

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.

Chef's Special Seasonal Course

Featuring fresh conger eel, Ise lobster, abalone, live sweetfish, Kyoto Kamo eggplant, and an exquisite selection of seasonal delicacies.



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
Appetizer

Japanese Cold Sake
Homemade Sesame Tofu
with Sea Urchin and Water Shield

Small Hot Pot

Seasonal Assorted Delicacies
Conger Sea Eel Shabu-Shabu Style
with Japanese Parsley
Served with Citrus Vinegar Sauce

Sashimi

Conger Sea Eel
Today's Selection of Sashimi

Grilled Dish

Grilled Young Sweet Fish from Shiga Prefecture
Black Wagyu Beef with Teriyaki Sauce
Kyoto's Traditional Vegetable:
Manganji Green Pepper

Side Dish

Grilled Kyoto Kamo Eggplant with Miso Sauce

Vinegar Dish

Abalone and Mozuku Seaweed

Rice Dish

Teriyaki Unagi Eel Rice
Served with Miso Soup and Pickled Vegetables
Grilled Conger Sea Eel Somen Noodles

Dessert

Fruit Assortment
Matcha Powdered Green Tea



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BISYOKU-KAISEKI

FUKU

20,000 yen

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

Aperitif	Japanese Cold Sake
Appetizer	Homemade Sesame Tofu with Sea Urchin and Water Shield Summer Season Assorted
Soup	Conger Sea Eel, Image of Peony Flower, New Zealand Spinach, Ume Plum
Sashimi	Conger Sea Eel Today's Selection of Sashimi
Grilled Dish	Grilled Young Sweet Fish
Side Dish	Wagyu Beef with Shabu-Shabu Style Kyoto's Traditional Vegetable: Manganji Green Pepper
Seasonal Dish	Grilled Kyoto Kamo Eggplant with Miso Sauce
Vinegar Dish	Abalone and Mozuku Seaweed
Rice Dish	Teriyaki Unagi Eel Rice Miso Soup, Pickled Vegetables
Dessert	Dessert Assortment Fruit, Matcha Powdered Green Tea



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KYO-KAISEKI

Arashiyama

15,000 yen

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

Appetizer	Homemade Sesame Tofu, Water Shield, Radish, Wasabi Summer Season Assorted
Sashimi	Today's Selection of Sashimi
Soup	Deep Fried Conger Sea Eel with Kyoto Style White Miso Soup
Grilled Dish	Grilled Young Sweet Fish
Side Dish	Wagyu Beef Shabu-Shabu Style
Seasonal Dish	Grilled Kyoto Kamo Eggplant with Miso Sauce
Rice Dish	Teriyaki Conger Sea Eel Rice Pickled Vegetables, Miso Soup
Dessert	Dessert Assortment Fruit, Matcha Powdered Green Tea



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KYOTO KAISEKI

FUSHIMI

12,000 yen

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

Appetizer	Homemade Sesame Tofu, Water Shield, Radish, Wasabi Summer Season Assorted
Sashimi	Today's Selection of Sashimi
Soup	Deep Fried Conger Sea Eel with Kyoto Style White Miso Soup
Grilled Dish	Trout from Biwako Lake Grilled with Citrus-Based Soy Sauce
Seasonal Dish	Grilled Kyoto Kamo Eggplant with Miso Sauce
Rice Dish	Teriyaki Conger Sea Eel Rice Pickled Vegetables, Miso Soup
Dessert	Dessert Assortment Fruit, Matcha Powdered Green Tea



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Limited to Weekday Lunch Hours

OMAKASE

8,800 yen

Tax, Service Charge Included.

Appetizer	Homemade Sesame Tofu, Water Shield, Radish, Wasabi Summer Season Assorted
Sashimi	Today's Selection of Sashimi
Soup	Mochi Rice Cake Wheat Gluten with Kyoto Style White Miso Soup
Main Dish	*Please Choose One* -Grilled Summer Duck -Conger Sea Eel and Seasonal Ingredients Deep Fried Tempura
Seasonal Dish	Grilled Kyoto Kamo Eggplant with Miso Sauce
Rice Dish	Teriyaki Conger Sea Eel Rice Pickled Vegetables Soup
Dessert	Dessert Assortment



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Limited to Weekday Lunch Hours

Ladies course

7,000 yen

Tax, Service Charge Included.

Appetizer	Homemade Sesame Tofu, Water Shield, Radish, Wasabi Summer Season Assorted
Sashimi	Today's Selection of Sashimi
Soup	Mochi Rice Cake Wheat Gluten with Kyoto Style White Miso Soup
Main Dish	*Please Choose One* -Grilled Summer Duck -Conger Sea Eel and Seasonal Ingredients Deep Fried Tempura
Seasonal Dish	Grilled Kyoto Kamo Eggplant with Miso Sauce
Rice Dish	Young Dried Sardines Rice Pickled Vegetables Soup
Dessert	Dessert Assortment



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Limited to Weekday Lunch Hours

KYOKAISEKIBENTO

5,500 yen

Tax, Service Charge Included.

Appetizer	Homemade Sesame Tofu, Water Shield, Radish, Wasabi
Soup	Mochi Rice Cake Wheat Gluten with Kyoto Style White Miso Soup
Syokado Style Bento Box Appetizer	Sashimi Bowl Dish Deep Fried Tempura
Rice Dish	Dried Young Sardines Rice Pickled Vegetables Soup
Dessert	Dessert Assortment



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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
Unaju Take

5,500 yen



Eel rice box
Unaju Matsu

6,700 yen



Eel rice box
Unaju Special (TOKUJYO)

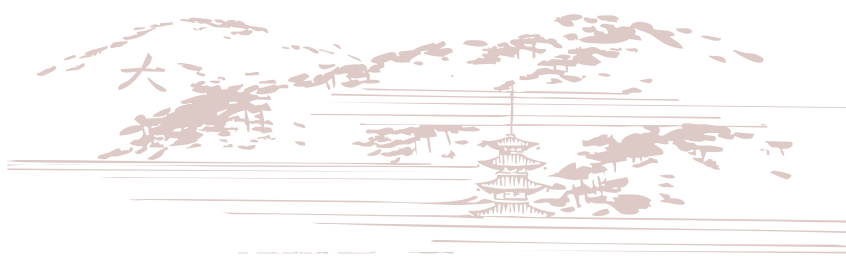
7,800 yen

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.



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