

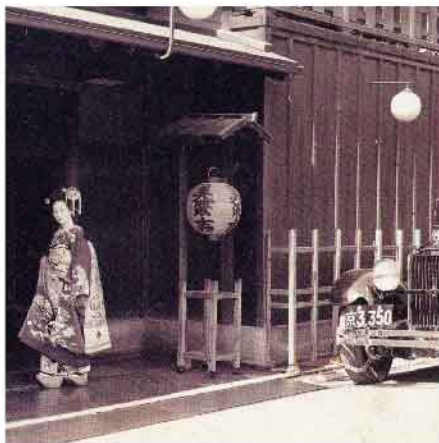
2024

April

卯月



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

HANAMATSURI 花祭り

Premium Kaiseki

19,800 yen



Pre-prandial Alcoholic Beverage

Sesame Tofu topped with Sea Urchin
HOTARU-IKA (small squid) and Other

Light broth with ABURAME (fat greenling)

Today's SASHIMI Assortment

Broiled ISE-EBI (spiny lobster)
Broiled Abalone with Sea Urchin sauce
Deep-fried CHIAYU (small sweetfish)

Hotpot with TAKENOKO (bamboo shoots)
and KUROGE WAGYU Beef

IIDAKO (small octopus) and Scallions with
KARASHISUMISO
(vinegared miso mixed with mustard)

KABAYAKI (eel filets broiled with
a sweetened-soy-sauce glaze)
Rice Cooked with Bamboo Shoots
and Sakura Shrimp

Dark-red Miso soup
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

KOTOBUKI 寿

Gourmet Kaiseki

12,100 yen



Pre-prandial Alcoholic Beverage

Assorted Hors d'oeuvres

Light broth with ABURAME(fat greenling)

Today's SASHIMI Assortment

Seared and roasted KUROGE WAGYU Beef

Deep-fried CHIAYU(small size sweetfish)

Spring vegetables TEMPURA

Simmered ISE-EBI(spiny lobster) and
TAKENOKO(bamboo shoots)

Rice Topped with UNAGI(eel)
Dark-red Miso soup
Japanese Pickles

MATCHA and Desserts

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

Please order one by one. 每个至少点一样

HANAKASUMI 花霞

Monthly Kaiseki

8,800 yen

Pre-prandial Alcoholic Beverage

Assorted Hors d'oeuvres

EBI-SHINJYO-WAN

(light broth with minced shrimp ball)

Today's SASHIMI Assortment

[please choose one of these]

- Seared and roasted Beef Fillet
- Deep-fried CHIAYU (small size sweetfish)

TAKENOKO-TOSANI

(bamboo shoots simmered with shaved dried bonito)

TAKENOIKO-SAKURAEBI-GOHAN

(rice cooked with bamboo shoots and sakura shrimp)

Dark-red Miso soup

Japanese Pickles

MATCHA and Desserts

sparkling wine Opéra Brut

200 ml mini-bottle 1650 yen

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

Please order one by one. 每个至少点一样

KYO HARUGOZEN 京の春御膳

Seasonal set meal

6,600 yen

Pre-prandial Alcoholic Beverage

Sesame tofu

TAKENOKO (Bamboo Shoots)
and Today's SASHIMI Assortment

Firefly Squid in Miso-vinegar Dressing

White Miso soup

Tempura (Shrimp, TAKENOKO (Bamboo Shoots)
and Vegetables)

Simmered TAKENOKO (Bamboo Shoots)
and WAKAME Seaweed

Rice Cooked with Bamboo Shoots and Sakura Shrimp
dark-red Miso soup
Japanese Pickles

Desserts



Availability Limited 古花見弁当

OHANAMI-BENTO

Kaiseki-Boxed lunch

4,180 yen

SHIRO-MISO soup

Today's rice and Japanese Pickles

OHANAMI-BENTO with TEMPURA

5,280 yen



Coffee

550 yen

YUZU-citron tea

550 yen

Vanilla ice cream

660 yen

Matcha and sweets

880 yen



Matcha

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

Please order one by one. 每个至少点一样



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



TOKUJYO 6,380 yen

TAKE 3,300 yen

UNAGI-KAISEKI 鰻懐石

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

Please order one by one. 每个至少点一样

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



Seared 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

TAKENOKO-TOSANI

(Bamboo shoots simmered with shaved dried bonito)
1320 yen

GOMATOFU

(Sesame tofu)
880 yen

TAKENOKO-KINOMEYAKI

(Broiled bamboo shoots
with pepper-tree-leaf dressing)
1320 yen

TAKENOKO-YASAI TEMPURA

(Deep-fried bamboo shoots and vegetables)
1320 yen

CHIAYU-KARA-AGE

(Deep-fried small size sweetfish)
1320 yen

HOTARU-IKA-SUMISO

(Small squid with miso-vinegar dressing)
1100 yen

TAI-SYUTO

(Pickled and salted sea bream entrails)
1100 yen

GYU-HERENIKU-ABURI

(Grilled beef fillet)
2200 yen



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

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