

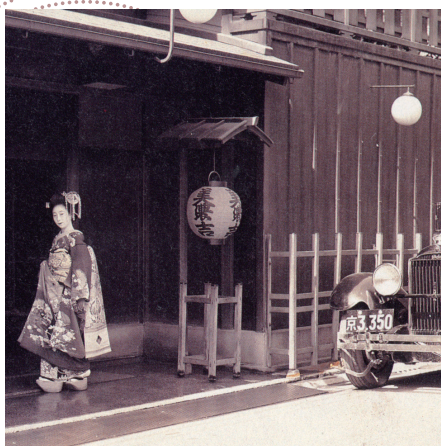
2025

May

皋月



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.

京都・栗田口 創業享保元年



竹茂楼

TAKESHIGERO

ホテル阪急インターナショナル店

BISYOKU-KAISEKI

# KIWAMI

30,000 yen

Tax, Service Charge Included.  
+10,000yen for Private Room Under 5 Persons.

Aperitif	Japanese Cold Sake
Appetizer	Early Summer Season Assorted
Sashimi	Today's Sashimi
Soup	Ise Lobster with Kyoto Style White Miso Soup
Grilled Dish	Black Abalone *Please, choose the cooking way •Sashimi •Grilled with Hot Stone •Deep Fried Tempura
Grilled Dish	Deep Fried and Grilled Young Sweet Fish Roast Black Wagyu Beef
Side Dish	Round Eggplant Grilled with Miso Sauce
Rice Dish	Koshihikari Rice Teriyaki Unagi Eel Miso Soup, Pickled Vegetable
Dessert	Assorted Fruit 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.



BISYOKU-KAISEKI

# KOTOBUKI

25,000 yen

Tax, Service Charge Included.  
+10,000yen for Private Room Under 5 Persons.

Aperitif	Japanese Cold Sake
Appetizer	Early Summer Season Assorted
Sashimi	Today's Sashimi
Soup	*Please, Choose One *Deep Fried Carp with Kyoto Style White Miso Soup *Soft Shell Turtle Soup
Season Dish	Deep Fried and Grilled Young Sweet Fish Roast Black Wagyu Beef
Side Dish	Round Eggplant Grilled with Miso Sauce
Vinegar Dish	Steamed Abalone with Vinegar Jelly Sauce
Rice Dish	Koshihikari Rice Teriyaki Unagi Eel, Miso Soup, Pickled Vegetable
Dessert	Assorted Fruit 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.



BISYOKU-KAISEKI

# FUKU

20,000 yen

Tax, Service Charge Included.  
+10,000yen for Private Room Under 5 Persons.

Aperitif	Japanese Cold Sake
Appetizer	Early Summer Season Assorted
Sashimi	Today's Sashimi
Soup	Please, Choose One *Deep Fried Carp with Kyoto Style White Miso Soup *Soft Shell Turtle Soup
Season Dish	Please, Choose One *Deep Fried and Grilled Young Sweet Fish *Roast Black Wagyu Beef
Side Dish	Round Eggplant Grilled with Miso Sauce
Vinegar Dish	Steamed Abalone with Vinegar Jelly Sauce
Rice Dish	Teriyaki Unagi Eel Rice Bowl, Miso Soup, Pickled Vegetable
Dessert	Assorted Fruit, 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

# Arashiyama

15,000 yen

Tax, Service Charge Included.  
+10,000yen for Private Room Under 5 Persons.

Aperitif	Japanese Cold Sake
Appetizer	Yuba Tofu Skin, Early Summer Season Assorted
Sashimi	Today's Sashimi
Soup	Deep Fried Carp with Kyoto Style White Miso Soup
Season Dish	Deep Fried and Grilled Young Sweet Fish
Grilled Dish	Round Eggplant Grilled with Miso Sauce
Side Dish	Grilled Manganji Green Pepper with Dashi Soup Stock
Rice Dish	Teriyaki Unagi Eel Rice, Pickled Vegetable, Miso Soup
Dessert	Assorted Fruit, 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.



KYOTO KAISEKI

# FUSHIMI

12,000 yen

Tax, Service Charge Included.  
+10,000yen for Private Room Under 5 Persons.

Appetizer	Yuba Tofu Skin Early Summer Season Assorted
Sashimi	Today's Sashimi
Soup	Kyoto Style White Miso Soup
Grilled Dish	Salmon Grilled with Bud of Japanese Pepper Tree
Side Dish	Round Eggplant Grilled with Miso
Rice Dish	Deep Fried Tempura Rice Bowl with Cyazuke Style, Pickled Vegetable. *Cyazuke...Pouring Konbu Kelp Soup Stock to Rice
Dessert	



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 to Weekday Lunch Hours

# OMAKASE

8,800 yen

Tax, Service Charge Included.

Appetizer	Small Bowl Dish, Yuba Tofu Skin with Green Pea Starch Sauce, Water Shield with Vinegar, Bamboo Leaves Sushi
Sashimi	Today's Sashimi
Soup	Kyoto Style White Miso Soup, Lotus Root Dumpling
Season Dish	Grilled Wagyu Beef
Bowl Dish	Simmered Round Eggplant
Rice Dish	Deep Fried Tempura Rice Bowl with Cyazuke Style, Pickled Vegetable *Cyazuke...Pouring Konbu Kelp Soup Stock to Rice
Dessert	



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 to Weekday Lunch Hours

# Ladies course

## 7,000 yen

Tax, Service Charge Included.

Appetizer	Small Bowl Dish, Yuba Tofu Skin with Green Pea Starch Sauce, Water Shield with Vinegar, Bamboo Leaves Sushi
Sashimi	Today's Sashimi
Soup	Kyoto Style White Miso Soup, with Mochi Rice Cake Wheat Gluten
Season Dish	Grilled Wagyu Beef. Season Ingredients Deep Fried Tempura
Bowl Dish	Simmered Round Eggplant
Rice Dish	Dried Small Sardines and Sansyo Pepper Rice, Pickled Vegetable, Clear Soup
Dessert	



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 to Weekday Lunch Hours

# KYOKAISEKIBENTO

5,500 yen

Tax, Service Charge Included.

Appetizer      Yuba Tofu Skin, Green Pea Starch Sauce

Soup            Kyoto Style White Miso Soup,  
Mochi Rice Cake Wheat Gluten

Syokado Style Bento Box

Appetizer

Sashimi

Deep Fried Tempura

Bowl Dish

Rice Dish      Dried Small Sardines and Sansyo Pepper Rice  
Miso Soup  
Pickled Vegetable

Dessert



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



House Specialty

# UNAGI

Eel Rice Box  
Eel Kaiseki

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.**



Eel set meal

**Jyo Unajyu with Sashimi** 8,000 yen

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

The sashimi selection may vary from the photo and is subject to daily availability



## Unagi Kaiseki Cuisine

Traditional Japanese Multi-course Meal  
Featuring Grilled Eel (Unagi)

14,000 yen



Limited to Weekday Lunch Hours

# UNAJU

Eel Rice Box

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.



Eel rice box  
**Unajyu Take**

5,500 yen



Eel rice box  
**Unajyu Matsu**

6,700 yen



Eel rice box  
**Unajyu Special (TOKUJYO)**

7,800 yen

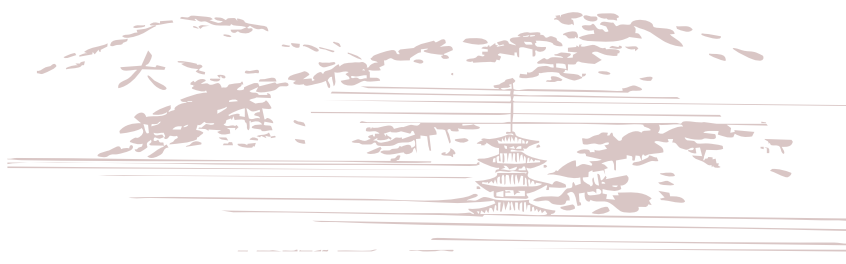


Traditional Kyoto Morning Meal

# KYO ASAZEN

4,000 yen

Tax, Service Charge Included.



Served from 7:00 AM to 10:00 AM

◎ For children under the age of 5,  
we offer complimentary:

- Orange juice
- White rice
- Japanese rolled omelette

◎ Suppon Zosui (Soft Shell Turtle porridge)  
can be substituted with white rice.



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