

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

池袋東武店

Minokichi Ikebukuro Tobu

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 -

Water Shield Buds and Shark Fin in Dashi Broth

House Speciality Foie Gras Terrine

Seasonal Assorted Appetizer

- Soup -

Japanese Lobster in Kyoto Style White Miso Soup

- Assorted Sashimi -

1, Abalone Steamed in Sake

2, Seared Pike Conger, Sour Plum Soy Sauce for Dipping
Fresh Sashimi of the Day

- Grilled Dish -

1, Sweetfish from Tenryu, Nagano,
Polygonum Leaves Vinaigrette for Dipping Sauce

Grilled and Scented with Bamboo Leaves

Presented in a Traditional Vase

2, Deep Fried Stonefish, Lemon

- Main Dish -

KOBE BEEF Sir Loin SUKIYAKI

Kujo Onions, Onions, Kyoto Kamo Eggplant

Soft Boiled Egg for Dipping

- Rice -

Grilled Unagi Eel, Wasabi

“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 -

Grilled Red Snapper, Winter Melon, Thin Noodles
in Dashi Broth with a Hint of Sudachi Citrus for Aroma

- Assorted Sashimi -

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

- Grilled Dish -

- 1, **Sweetfish** from Tenryu, Nagano
Char-Grilled with Bamboo Leaves for Fresh Aroma
- 2, **Very Kyoto Style!**
Grilled Kyoto Kamo Eggplant and Wheat Gluten Cake
with Sweet Miso Paste

- Main Dish -

Hitachi Kuroge Wagyu Beef SUKIYAKI
Kyoto Kamo Eggplant, Kujo Onions, Onion Slices
Soft Boiled Egg for Dipping

- Rice -

Rice Steamed with Abalone 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 -

Pike Conger, Soft Shell Turtle, Kujo Onions

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

- Assorted Sashimi -

Seared Pike Conger

Fresh Sashimi of the Day

- Grilled Dish -

Assorted Plate of

Sweetfish from Tenryu, Nagano

Hitachi Kuroge Wagyu with Sweet Soy Sauce

- Fried Dish -

Assorted Plate of Seasonal Items Fried in 3 Different Ways

Pike Conger from Setouchi, Stonefish, Prawn

Salt and Lemon

- Rice -

Rice Steamed with Pike Conger 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 Pike Conger with Sour Plum Soy Sauce for Dipping

Red Snapper and Seasonal Fresh Sashimi of the Day

- Main Dish -

Hitachi Kuroge Wagyu Beef SUKIYAKI

Kyoto Kamo Eggplant, Kujo Onions, Onion Slices

Soft Boiled Egg for Dipping



- 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 -

Dumpling and Thin Noodles made with Pike Conger
in Dashi Broth

- Assorted Sashimi -

Seasonal Fresh Sashimi of the Day

- Grilled Dish -

Sweetfish from Tenryu, Nagano

- Main Dish -

Hitachi Kuroge Wagyu Beef, Winter Melon, Kujo Onions,
Topped with Sweet Soy and Broth Gravy

- Rice -

Rice Steamed with Grilled 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

SHOGGIN COURSE / 9,350 YEN

聖護院

- Appetizers -

House Speciality Foie Gras Terrine

Assorted Appetizer

- Soup -

Pike Conger Dumpling in Dashi Broth

- Assorted Sashimi -

Seasonal Fresh Sashimi of the Day

- Grilled Dish -

Japanese Sea Bass Flavored with Ground Polygonum Leaves

- Main Dish -

Pike Conger from Setouchi, Shredded Burdock, Kujo Onions

Other Seasonal Vegetables

Simmered in Dashi Broth and Finished with Egg

Chinese Pepper Powder for Aroma

- Rice -

Rice Steamed with Corn 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



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 -

Kyoto Kamo Eggplant and Other Seasonal Summer Vegetables

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

