

2025

July

文目



The Minokichi was founded in 1716 as one of the eight licensed restaurants to serve 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

京王新宿店

KYOKAISEKI MINOKICHI KEIO SHINJUKU

KYO-KAISEKI

京都怀石料理



京料理是现今的日本料理的起源。

用最上等的美味食材和绝妙的调味料做成的京料理

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Chef's Recommendations Gourmet Kaiseki

¥22,000

Aperitif

Hamo Otoshi (Parboiled pike conger with pickled plum paste)

Three Seasonal Small Dishes

Hot pot with Hamo (pike conger), Mizuna (potherb mustard)

Sashimi:

Pufferfish, abalone

Eel Nigiri Sushi

Grilled Japanese spiny lobster with sea urchin sauce
and Kamonasu (eggplant)

Simmered Togan (winter melon)

Please choose one of the following dishes:

· Tai-Gohan (sea bream rice), pickles, and red Miso soup

· Tai-Chazuke (rice with sea bream and broth)

Melon

Kuzukiri with Kuromitsu (brown-sugar syrup)

(Kuzukiri is a traditional Japanese dessert made from Kudzu starch)

Matcha



GIONMATSURI KAISEKI

¥16,500

Aperitif

Hamo-Somen(chilled noodles with pike conger)

Seasonal appetizer

Dobin Mushi (Steamed Broth in a Teapot) with Hamo,

Awa-Fu (Millet Gluten), and Mizuna (potherb mustard)

Blowfish and Today's Fresh Sashimi

Salt-Grilled Sweetfish (Ayu)

Simmered Kamonasu (eggplant) and Kuroge Wagyu beef

Abalone with Tosa Vinegar

Hamo Rice, Red Miso Soup, and Pickles

Assorted fruits

Kuzukiri with Kuromitsu (brown-sugar syrup)

(Kuzukiri is a traditional Japanese dessert made from Kudzu starch)

Matcha

*It was translated by AI translation.

上面写的价格含10%消费税 另外收10%的包间费

Price includes tax.All menu prices are subject to 10% service charge a private room, respectively.

KYO-KAISEKI / GOZEN

京都怀石料理／御膳料理



FUMITSUKI KAISEKI
¥12,100



AMANOGAWA Course
¥9,350



NATSU GOZEN
(Seasonal set meal)
¥6,600



~2:00PM
NADESHIKO Course
¥7,150

上面写的价格含10%消費税 另外收10%的包间费
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A multi-course meal will be served simultaneously.

SPECIAL set meal 特別御膳

¥ 22000 *Incl. tax

前菜 Appetizers

小份季節火锅 Seasonal Small Hot-Pot

寿司三種 Assorted Sushi (3 types)

黑毛和牛牛扒 Japanese Kuroge-Wagyu Beef Steak

天妇罗(伊勢龙虾 其他) Tempura (Spiny Lobster and Others)

鰻魚盒饭 Una-ju(Eel Rice)

哈密瓜 Fresh Melon

甜品日式葛粉条 Kuzukiri with Kuromitsu (Brown Sugar Syrup)
(Kuzukiri is a traditional Japanese dessert made with Kudzu-starch)

抹茶 Matcha



MINOKICHI Keio Shinjuku branch

鰻 魚

UNAGI(eel)

One of Minokichi's long protected traditional freshwater fish dishes. Carefully selected domestic eel, flavored and cooked with Minokichi's select sauces

一道美浓吉久负盛名的传统淡水鱼料理
将为您精心选择产地的鳗鱼、配上美浓吉的风味精选酱料



UNAJYU ¥5500



UNAGI(half size) set meal ¥3850

特上 鰻 魚 盒 飯

7,480 円

Unajyu (3pieces of eel on rice)

鰻 魚 盒 飯 和 刺 身

6,050 円

Unajyu (2pieces of eel on rice) with Sashimi (raw sliced fish)

鰻 魚 盒 飯 和 茶 碗 蒸

6,050 円

Unajyu (2pieces of eel on rice) with Chawanmushi(savory steamed custard in cups)

鰻 魚 盒 飯 UNAJYU (2pieces of eel on rice)

5,500 円

(broiled eel served over steamed rice in a lacquered box)

蒲 烧 鰻 魚 套 餐

KABAYAKI set meal

6,930 円

鰻 魚 套 餐

UNAGI(half size) set meal

3,850 円



UNACHA-set(condiments) an additional fee of ¥ 440.
(UNACHA : Rice with soup and condiments.)

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Menu of the Day

Limited
Quantity

怀石便当 KAISEKI-BENTO

¥4,620

怀石便当 和 茄子田楽

¥5,720

KAISEKI-BENTO with Eggplant Dengaku

Limited
Quantity

京便当

KYO-BENTO
美浓吉的独有京便当

直输刺身和自选精致套餐, 并伴有独特料理方式和摆盘, 设计的美味应季时蔬
Our Minokichi original Bento box. Starting off with directly imported Sashimi and fancy a la carte.
Inclusive with delicious seasonal vegetables, brought to you in its best form.



Menu of the Day

京便当 和 烤赤城牛肉 ¥4,400

KYO-BENTO with Broiled AKAGI-GYU Beef

京便当 和 天妇罗 ¥3,850

KYO-BENTO with Tempura

京便当 和 茄子田楽 ¥3,850

KYO-BENTO with Eggplant Dengaku

京便当 和 茶碗蒸 ¥3,300

KYO-BENTO with CHAWAN-MUSHI
(Savory Steamed Custard in Individual Cups)

京便当 ¥2,750

KYO-BENTO

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