

2025

August

葉目



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	Abalone and Water Shield, Sea Urchin with Jelly Sauce
Sashimi	Summer Season Puffer Fish. Today's Sashimi
Hot Pot	Early Season Matsutake Mushroom and Sea Eel
Grilled Dish	Wagyu Beef Fillet Grilled with Magnolia Leaves, Miso Sauce, White Asparagus
Side Dish	Ise Lobster and Dried Mullet Roe, Manganji Green Pepper
Bowl Dish	*Please, Choose One Simmered Eggplant Served with Summer Style Cold Bowl Or Eggplant Grilled with Miso Sauce
Rice Dish	Teriyaki Unagi Eel Rice, Grated Yam, Pickled Vegetable
Dessert	Matcha Frozen Dessert, Red Bean, Melon, Agar Jelly



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  
Abalone and Water Shield,  
Sea Urchin with Jelly Sauce  
Summer Season Assorted  
Conger Sea Eel Marinated,  
Dried Mullet Roe with White Radish,  
Fig Marinated with Sesame Sauce,  
New Gingko Nut, Cream Cheese with Jelly,  
Lotus Root Chips, Sweet Potato

Sashimi  
Hot Pot

Summer Season Puffer Fish, Today's Sashimi  
Soft Shell Turtle Small Hot Pot  
- Or: Conger Sea Eel and Egg with Small Hot Pot

Grilled Dish

Wagyu Beef Fillet Grilled with Magnolia Leaves,  
Miso Sauce, White Asparagus

Bowl Dish

Simmered Eggplant Served with  
Summer Style Cold Bowl  
- Or: Eggplant Grilled with Miso Sauce

Rice Dish

Teriyaki Unagi Eel Rice, Grated Yam,  
Pickled Vegetable

Dessert

Matcha Frozen Dessert, Red Bean,  
Melon, Agar Jelly



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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	Abalone and Water Shield (Junsai) with Sea Urchin Marinated Pike Conger in Vinegar Sauce, Dried Mullet Roe with Daikon Radish, Fig with Sesame Sauce, Fresh Ginkgo Nuts, Cream Cheese Jelly, Lotus Root Crackers, Sweet Potato
Sashimi	Parboiled Pike Conger and Today's Fresh Selection
Small Hot Pot	Signature Soft-Shelled Turtle Hot Pot – Or: Pike Conger and Egg Hot Pot
Grilled Dish	Wagyu Beef Grilled with Manganji Green Pepper.
Bowl Dish	Simmered Eggplant Served with Cold Bowl – Or: Grilled Eggplant with Miso Sauce
Rice Dish	Specialty Grilled Eel over Rice (Unajū), Clear Soup, Pickled Vegetable.
Dessert	Matcha Frozen Dessert, Red Bean, Melon, Agar Jelly.



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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	Corn Tofu, Water Shield Summer Season Assorted Conger Sea Eel Marinated, Fig Marinated with Sesame Sauce, New Ginkgo Nut, Cream Cheese with Jelly, Lotus Root Chips, Sweet Potato
Sashimi	Conger Sea Eel and Today's Sashimi
Soup	Conger Sea Eel Dumpling, Winter Melon, Ume Plum, Yuzu Citrus
Side Dish	Summer Season Roast Duck, Manganji Green Pepper
Bowl Dish	*Please, Choose One. Simmered Eggplant Served with Summer Style Cold Bowl Or Grilled Eggplant with Miso Sauce
Rice Dish	Teriyaki Unagi Eel Rice, Pickled Vegetable, Clear Soup
Dessert	Matcha Frozen Dessert, Red Bean, Melon, Agar Jelly



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KYOTO KAISEKI

# FUSHIMI

12,000 yen

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

Aperitif  
Appetizer

Japanese Cold Sake  
Corn Tofu, Water Shield  
Summer Season Assorted,  
Conger Sea Eel Marinated,  
Fig Marinated with Sesame Sauce,  
New Ginkgo Nut, Cream Cheese with Jelly,  
Lotus Root Chips, Sweet Potato.

Sashimi

Today's Sashimi

Soup

Conger Sea Eel Dumpling  
White Gourd, Ume Plum, Yuzu Citrus

Fried Dish

Conger Sea Eel, Shrimp  
Manganji Green Pepper

Bowl Dish

\*Please, Choose One  
Simmered Eggplant Served with  
Summer Style Cold Bowl

Or  
Eggplant Grilled with Miso Sauce

Rice Dish

Barley Mixed Rice with Grated Yam,  
Pickled Vegetable, Clear Soup

Dessert

Matcha Frozen Dessert, Red Bean, Agar Jelly



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Limited to Weekday Lunch Hours

# OMAKASE

8,800 yen

Tax, Service Charge Included.

Appetizer	Corn Tofu, Water Shield
Sashimi	Today's Sashimi
Soup	Kyoto Style White Miso Soup
Fried Dish	Conger Sea Eel, Shrimp, Manganji Green Pepper
Bowl Dish	Eggplant Grilled with Miso Sauce
Vinegar Dish	Conger Sea Eel Marinated
Rice Dish	Sardine and Sansyo Pepper Rice Pickled Vegetable, Clear Soup
Dessert	



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Limited to Weekday Lunch Hours

# Ladies course

## 7,000 yen

Tax, Service Charge Included.

Appetizer	Corn Tofu, Water Shield
Sashimi	Today's Sashimi
Soup	Kyoto Style White Miso Soup
Grilled Dish	Roast Beef
Bowl Dish	Eggplant Grilled with Miso Sauce
Rice Dish	Deep Fried Tempura Flakes Rice for Cyazuke Style Pickled Vegetable Dahi Soup Stock
Dessert	

\*Cyazuke...Pouring Dashi Soup Stock to Rice



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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)**

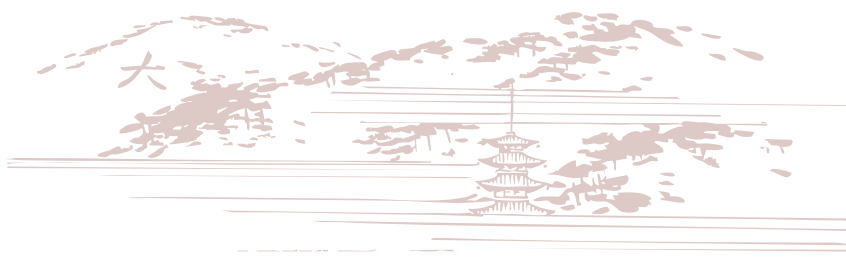
7,800 yen

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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