

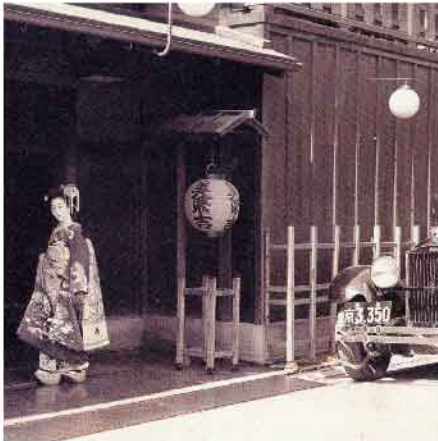
2024

April

卯 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.

京懐石

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

Simmered Bamboo Shoots With Pepper-Tree-Leaf Dressing

Three Small Dishes

Small Hot Pot With Suppon(Soft-Shelled-Turtle)

Sashimi

Awabi(Abalone) And Tai(Sea Bream)

Katsuo(Bonito) And Takenoko(Bamboo Shoots)

Broiled Wagyu Beef And Takenoko(Bamboo Shoots),

And Deep-Fried Chiayu(Small Sweetfish)

And Broiled Ise-Ebi(Spiny Lobster) Topped With Sea Urchin Vinegared Dish, Hotate(Scallop)

[Please Choose One Of The Following Two Dishes]

· Takenoko And Tai(Sea Bream) Rice, Miso Soup, Pickles

· Takenoko And Shark Fins Rice, Miso Soup, Pickles

Fresh Melon

Kuzukiriwith Kuromitsu(Brown-Sugar Syrup)

(Kuzukiri Is A Traditional Japanese Dessert Made With Kudzu Starch)
Matcha



MIYABI KAISEKI

¥16,500

Aperitif

Hors D'oeuvres

Soup With Ise-Ebi(Spiny Lobster), Yubatofu And Takenoko

Sashimi

Katsuo(Bonito)

Today's Sashimi

Broiled Takenoko(Bamboo Shoots),

Deep-Fried Chiayu(Small Sweetfish),

Broiled Unagi(Eel)

Simmered Dish, Suppon(Soft-Shelled Turtle)

Vinegared Dish, Awabi(Abalone)

[Please Choose One Of The Following Two Dishes]

· Takenoko And Unagi(Eel) Rice , Miso Soup, Pickles

· Small Size Unajyu, Miso Soup, Pickles

Assorted Fruits

Kuzukiriwith Kuromitsu(Brown-Sugar Syrup)

(Kuzukiri Is A Traditional Japanese Dessert Made With Kudzu Starch)
Matcha

*It was translated by Bard 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



UZUKI KAISEKI

¥11,000



HANAKASUMI Course

¥8,800



HANAMI GOZEN

(Seasonal set meal)

¥6,600



HANA KAISEKI

¥6,050

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SPECIAL KAISEKI 特别怀石

¥ 11000 *Incl. tax

前菜三种	Three sorts appetizers
白味增汤	SHIRO-MISO soup
寿司三种	Three sorts SUSHI
刺身拼盘	Today's SASHIMI
牛排	Beef steak
对虾天妇罗	Prawns TEMPURA
锅白饭 或 鳗鱼盒饭(小)	Rice Cooked in an Earthen Pot OR Rice topped with eel served in a box(small size)
红味增汤,咸菜	Red MISO soup, pickles
甜品日式葛粉条	The Sweets "KUZUKIRI" (translucent sliced arrowroot)



please note all items are subject to change according to seasonality and availability.



Menu of the Day

FCFS
数量限定

怀石便当

¥4,620

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

FCFS
数量限定

京便当

KYO-BENTO

¥2,420

京便当 和 茶碗蒸 ¥2,970
KYO-BENTO with CHAWAN-MUSHI
(Savory Steamed Custard in Individual Cups)

京便当 和 天妇罗 ¥3,520
KYO-BENTO with Tempura

京便当 和 烤赤城牛肉 ¥4,070
KYO-BENTO with Broiled AKAGI-GYU Beef

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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鰻鱼、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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