

2025

June

水無月



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.

京懷石

美濃吉

烏丸四条店

Minokichi karasuma Shijo

Seasonal Set Meal

# Syoka Natsu Gozen

6,000 yen  
(6600 yen \*incl.tax)



Appetizer	Season Assorted Dish
Sashimi	Today's Sashimi
Soup	Kyoto Style White Miso Soup
Grilled Dish	Roast Beef Fillet
Seasonal Dish	Deep Fried and Simmered Eggplant and Hamo Sea Eel
Rice Dish	Season Rice, Miso Soup, Pickled Vegetable
Dessert	Assorted Fruit

KYOTO KAISEKI

# SYAON

8,000 yen  
(8800 yen \*incl.tax)



Aperitif	Japanese Cold Sake
Appetizer	Season Assorted Dish
Soup	Crispy Fried Hamo Sea Eel with Kyoto Style White Miso Soup
Sashimi	Today's Sashimi
Grilled Dish	Roast Beef Fillet, Deep Fried Young Sweet Fish, Manganji Green Pepper
Seasonal Dish	Deep Fried and Simmered Eggplant
Rice Dish	Hamo Sea Eel Rice, Miso Soup, Pickled Vegetable
Dessert	Assorted Fruit and Dessert, Matcha Powdered Green Tea

KYO-KAISEKI

# AJISAI

11,000 yen  
(12100 yen \*incl.tax)

Aperitif	Japanese Cold Sake
Appetizer	Early Summer Season Assorted Dish
Sashimi	Today's Sashimi
Soup	Crispy Deep-Fried Hamo Sea Eel with Kyoto Style White Miso Soup
Main Dish	Grilled Young Sweet Fish, Deep Fried Young Sweet Fish, Roast Black Wagyu Beef, Manganji Green Pepper
Bowl Dish	*Please, Choose One Deep Fried and Simmered Eggplant Or Eggplant Grilled with Miso Sauce
Rice Dish	Teriyaki Unagi Eel Rice, Miso Soup, Pickled Vegetable
Dessert	Assorted Fruit and Dessert, Matcha Powdered Green Tea



All images are for illustrative purposes only. The actual product may vary. Please note that the contents of the meals are subject to change.



KYO-KAISEKI

# SYUN

11,000 yen  
(12100 yen \*incl.tax)

Aperitif	Japanese Cold Sake
Appetizer	Early Summer Season Assorted Dish
Sashimi	Fatty Tuna Sushi, Hamo Sea Eel, Today's Sashimi
Grilled Dish	Grilled Young Sweet Fish, Crispy Deep-Fried Abalone, Roast Black Wagyu Beef
Rice Dish	Teriyaki Unagi Eel Rice, Miso Soup, Pickled Vegetable
Dessert	Assorted Fruit and Dessert, Matcha Powdered Green Tea



All images are for illustrative purposes only. The actual product may vary. Please note that the contents of the meals are subject to change.

KYO-KAISEKI

# GOURMET

15,000 yen

(16500 yen \*incl.tax)

Aperitif	Japanese Cold Sake
Appetizer	Early Summer Season Assorted Dish
Sashimi	Boiled Hamo Sea Eel, Fatty Tuna, Today's Sashimi
Hot Pot	Hamo Sea Eel
Seasonal Dish	Grilled Abalone with Sea Urchin, Roast Black Wagyu Beef, Grilled Young Sweet Fish
Bowl	Simmered Eggplant and Ise Lobster with Kyoto Style White Miso
Rice Dish	Teriyaki Unagi Eel Rice, Miso Soup, Pickled Vegetable
Dessert	Assorted Fruit and Dessert, Matcha Powdered Green Tea



All images are for illustrative purposes only. The actual product may vary. Please note that the contents of the meals are subject to change.



KYO-KAISEKI

# PREMIUM

20,000 yen

(22000 yen \*incl.tax)

Aperitif	Japanese Cold Sake
Appetizer	Early Summer Season Assorted Dish
Sashimi	Boiled Hamo Sea Eel, Fatty Tuna, Today's Sashimi
Hot Pot	Soft Shell Turtle and Shark Fin
Grilled Dish	Grilled Ise Lobster with Sea Urchin, Crispy Deep-Fried Abalone, Grilled Young Sweet Fish
Bowl	Simmered Eggplant, Kobe Beef with Yoshino Arrowroot Starch Dashi Soup Stock Sauce
Rice Dish	Teriyaki Unagi Eel Rice, Miso Soup, Pickled Vegetable
Dessert	Assorted Fruit and Dessert, Matcha Powdered Green Tea



All images are for illustrative purposes only. The actual product may vary. Please note that the contents of the meals are subject to change.

KYO-KAISEKI

# KOU

30,000 yen

(33000 yen \*incl.tax)

Aperitif	Japanese Cold Sake
Appetizer	Early Summer Season Assorted Dish
Hot Pot	Soft Shell Turtle and Shark Fin
Sashimi	Fatty Tuna Sushi, Hamo Sea Eel, Today's Sashimi
Grilled Dish	Kobe Beef Steak
Side Dish	Crispy Deep-Fried Abalone
Rice Dish	*Please, Choose One Teriyaki Unagi Eel Small Rice Bowl, Miso Soup, Pickled Vegetable Or Dried Mullet Roe with Cyazuke Style Rice, Pickled Vegetable
Dessert	Assorted Fruit and Dessert, Matcha Powdered Green Tea



All images are for illustrative purposes only. The actual product may vary. Please note that the contents of the meals are subject to change.



Limited Availability

# BENTO

lunch box

Savor the flavors of Kyoto cuisine  
with effortless delight.



Kyoto Kaiseki Bento 3,800 yen  
京都怀石便当 (4180 yen \*incl.tax)

Kyoto Kaiseki Bento with Dessert 4,600 yen  
京都怀石便当附甜点 (5060 yen \*incl.tax)



Weekday Only, Limited Quantity  
KYO-BENTO 京便当 2,600 yen  
(2860 yen \*incl.tax)

Weekday Only, Limited Quantity  
KYO-BENTO with TEMPURA 3,600 yen  
京都便当附天妇罗 (3960 yen \*incl.tax)



House Specialty

# UNAGI

Eel rice box  
Eel set meal

Unaju is a traditional Japanese dish consisting of grilled eel, glazed with a sweet soy-based sauce, served atop a bed of steamed rice.

**We use only domestically  
sourced Japanese eel.**



UNAJYU TAKE

Eel rice box

## UNAJYU TAKE

3,000 yen  
(3300 yen \*incl.tax)



UNAJYU MATSU

Eel rice box

## UNAJYU MATSU

4,400 yen  
(4840 yen \*incl.tax)



UNAJYU Special (TOKUJYO)

Eel rice box

## UNAJYU Special (TOKUJYO)

5,800 yen  
(6380 yen \*incl.tax)

We would be delighted to add sashimi to the eel rice box for an additional 1,100 yen (including tax).



Eel set meal

## UNAGI GOZEN 6,000 yen

(6600 yen \*incl.tax)

- Small side dish
- Umaki: Rolled omelette with grilled eel
- Sashimi (raw fish slices)
- Simmered vegetables
- Hitsumabushi: Grilled eel over rice  
(served with condiments and broth for additional flavors)
- Pickles

Hot pot

# SHABU-SHABU KAISEKI

11,000 yen

(12100 yen \*incl.tax)

Aperitif Japanese Cold Sake  
Appetizer  
Season of New Green Leaves Assorted Dish.

Sashimi  
Fatty Tuna Sushi,  
Today's Sashimi.

Syabu Syabu  
Black Wagyu Beef Syabu Syabu,  
Special Sesame Sauce,  
Ponzu Citrus Vinegar and Soy Sauce.

Rice Dish  
Teriyaki Unagi Eel Rice, Miso Soup, Pickled Vegetable.

Dessert  
Assorted Fruit and Dessert,  
Matcha Powdered Green Tea.

