

2025

August

葉目



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

池袋東武店

Minokichi Ikebukuro Tobu

ENJOY TENDER KOBE BEEF AND OTHER SEASONAL INGREDIENTS!

KOBE BEEF, ABALONE, JAPANESE LOBSTER, RED BREAM Special Course / 36,300 YEN

神戸牛 あわび 伊勢海老 金目鯛 特別懐石

- Appetizer -

Steamed **Abalone**, Okra, Thin Noodles made of Fish in Dashi Broth with a Hint of Yuzu

Small Tai Red Snapper Sushi

House Speciality Foie Gras Terrine

Seasonal Assorted Appetizer

- Soup -

**Tofu and Egg Dumpling Made with Soft Shell Turtle
in Dashi Broth with Ginger for Flavor**

- Assorted Sashimi -

1, Red-Spotted Grouper

2, Seared Pike Conger, Red Snapper from Setouchi

Fresh Sashimi of the Day

- Bowl -

Kobe Beef and Sweet Onions from Awaji Island

SUKIYAKI Bowl

- Grilled Dish -

Japanese Lobster Grilled with Sea Urchin

Fushimi Pepper, Myoga (Japanese Ginger)

- Main Dish -

Red Bream, Eggplant, Potherb Mustard, Kujo Onions, Manganji Pepper, Burdock
in Dashi Broth Served in a Hot Pot

- Rice -

Grilled Unagi Eel Dipped in Sweet Soy Sauce

Koshi Hikari" Rice from Niigata Steamed in a Clay Pot

Pickles and Dark Miso Soup

- Dessert -

Seasonal Assorted Fruits, and Traditional Japanese Confectionaries and Matcha



ENJOY FLAVORS OF VERY KYOTO STYLE DISHES!
EXECUTIVE CHEF'S SPECIAL COURSE / 24,200 YEN

総調理長特別懷石

- Appetizers -

House Speciality Foie Gras Terrine
Seasonal Assorted Appetizer

- Soup -

Tofu and Egg Dumpling Made with Soft Shell Turtle in Dashi Soup with Ginger for Flavor

- Assorted Sashimi -

1, Seared Red-Spotted Grouper
2, Red Snapper and Fresh Sashimi of the Day

- Grilled Dish -

Japanese Lobster Grilled with Salted Bonito Entrails
Hitachi Kuroge Wagyu Beef in Wafu Sweet Soy Sauce

- Main Dish -

Pike Conger SUKIYAKI
Eggplant, Kujo Onions, Manganji Pepper,
Potherb Mustard, Burdock



- Rice -

Rice Steamed with Sweetfish and Corn in a Clay Pot
Pickles and Dark Miso Soup

- Dessert -

Seasonal Assorted Fruits, and Traditional Japanese Confectionaries and Matcha

ENJOY GRILLED & FRIED DISHES OF SEASONAL ITEMS

ELEGANT SPECIAL COURSE / 17,600Yen

雅懷石

- Assorted Appetizers -

House Speciality Foie Gras Terrine

Seasonal Assorted Appetizers

- Hot Pot -

Energy Dish for Summer

Soft Shell Turtle, Unagi Eel, Kujo Onions, Potherb Mustard
in Dashi Soup Served in a Hot Pot

- Assorted Sashimi -

Thin Slices of Red Snapper from Setouchi

Fresh Sashimi of the Day

- Grilled Dish -

Sweetfish from Tenryu, Nagano

- Fried Dish -

Assorted Plate of Seasonal Items Fried in 3 Different Ways
Japanese Lobster, Red Snapper and Pike Conger from Setouchi
Manganji Pepper, Eggplant
Salt and Lemon

- Rice -

Rice Steamed with Grilled Tile Fish and Corn on Top in a Clay Pot

Pickles and Dark Miso Soup

- Dessert -

Seasonal Assorted Fruits, and Traditional Japanese Confectionaries and Matcha



INCLUDES ONE OF THE MOST POPULAR DISHES OF JAPAN

UNAJU (GRILLED EEL OVER RICE)

SATISFYING GOURMET CORSE / 14,300 YEN

グルメ懐石

- Appetizers -

House Speciality Foie Gras Terrine

Seasonal Assorted Appetizers

- Assorted Sashimi -

Seared Red-Spotted Grouper

Red Snapper and Seasonal Fresh Sashimi of the Day

- Main Dish -

Pike Conger from Setouchi SUKIYAKI

Eggplant, Kujo Onions, Manganji Pepper,

Potherb Mustard, Burdock

Simmered in Dashi Broth Served in Hot Pot



- Rice -

UNAJU (Grilled Unagi Eel Dipped in Sweet Soy Served Over Rice) Small Portion

Pickles and Dark Miso Soup

- Dessert -

Seasonal Assorted Fresh Fruits

A COURSE WITH WELL BALANCED SEA FOOD AND MEAT

KITAYAMA COURSE / 12,100 YEN

北山懷石

- Appetizers -

House Speciality Foie Gras Terrine

Assorted Appetizer

- Soup -

Yuba (Soy Bean Curd)Dumpling

Thin Noodles made with Fish Meat in Dashi Broth
with a Hint of Yuzu

- Assorted Sashimi -

Seasonal Fresh Sashimi of the Day

- Grilled Dish -

Sweetfish from Tenryu, Nagano

- Main Dish -

Hitachi Kuroge Wagyu Beef

Kujo Onions, Juicy Eggplant

Simmered in Dashi Broth in a Hot Pot

- Rice -

Rice Steamed with Grilled Tai Red Snapper and Corn in a Clay Pot

Pickles and Dark Miso Soup

- Dessert -

Seasonal Fruits, Traditional Japanese Confectionaries and Matcha



ENJOY SEASONAL FLAVORS FROM KYOTO

SHOGON COURSE / 9,350 YEN

聖護院

- Appetizers -

House Speciality Foie Gras Terrine

Assorted Appetizer

- Soup -

Yuba (Soy Bean Curd) Dumpling in Dashi Broth with a Hint of Yuzu for Aroma

- Assorted Sashimi -

Seasonal Fresh Sashimi of the Day

- Grilled Dish -

Tile Fish Grilled with Bottarga Dried Mullet Roe

Fushimi Pepper

- Main Dish -

Pike Conger from Setouchi

Tofu, Broccoli Ginkgo Nut Steamed with Yuba (Soy Bean Curd)

Topped with Dashi Broth Gravy



- Rice -

Rice Steamed with Fresh Corn in a Clay Pot

Pickles and Dark Miso Soup

- Dessert -

Seasonal Fruits, Traditional Japanese Confectionaries and Matcha

PERFECT FOR A LIGHT MEAL
SEASONAL SPECIAL COURSE/ 6,050 YEN

旬懷石

- Appetizers -

Assorted Seasonal Appetizers

- Soup -

Traditional Speciality of Kyoto

Seasonal Items in Kyoto Style Slightly Sweet White Miso Soup

- Assorted Sashimi -

Seasonal Fresh Sashimi of the Day

- Grilled Dish -

Grilled Beef Tenderloin

Original Grated Vegetable and Soy “Wafu” Sauce

- Chilled Dish -

Thin Noodles Made of Fish Meat

Winter Melon and Spaghetti Squash

Simmered in Dashi Broth then Chilled

- Rice -

Rice Steamed with Seasonal Items in a Clay Pot

Mixed Pickles and Dark Miso Soup

- Dessert -

Seasonal Assorted Fresh Fruits

