

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

天満橋店

Minokichi Temmabashi

KYO-KAISEKI

PREMIUM

22,000 yen
(*incl.tax)

Aperitif

Winter Melon, Sea Urchin with Gelee

Parboiled Pike Conger and Lightly Seared Pike Conger
Prawn and Today's Sashimi

Pike Conger Hot Pot with Mizuna (potherb mustard)

Ayu (Sweetfish) Salt-grilled
Hamo (Pike Conger) Sushi, and others

Simmered Kamonasu (Eggplant) and Kobe Beef

Abalone with Junsai (Watershield) in Vinegar

Unagi (Eel) Rice , Chilled Green Tea Soba Noodles

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

GOURMET

16,500 yen
(*incl.tax)

Aperitif

Assorted Appetizers

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

Clear Soup with Hamo (Pike Conger)

Ayu (Sweetfish) Salt-grilled and Deep-fried
Seared Kuroge Wagyu Beef

Kamonasu Dengaku (Miso-glazed Kamonasu Eggplant)

Simmered Abalone
with Junsai (Watershield) in Vinegar

Unaju (Eel over Rice),
or Softshell Turtle Zosui (Rice Porridge)

Dessert and Matcha Tea



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KYO-KAISEKI

GIONMATSURI

12,100 yen

(*incl.tax)

Aperitif

Assorted Appetizers

Today's Sashimi

Pike Conger Hot Pot (Hamo Konabe)

Salt-Grilled and Deep-Fried Sweetfish (Ayu)

Roasted AIGAMO-Duck Breast with Manganji Peppers

Simmered Kamo-Nasu (Eggplant)

Please choose one of the following:

- Grilled Eel Rice with Pickles and Clear Soup
- Hamo Sushi with Chilled Green Tea Soba

Dessert and Matcha Tea



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Eel Set Meal

UNAGI GOZEN

7,700 yen

(*incl.tax)



Sesame Tofu

Today's Sashimi

Kyoto-style White Miso Soup

Unagi Hitsumabushi (Chopped Eel over Rice)

Condiments and Broth

Eel Liver simmered with Sansho Pepper

Eel Bone Cracker

Seasonal Fruits



KYOTO KAISEKI

SYAON

8,800 yen

(*incl.tax)

Aperitif

Assorted Appetizers

Sashimi of the Day

Clear Soup with Hamo (Pike Conger) Shinjo

Please choose one of the following:

- Seared Beef Fillet
- Deep-fried Pike Conger

simmered Kamonasu (Eggplant)

Hamo (Pike Conger) and Burdock Rice,

You can change to mini Unaju (Eel over rice) for an additional 1,650 yen.

Pickles, Miso Soup

Dessert and Matcha Tea

Seasonal Set Meal

HAMO GOZEN

6,600 yen
(*incl.tax)

Aperitif

Marinated Pike Conger and Mozuku Seaweed
Sesame Tofu

Today's Sashimi

Kyoto Style White Miso Soup

Roast Beef

or
Tempura of Shrimp, Hamo (Pike Conger)
and Vegetables

Simmered Kamonasu (Eggplant)

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

**You can change to Eel Rice Bowl for an additional 1,650 yen.*

Assorted Desserts



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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

Recommended Add-ons

- Ochazuke Condiments and Dashi Broth 330 yen
- Sashimi 880 yen



MINOKICHI:
Traditional Kyoto Cuisine Restaurant since 1716

Limited Availability

BENTO

lunch box

Savor the flavors of Kyoto cuisine
with effortless delight.

京の懐石弁当

KYO-KAISEKI-BENTO

京怀石便当

4,180 yen

(*incl.tax)



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