

2025

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

Abalone with Tosazu vinegar

Three kinds of small bowls

Dobin-style soup with sea bream and green onion

Sashimi:

- Bonito and bamboo shoots

- Wagyu beef sushi (Kuroge Wagyu)

Grilled bamboo shoots

Main dish:

- Grilled shrimp topped with sea urchin

- Deep-fried young ayu (sweetfish)

Scallops and spring vegetables with vinegared miso

[please choose one of the following two dishes]

· Sea bream and bamboo shoot rice

· Bamboo shoot rice with a thickened shark fin sauce

Red miso soup and pickles

Melon

Kuzukiri with Kuromitsu(Brown-sugar syrup)

(Kuzukiri is a traditional Japanese dessert made with kudzu starch)

Matcha



MIYABI KAISEKI

¥16,500

Aperitif

Appetizer: Seasonal assortment

Sea bream and bamboo shoot hot pot ("Tai-Take Nabe")

Sashimi:

- Thinly sliced sea bream

- Today's sashimi selection

Grilled Dish: "Horaku Mori"

- Grilled bamboo shoots

- Kuroge Wagyu beef

- Crispy-fried bonito

Abalone with Tosazu vinegar

[please choose one of the following two dishes]

· Bamboo shoot and eel rice

· Bamboo shoot and eel chirashi Sushi

Assorted fruits

Kuzukiri with Kuromitsu(Brown-sugar syrup)

(Kuzukiri is a traditional Japanese dessert made with 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



UZUKI KAISEKI

¥12,100



HANAKASUMI

¥9,350



HANAMI GOZEN

(Seasonal set meal)

¥6,600



~2:00PM

HARU-URARA

¥7,150

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.

A multi-course meal will be served simultaneously.

SPECIAL set meal 特别御膳

¥ 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



写真は一例です。
日によりお献立内容が異なります。

数量
限定

懐石弁当

京料理をお手軽に

4,620円

懐石弁当 鯛湯葉蒸し付 5,720円

※御飯のおかわりは2杯目からお代を頂戴いたします。



写真は一例です。
日によりお献立内容が異なります。

数量
限定

京弁当

逸品を二段のお弁当に盛り込みました
日によりお献立内容が異なります

京弁当 赤城牛焼物付 4,400円

京弁当 天ぷら付 3,850円

京弁当 鯛湯葉蒸し付 3,850円

京弁当 茶碗蒸し付 3,300円

京弁当 2,750円

◎お吸い物をプラス880円税で
「白味噌椀」に変更できます。

※御飯のおかわりは2杯目からお代を頂戴いたします。

表示価格は消費税10%を含みます。お部屋代は別途10%頂戴致します。

特定原材料については係の者にお尋ね下さい。

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

Unajyu (3pieces of eel on rice)

7,480 円

鰻魚盒飯 和刺身

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

6,050 円

鰻魚盒飯 和茶碗蒸

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

6,050 円

鰻魚盒飯 UNAJYU (2pieces of eel on rice)

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

5,500 円

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.)

上面写的价格含10%消費税 另外收10%的包间费

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