

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.

京懷石

美濃吉

京都新阪急ホテル店

Minokichi Hotel New Hankyu Kyoto

Seasonal Set meal

NATSU ZEN

6,600 yen

(*Incl.tax/service charge)

Assorted Appetizers

White Miso Soup with Lotus Root Dumpling

Today's Sashimi

Seared Beef Fillet with Manganji Pepper

Agedashi Kamo-Nasu (fried eggplant in dashi broth)
Hamo (pike conger) Tempura

Rice with Chirimen Sansho

(Dried Young Sardines with Japanese Pepper)

Pickles

Red Miso Soup

(You can change to Specialty Eel Rice for an additional
¥1,500 including tax and service charge)

Seasonal Dessert



Kyoto Kaiseki Course

SYAON

8,800 yen

(*Incl.tax/service charge)

Assorted Appetizers

White Miso Soup with Hamo (pike conger)

Today's Sashimi

Roast Beef

Deep-fried Ayu (sweetfish)

Simmered Kamo-Nasu (eggplant)

Chirashi Sushi with Hamo (Pike Conger)

Pickles

Dashi Broth

Seasonal Dessert

Sweets 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.

Kyoto Kaiseki Course

GIONMATSURI

13,310 yen

(*Incl.tax/service charge)

Assorted Appetizers

Personal-sized Hot Pot with Pike Conger
and Savory Egg Custard

Hamo Otoshi (Lightly Boiled Pike Conger)
Today's Sashimi

Roasted Aigamo Duck Breast
Grilled Ayu and Deep-fried Ayu (sweetfish)

Please select one from the following:

* Simmered Kamo Eggplant

* Kamo-Nasu Dengaku (eggplant with sweet Miso glaze)

Eel Rice

Pickles and Red Miso Soup

Dessert and Matcha Tea



Kyoto Kaiseki Course

MIYABI

18,150 yen

(*Incl.tax/service charge)

Hamo Otoshi (Lightly Boiled Pike Conger)

Personal-sized Hot Pot with Soft-shelled Turtle

Today's Sashimi and Fatty Tuna Nigiri Sushi
Grilled Ayu and Deep-fried Ayu (sweetfish)

Please select one from the following:

* Kamo-Nasu Dengaku (eggplant with sweet miso glaze)

* Simmered Kamo-Nasu (eggplant)

Kuroge Wagyu Beef Sukiyaki

Abalone and Pike Conger with Jellyed Vinegar

Eel Rice

Pickles and Red Miso Soup

Dessert and Matcha Tea



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Hot pot

SHABU-SHABU KAISEKI

13,310 yen

(*Incl.tax/service charge)

- Appetizer
- Today's Sashimi
and Nigiri Sushi
- Japanese Wagyu Beef Shabu-Shabu
Served With Sesame Sauce
- Eel Rice
- Red Miso Soup and Pickles
- Dessert



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Hot pot

SUKIYAKI KAISEKI

13,310 yen

(*Incl.tax/service charge)

- Appetizer
- Today's Sashimi
and Nigiri Sushi
- Japanese Wagyu Beef Sukiyaki
Served With Egg
- Eel Rice
- Red Miso Soup and Pickles
- Dessert



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/service charge)



UNAJYU MATSU

4,840 yen

(*Incl.tax/service charge)



UNAJYU Special (TOKUJYO)

6,380 yen

(*Incl.tax/service charge)



Eel set meal

UNAGI GOZEN 7,700 yen

(*Incl.tax/service charge)

- Sesame Tofu
- Uzaku (grilled eel with cucumber and vinegar)
- Sashimi (raw fish slices)
- Umaki (rolled omelette with grilled eel)
and Simmered Eel Liver with Sansho Pepper
- Hitsumabushi (grilled eel over rice)
(served with condiments and broth for additional flavors)
- Dessert

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Lunch Only / Limited Availability

BENTO

lunch box

Savor the flavors of Kyoto cuisine
with effortless delight.



京の懷石弁当

KYO-KAISEKI-BENTO

京都懷石便當

4,180 yen

(*Incl.tax/service charge)



京弁当

Kyo-Bento 京都便當

2,860 yen

(*Incl.tax/service charge)

京弁当 天ぷら付き

Kyo-Bento with Tempura

京都便當 附天婦羅

3,960 yen

(*Incl.tax/service charge)