with Starchy Sauce

Rice Eel Rice, Red Miso Soup, Pickles

Dessert and Matcha Tea



KYO-KAISEKI

GOURMET

15,000 yen

(16500 yen *incl.tax)

Aperitif

Appetizer Hamo (Pike Conger) Sushi
and Assorted Appetizers

Soup Soup with Hamo (Pike Conger)
and Junsai (Water Shield)

Sashimi Hamo-otoshi (Parboiled Pike Conger),
Hamo-Yakishimo (Lightly Seared Pike Conger),
Fatty Tuna, Today's Sashimi

Main Dish Salt-grilled Ayu (Sweetfish),
Deep-fried Ayu (Sweetfish),
Fried Japanese Spiny Lobster

Side Dish Simmered Kamonasu (Eggplant),
Kuroge Wagyu Beef with Starchy Sauce

Rice Eel Rice, Red Miso Soup, Pickles

Dessert and Matcha Tea



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KYO-KAISEKI

GIONMATSURI

11,000 yen

(12100 yen *incl.tax)

Aperitif

Appetizer Hamo (Pike Conger) Sushi
and Assorted Appetizers

Soup Soup with Hamo (Pike Conger)
and Junsai (Water Shield)

Sashimi Hamo-otoshi (Parboiled Pike Conger)
and Today's Sashimi

Main Dish Salt-grilled Ayu (Sweetfish),
Deep-fried Ayu (Sweetfish),
Chilled, Parboiled Kuroge Wagyu Beef

Choice Chilled Kamonasu (Eggplant)
or
Kamonasu (Eggplant) Dengaku

Rice Eel Rice, Red Miso Soup, Pickles

Dessert and Matcha Tea



KYO-KAISEKI

SYUN

11,000 yen
(12100 yen *incl.tax)

Aperitif

Appetizer Assorted Appetizers

Sashimi Hamo-otoshi (Parboiled Pike Conger),
Fatty Tuna Nigiri Sushi,
Today's Sashimi

Main Dish Grilled Abalone with Sea Urchin,
Salt-grilled Ayu (Sweetfish),
Roasted Kuroge Wagyu Beef

Rice Eel Rice,
Red Miso Soup, Pickles

Dessert
Matcha Tea



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Hot pot

SHABU-SHABU KAISEKI

11,000 yen

(12100 yen *incl.tax)

Aperitif Japanese Cold Sake
Appetizer
Season of New Green Leaves Assorted Dish.

Sashimi
Fatty Tuna Sushi,
Today's Sashimi.

Syabu Syabu
Black Wagyu Beef Syabu Syabu,
Special Sesame Sauce,
Ponzu Citrus Vinegar and Soy Sauce.

Rice Dish
Teriyaki Unagi Eel Rice, Miso Soup, Pickled Vegetable.

Dessert
Assorted Fruit and Dessert,
Matcha Powdered Green Tea.



Seasonal Set Meal

KYOGOZEN

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



Appetizer Sesame Tofu
and Assorted Appetizers

Soup Kyoto Style White Miso Soup

Sashimi Today's Sashimi

Main Dish Roasted Beef Fillet

Fried Dish Kamonasu (Eggplant)
and Hamo (Pike Conger) Agedashi

Rice Seasonal Rice,
Red Miso Soup, Pickles

Dessert

KYOTO KAISEKI

SYAON

8,000 yen
(8800 yen *incl.tax)



Aperitif

Appetizer Hamo (Pike Conger) Sushi
and Assorted Appetizers

Soup Kyoto Style White Miso Soup,
Hamo (Pike Conger) Arare-age

Sashimi Today's Sashimi

Main Dish Roasted Beef Fillet,
Deep-fried Ayu (Sweetfish)

Side Dish Chilled Kamonasu (Eggplant)

Rice Hamo (Pike Conger) Rice,
Red Miso Soup, Pickles

Dessert
Matcha Tea

Limited Availability

BENTO

lunch box

Savor the flavors of Kyoto cuisine
with effortless delight.



Kyoto Kaiseki Bento 3,800 yen
京都怀石便当 (4180 yen *incl.tax)

Kyoto Kaiseki Bento with Dessert 4,600 yen
京都怀石便当附甜点 (5060 yen *incl.tax)



Weekday Only, Limited Quantity

KYO-BENTO 京便当 2,600 yen
(2860 yen *incl.tax)

Weekday Only, Limited Quantity

KYO-BENTO with TEMPURA 3,600 yen
京都便当附天妇罗 (3960 yen *incl.tax)

House Specialty

UNAGI

Eel rice box
Eel set meal

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

Eel rice box
UNAJYU TAKE

3,000 yen
(3300 yen *incl.tax)



UNAJYU MATSU

Eel rice box
UNAJYU MATSU

4,400 yen
(4840 yen *incl.tax)



UNAJYU Special (TOKUJYO)

Eel rice box
UNAJYU Special (TOKUJYO)

5,800 yen
(6380 yen *incl.tax)

We would be delighted to add sashimi to the eel rice box for an additional 1,100 yen (including tax).



Eel set meal
UNAGI GOZEN 6,000 yen
(6600 yen *incl.tax)

- Small side dish
- Umaki: Rolled omelette with grilled eel
- Sashimi (raw fish slices)
- Simmered vegetables
- Hitsumabushi: Grilled eel over rice
(served with condiments and broth for additional flavors)
- Pickles