

2025

June

水無月



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.

京懷石

美濃吉

池袋東武店

Minokichi Ikebukuro Tobu

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

- Main Dish -

Kyoto Kamo Eggplant and Deep Fried Japanese Sea Bass

Dashi Broth Gravy with a Touch of Ginger

- Rice -

Rice Steamed with Seasonal Items in a Clay Pot

Mixed Pickles and Dark Miso Soup

- Dessert -

Seasonal Assorted Fresh Fruits



ENJOY SEASONAL FLAVORS FROM KYOTO

SHOGGIN COURSE / 9,350 YEN

聖護院

- Appetizers -

House Speciality Foie Gras Terrine

Assorted Appetizer

- Soup -

Shrimp Dumpling in Dashi Broth with a Hint of Yuzu for Aroma

- Assorted Sashimi -

Seasonal Fresh Sashimi of the Day

- Grilled Dish -

Kyoto Kamo Eggplant

Grilled with Both White and Dark Miso Paste

- Fried Dish -

Pike Conger, Prawn, Fushimi Pepper

Salt and Lemon

- Rice -

Rice Steamed with New Ginger and Edamame in a Clay Pot

Kyoto Style Baby Sardines Flavored with Soy Sauce for Sprinkles

Pickles and Dark Miso Soup

- Dessert -

Seasonal Fruits, Traditional Japanese Confectionaries and Matcha



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 -

Shrimp Dumpling, White Wood Ear Mushrooms
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, Kyoto Kamo Eggplant, Kujo Onions,
Topped with Sweet Soy and Broth Gravy

- Rice -

Rice Steamed with Grilled Red Snapper, New Ginger and Edamame in a Clay Pot
Pickles and Dark Miso Soup

- Dessert -

Seasonal Fruits, 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 Pike Conger with Sour Plum Soy Sauce for Dipping

Flathead Fish

Seasonal Fresh Sashimi of the Day

- Main Dish -

Japanese Lobster, Abalone, Kyoto Kamo Eggplant,

Kujo Onions, Potherb Mustard

Simmered in Kyoto Style White Miso and Dashi Broth
in a 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

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 -

Pike Conger, Soft Shell Turtle, Kujo Onions

in Broth with a Hint of Ginger Served in a Hot Pot

- Assorted Sashimi -

Flathead Fish

Fresh Sashimi of the Day

- Grilled Dish -

Assorted Plate of

Sweetfish from Tenryu, Nagano

Abalone with Sweet Miso Paste

- Fried Dish -

Assorted Plate of Fried Seasonal Items

Pike Conger from Setouchi, Japanese Lobster, Japanese Sea Bass Fried in 3 Different Ways

Salt and Lemon

- Rice -

Rice Steamed with New Ginger and Edamame, Pike Conger Teriyaki on Top in a Clay Pot

Pickles and Dark Miso Soup

- Dessert -

Seasonal Assorted Fruits, and Traditional Japanese Confectionaries and Matcha



ENJOY FLAVORS OF WELL BALANCED SEASONAL 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 -

Grilled Pike Conger and Soy Bean Curd Tofu
in Dashi Broth with a Hint of Young Yuzu for Aroma

- Assorted Sashimi -

- 1, **Seared Pike Conger** from Setouchi with Sour Plum Soy Sauce
- 2, **Flathead Fish** and Fresh Sashimi of the Day

- Grilled Dish -

- 1, Sweetfish from Tenryu, Nagano
Char-Grilled with Bamboo Leaves for Fresh Aroma
- 2, **Hitachi Kuroge Wagyu Beef Sir Loin**,
Manganji Pepper in Wafu Sweet Soy Sauce

- Main Dish -

Japanese Lobster, Abalone, Kyoto Kamo Eggplant, Kujo Onions, Potherb Mustard
Simmered in Kyoto Style White Miso and Dashi Broth in a Hot Pot

- Rice -

Rice Steamed with **Grilled Rosy Sea Bass, New Ginger, and Edamame** in a Clay Pot
Pickles and Dark Miso Soup

- Dessert -

Seasonal Assorted Fruits, and Traditional Japanese Confectionaries and Matcha



ENJOY TENDER KOBE BEEF AND OTHER SEASONAL INGREDIENTS!

KOBE BEEF, PIKE CONGER, SWEETFISH, JAPANESE LOBSTER, ABALONE, Special Course / 36,300 YEN

神戸牛 瀬戸内鰐 長野天竜鮎 あわび 伊勢海老 特別懐石

- Appetizer -

House Made Sesame Tofu

Simmered Tender **Abalone**

House Speciality Foie Gras Terrine

Seasonal Assorted Appetizer

- Soup -

Conger Pike Dusted with Arrow Root Starch for Smooth Texture
in Dashi Broth with Sour Plum Ball
with a Hint of Young Yuzu for Aroma

- Assorted Sashimi -

- 1, Thinly Sliced Flathead Fish
- 2, Seared **Pike Conger** and Sour Plum Soy Sauce for Dipping
Fresh Sashimi of the Day

- Grilled Dish -

- 1, **Sweetfish from Tenryu, Nagano**
Grilled and Scented with Bamboo Leaves
Presented in a Traditional Vase
- 2, **Kobe Beef Sir Loin Grilled on a Hot Stone Plate**
Manganji Pepper, Onions



- Main Dish -

Assorted Deep Fried Items

Pike Conger, **Japanese Lobster**, **Kamo Eggplant**, Kyoto Fushimi Pepper

- Rice -

Unagi Eel Grilled and Dipped in Sweet Soy Sauce

Rice Steamed with New Ginger and Edamame in a Clay Pot

Pickles and Dark Miso Soup

- Dessert -

Seasonal Assorted Fruits, and Traditional Japanese Confectionaries and Matcha