

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.

京料理・鰻 **美濃吉** 阪急うめだ本店

KYORYORI UNAGI MINOKICHI HANKYU-UMEDA-HONTEN

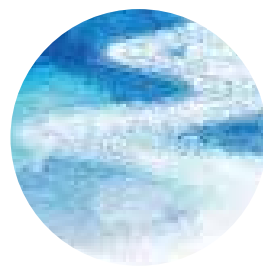
Please order one by one. 每个至少点一样

# AMANOGAWA

Premium Kaiseki

# 天の川

19,800 yen



Assorted Hors d'oeuvres

Hotpot with Pike Conger

HAMO-OTOSHI

(Boiled and Quick-chilled Pike Conger)

Today' s SASHIMI Assortment

Deep-fried ISE-EBI (Spiny Lobster)

Salt-broiled AYU (Sweetfish)

Roasted KUROGE WAGYU Beef

[Please Choose One of the Following Two Dishes.]

- KAMONASU AGENI

(Deep-fried and Simmered eggplant)

- KAMONASU DENGAKU

(Eggplant Roasted and Miso-glazed)

Vinegared Dish

(Abalone, Shark Fins and Brasenias)

Barley-rice

KABAYAKI (Eel Fillets Broiled with a  
Sweetened-soy-sauce Glaze)

TORORO (Grated Yam)

Japanese Pickles

MATCHA and Desserts

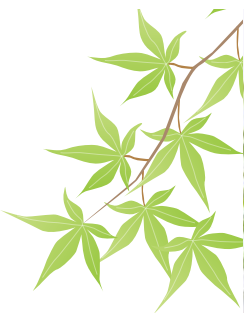
\*All prices are tax included. \*Product may not be exactly as shown.

KYORYORI UNAGI MINOKICHI HANKYU-UMEDA-HONTEN / Head chef SHINJI TUBAKI

Please order one by one. 每个至少点一样

# GION MATSURI 祇園祭 12,100 yen

Gourmet Kaiseki



Assorted Hors d'oeuvres  
Pike Conger in Savory Jelly

Light broth with Pike Conger

Today's SASHIMI Assortment

[please choose one of the following two dishes]

- Roasted AIGAMO  
(Cross between Wild and Domestic Ducks)
- Salt-broiled AYU (Sweetfish)

[please choose one of the following two dishes]

- KAMONASU AGEDASHI  
(Deep-fried and Served in a Savory Sauce)
- KAMONASU DENGAKU  
(Eggplant Roasted and Miso-glazed)

Barley-rice  
KABAYAKI  
(Eel Fillets Broiled with a Sweetened-soy-sauce Glaze)  
TORORO (Grated Yam)  
Japanese Pickles

MATCHA and Desserts

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Please order one by one. 每个至少点一样

# NADESHIKO 撫子 16,500 yen



## Chef's Recommended Kaiseki

Assorted Hors d'oeuvres

Light broth with Pike Conger

HAMO-OTOSHI

(Boiled and Quick-chilled Pike Conger)

Today's SASHIMI Assortment

Grilled Abalone with liver sauce

Salt-broiled AYU(Sweetfish)

[please choose one of the following two dishes]

- KAMONASU AGENI

(Deep-fried and Simmered eggplant)

- KAMONASU DENGAKU

(Eggplant Roasted and Miso-glazed)

[please choose one of the following two dishes]

- Rice Topped with UNAGI(Eel)

dark-red Miso soup Japanese Pickles

- HAMO(Pike Conger) SUSHI

Vinegared Ginger Served with Sushi

CHA SOBA(Green-tea Soba Noodles)

MATCHA and Desserts

# HAMO KYOYASAI 鰻と京野菜 8,800 yen

## Monthly Kaiseki

Assorted Hors d'oeuvres

Light broth with minced Pike Conger balls

Today's SASHIMI Assortment

Roast AIGAMO

(Cross between Wild and Domestic Ducks)

Tempura (Pike Conger and Vegetables)

KAMONASU AGENI

(Deep-fried and Simmered Eggplant)

HAMO (Pike Conger) SUSHI

For an additional 1,500 yen (including tax),  
you can change your meal to "Unagi Rice".

Vinegared Ginger Served with Sushi

CHA SOBA (Green-tea Soba Noodles)

MATCHA and Desserts



Chilled Sake

JYUNMAI DAIGINJYO "KADEN"

180 ml 2200yen



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Please order one by one. 每个至少点一样

# IRODORI GOZEN 京の彩り御膳 6,600 yen

## Seasonal set meal

Sesame tofu  
Potherb Mustard Greens and Deep-fried Tofu  
Simmered in a Light Broth  
Thick Sweetened Japanese Omelet  
White Miso soup (Deep-fried minced Pike Conger balls)  
Today's SASHIMI Assortment  
TEMPRA (Prawn and Vegetables)  
Roast-AIGAMO (Cross between Wild and Domestic Ducks)  
KAMONASU AGENI (Deep-fried and Simmered eggplant)  
Rice Topped with CHIRIMEN SANSHO  
(Dried Sardine Fry with Sansho Pepper)

For an additional 1,500 yen (including tax),  
you can change your meal to "Unagi Rice".

Dark-red Miso soup  
Japanese Pickles  
Desserts



Lunch Only: Until 2:00 PM

## KYOTO KAISEKI BENTO 京の懐石弁当

Kaiseki-Boxed lunch

SHIRO-MISO soup

Today's rice and Japanese Pickles

4,180 yen

## KYOTO KAISEKI BENTO with DENGAKU

5,280 yen



Coffee	660 yen
YUZU-citron tea	660 yen
Vanilla ice cream	660 yen
Matcha and sweets	880 yen



Matcha

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One of Minokichi's long protected traditional freshwater fish dishes. Carefully selected domestic eel, flavored and cooked with Minokichi's select sauces.

UNAJYU MATSU 4,840 yen

## UNAJYU 鰻重

Rice Topped with Eel Served in a Box

TAKE	3,300 yen
MATSU	4,840 yen
TOKUJYO	6,380 yen



TAKE 3,300 yen

TOKUJYO 6,380 yen

## UNAGI-KAISEKI 鰻懷石

Omelet Rolls with Eel Filling  
Sesame tofu  
Today's Sashimi Assortment  
Hotpot with Soft-shelled Turtle  
Vinegared Salad of Eel and Cucumbers  
Eel Fillets Broiled with a Sweetened-soy-sauce Glaze  
Rice  
Soup made with dark-red Miso served with Japanese Pickles  
Dessert of the Day

8,800 yen



## KABAYAKI 鰻蒲焼 4,400 yen

Eel Fillets Broiled with a Sweetened-soy-sauce Glaze



## SHIRAYAKI 鰻白焼 4,400 yen

Lightly grilled, unseasoned eel with a dab of wasabi.



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## A la carte menu



### KABAYAKI

(Eel fillets broiled with a sweetened-soy-sauce glaze)

4400 yen

### SHIRAYAKI

(Lightly grilled, unseasoned eel with a dab of wasabi)

4400 yen

### UZAKU

(Grilled eel with cucumber in vinegar)

1320 yen



### Roast Japanese black WAGYU beef

3300 yen

### Assorted SASHIMI

2750 yen

### Assorted TEMPURA

2200 yen

### Grilled ISE-EBI (Japanese lobster)

3850 yen

### Grilled abalone with liver sauce

2750 yen



### SUPPON-NABE

(Soft-shelled turtle hot pot)  
small size 2530 yen

### GOMATOFU

(Sesame Tofu)

880 yen

### KAMONASU-AGENI

(Eggplant simmered in sweetened soy sauce)

1320 yen

### KAMONASU-AGEDASHI

(Deep-fried round eggplant in light broth)

1320 yen

### KAMONASU-DENGAKU

(Eggplant roasted and Miso-glazed)

1320 yen

### AYU-SHIOYAKI

(Salt-broiled sweetfish)

1980 yen

### HAMO-OTOSHI

(Parboiled pike conger with pickled plum paste)

1650 yen

### MIZUNA-OAGE-TAKIAWASE

(Mustard Greens and Deep-fried Tofu Simmered in Light Broth)

1650 yen

### Seared Aigamo Duck

1650 yen

### HAMO-KONABE

(Pike Conger Personal-sized Hot Pot )

1650 yen



UNAGI-NABE (Eel hot pot)  
small size 2200 yen

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