

2025

July

文目



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

Chef's Special Seasonal Course

BISYOKU-KAISEKI

KIWAMI

30,000 yen

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

Aperitif	Japanese Cold Sake
Appetizer	Conger Sea Eel, Sea Urchin with Jelly Sauce
Sashimi	Conger Sea Eel, Season Sashimi
Small Hot Pot	Conger Sea Eel Sukiyaki Style, Japanese Parsley, Yuzu Citrus, Ume Plum
Grilled Dish	Wagyu Beef Grilled with Hot Stone
Side Dish	Deep Fried Young Sweet Fish
Seasonal Dish	Kyoto's Traditional Vegetable Kamigamo Eggplant Grilled with Miso Sauce
Side Dish	Abalone and Water Sield with Vinegar
Rice Dish	Teriyaki Unagi Eel Rice, Somen Cold Noodle, Pickled Vegetable
Dessert	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 Soft Shell Turtle with Soup Stock Jelly, Summer Season Assorted
Sashimi	Today's Sashimi, Conger Sea Eel
Hot Pot	Conger Sea Eel Sukiyaki Style, Japanese Parsley, Yuzu Citrus, Ume Plum
Grilled Dish	Grilled Young Sweet Fish from Shiga Prefecture, Water Pepper and Vinegar Sauce
Main Dish	*Please, Choose One/ -Black Wagyu Beef Grilled with Hot Stone -Grilled Abalone, Manganji Green Pepper
Seasonal Dish	Kyoto's Traditional Vegetable Kamigamo Eggplant Grilled with Miso Sauce
Side Dish	Water Sield and Kuruma Prawn with Vinegar
Rice Dish	Teriyaki Unagi Eel Rice, Somen Cold Noodle, Pickled Vegetable
Dessert	Fruit, Dessert, Matcha Powdered Green Tea



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FUKU

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

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KYO-KAISEKI

Arashiyama

15,000 yen

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

Aperitif	Japanese Cold Sake
Appetizer	Summer Season Assorted
Sashimi	Conger Sea Eel Today's Sashimi
Soup	Deep Fried Conger Sea Eel with Kyoto Style White Miso Soup, Japanese Parsley, Yuzu Citrus
Grilled Dish	*Please, Choose One Grilled Sweet Fish, Manganji Green Pepper Or Roast Duck, Manganji Green Pepper
Seasonal Dish	Kyoto's Traditional Vegetable Kamigamo Eggplant Grilled with Miso Sauce
Bowl Dish	Simmered Potato, Octopus, Pumpkin, Yuzu Citrus with Yoshino Arrowroot Starch Sauce, Served with Summer Style Cold Bowl
Rice Dish	Teriyaki Unagi Eel Rice, Pickled Vegetable, Clear Soup
Dessert	Fruit, Dessert, 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.

Aperitif	Japanese Cold Sake
Appetizer	Homemade Sesame Tofu Summer Season Assorted
Sashimi	Today's Sashimi
Soup	Deep Fried Conger Sea Eel with Kyoto Style White Miso Soup, Japanese Parsley, Yuzu Citrus
Grilled Dish	Roast Duck, Manganji Green Pepper
Seasonal Dish	Kyoto's Traditional Vegetable Kamigamo Eggplant Grilled with Miso Sauce
Bowl Dish	Simmered Potato, Octopus, Pumpkin, Yuzu Citrus with Yoshino Arrowroot Starch Sauce, Served with Summer Style Cold Bowl
Rice Dish	Conger Sea Eel Rice, Pickled Vegetable, Clear Soup
Dessert	Fruit, Dessert, 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
Sashimi	Today's Sashimi
Soup	Kyoto Style White Miso Soup
Grilled Dish	Roast Duck, Manganji Green Pepper
Seasonal Dish	Kyoto's Traditional Vegetable Kamigamo Eggplant Grilled with Miso Sauce
Bowl Dish	Simmered Potato, Octopus, Pumpkin, Yuzu Citrus with Yoshino Arrowroot Starch Sauce, Served with Summer Style Cold Bowl
Rice Dish	Dried Young Sardine Rice, Clear Soup, Pickled Vegetable
Dessert	



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Limited to Weekday Lunch Hours

Ladies course

7,000 yen

Tax, Service Charge Included.

Appetizer	Homemade Sesame Tofu
Sashimi	Today's Sashimi
Soup	Kyoto Style White Miso Soup
Grilled Dish	Roast Beef
Seasonal Dish	Kyoto's Traditional Vegetable Kamigamo Eggplant Grilled with Miso Sauce
Rice Dish	Deep Fried Tempura Rice for Cyazuke Style, Pickled Vegetable, Dashi Soup Stock for Cyazuke Style *Cyazuke...Pouring Dashi Soup Stock to Rice
Dessert	



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Limited to Weekday Lunch Hours

KYOKAISEKIBENTO

5,500 yen

Tax, Service Charge Included.

Appetizer	Homemade Sesame Tofu
Soup	Kyoto Style White Miso Soup
Syokado Style Bento Box	Appetizer, Sashimi, Bowl Dish, Grilled Dish
Rice Dish	Dried Young Sardine Rice, Pickled Vegetable, Clear Soup
Dessert	



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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
Unajyu Take

5,500 yen



Eel rice box
Unajyu Matsu

6,700 yen



Eel rice box
Unajyu Special (TOKUJYO)

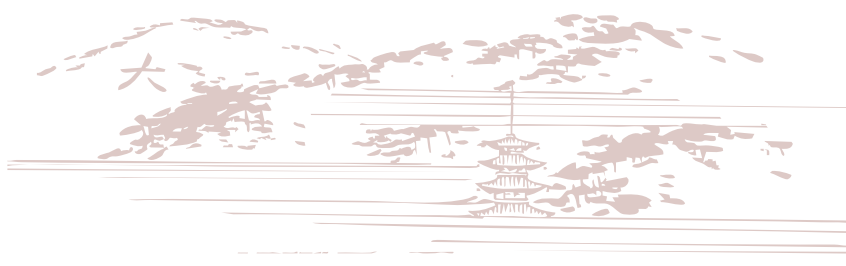
7,800 yen

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.



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