

SEASONAL SPECIAL COURSE 22,000yen



-Zensai-(Appetizer)

Cream cheese jelly cake, Eel in omelet, Steamed Fava bean, Pickled Lotus Root, Vinegared MOZUKU Seaweed, Sweet potato, Simmered Sea bream Roe and Bamboo shoots, etc...

**Appetizers change daily and may differ from those listed*

-Mukouzuke-(Sashimi)

Japanese spiny lobster

-Shunsai-(Main)

1. Deep-fried Japanese spiny lobster
2. Japanese beef (Special brand beef) in Shabu-shabu style Hot-pot

-Gohan- (Rice dish)

White rice or Seasonal Rice (*Please choose one*), Japanese Pickles, Red miso soup

-Mizumono- (Dessert)

Fruits Assortment

Pictures are only images.

Menu will change occasionally depends on the weather.

MIYABI 22,000yen



-Zensai-(Appetizer)

CHIMAKI

(Rice dumpling wrapped in Bamboo leaves),
Cream cheese jelly cake, Eel in omelet,
Steamed Fava bean, Pickled Lotus Root,
Vinegared MOZUKU Seaweed, Sweet potato,
Simmered Sea bream Roe and Bamboo shoots,
etc...

**Appetizers change daily and may differ
from those listed*

-Wan-(Soup)

Japanese spiny lobster, Kyoto's round Eggplant
and Milet bran cake in White miso soup

-Mukouzuke-(Sashimi)

- 1.Sea bream, Tuna, Squid, etc...
- 2.Boiled Pike eel

**Sashimi changes daily and may differ
from those listed*

-Yakimono-(Grilled Dish)

Grilled Young Sweetfish

-Shusai-(Main)

KOBE beef in Sukiyaki style hot-pot

-Gohan-(Rice dish)

Eel rice (MINOKICHI's specialty), Japanese Pickles, Red Miso Soup

-Mizumono- (Dessert)

Fruits Assortment, Kudzu Starch Noodle, Matcha

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Menu will change occasionally depends on the weather.

SPECIAL THANKS COURSE 16,500yen



-Zensai-(Appetizer)

CHIMAKI

(Rice dumpling wrapped in Bamboo leaves),
Cream cheese jelly cake, Eel in omelet,
Steamed Fava bean, Pickled Lotus Root,
Vinegared MOZUKU Seaweed, Sweet potato,
Simmered Sea bream Roe and Bamboo shoots,
etc...

***Appetizers change daily and may differ
from those listed**

-Wan-(Soup)

Pike eel, Milet bran cake in White miso soup

-Mukouzuken-(Sashimi)

- 1.Sea bream, Striped jack, Squid, etc...
- 2.Tuna sushi

***Sashimi changes daily and may differ
from those listed**

-Yakimono-(Grilled Dish)

Grilled Young Sweetfish

-Hot-pot-(Main)

Japanese beef and Kyoto's vegetables in Japanese pepper soup

-Gohan-(Rice dish)

Please choose one

Sakura shrimp, Trout and Sea urchin Rice **or** Eel Rice(+2,200yen),
Japanese Pickles, Red Miso Soup

-Mizumono- (Dessert)

Fruits Assortment, Kudzu Starch Noodle, Matcha

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Menu will change occasionally depends on the weather.

SAGANO 11,000yen



-Zensai-(Appetizer)

CHIMAKI

(Rice dumpling wrapped in Bamboo leaves),
Cream cheese jelly cake, Eel in omelet,
Steamed Fava bean, Pickled Lotus Root,
Vinegared MOZUKU Seaweed, Sweet potato,
Simmered Sea bream Roe and Bamboo shoots,
etc...

***Appetizers change daily and may differ
from those listed**

-Wan-(Soup)

【Minokichi's speciality】

Deep-fried Carp, Milet bran cake, Burdock
in White miso soup

-Mukouzuke-(Sashimi)

Sea bream, Tuna, Squid, Striped jack, etc...

***Sashimi changes daily and may differ
from those listed**

-Yakimono-(Grilled dish)

Tilefish and Sea urchin, Seasonable vegetables

-Hachimono-(Simmered dish)

Japanese Spiny lobster and Kyoto's round Eggplant in starchy sauce

-Gohan-(Rice dish)

Please choose one

Green peas Rice **or** Eel rice(+2,750yen), Japanese Pickles, Red Miso Soup

-Mizumono- (Dessert)

Fruits Assortment, Kudzu Starch Noodle, Matcha

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Menu will change occasionally depends on the weather.

KITAYAMA 8,800yen



-Zensai-(Appetizer)

Cream cheese jelly cake, Eel in omelet,
Steamed Fava bean, Pickled Lotus Root,
Vinegared MOZUKU Seaweed, Sweet potato,
Simmered Sea bream Roe and Bamboo shoots,
etc...

****Appetizers change daily and may differ
from those listed***

-Wan-(Soup)

Yuba and Fish Meat Ball, Milet bran cake in White
miso soup

-Mukouzuke-(Sashimi)

Sea bream, Tuna, Squid, Yuba, etc...

****Sashimi changes daily and may differ from those
listed***

-Yakimono-(Grilled dish)

Tilefish, Tofu and New potato with miso paste

-Hachimono-(Simmered dish)

Deep-fried Kyoto's Round Eggplant in Minced Shrimp starchy sauce

-Gohan-(Rice dish)

Please choose one

Green peas rice ***or*** Eel rice(+2,750yen)

Japanese Pickles, Red Miso Soup

-Mizumono- (Dessert)

Fruits Assortment, Kudzu Starch Noodle, Matcha

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A LA CARTE

Seasonal Dishes

Deep-fried Small Sweetfish(3fishes)...1,650yen

Carp in White miso soup...1,760yen

Deep-fried Round Eggplant with Miso paste...1,320yen

Fruits Assortment...1,100yen

Seasonal Appetizer...1,650yen

Sesame Tofu...550yen

Assorted Tempura (Fish, Shrimp, Vegetables)...2,750yen

Assorted Vegetables Tempura...2,750yen

Assorted Japanese pickles...880yen

Three Types Sashimi...3,850yen

Five Types Sashimi...6,600yen

Sea bream Sashimi...2,750yen

Yuba (Tofu skin) Sashimi...1,650yen

Japanese beef Grilled on the Stone...4,400yen

Grilled Eel with Teriyaki sauce...6,050yen

Unseasoned Grilled Eel...6,050yen

Half size Eel Rice...4,180yen