

京都・栗田口 創業享保元年

Since 1716



竹茂楼

TAKESHIGERO

ホテル阪急インターナショナル店



Takeshigero – Minokichi's Signature Restaurant in Kyoto



美濃吉のあゆみ Since 1716

美濃吉は京都でもっとも古く、かつ由緒ある料亭のひとつとして
広く知られています。

起源は、享保元年、秋田佐竹の流れをくむ佐竹十郎兵衛が美濃の
国大垣から京都へ来、三条河原で腰掛茶屋を営んだことに始まり
ます。後に、京都所司代の許可を得て川魚生洲八軒の内の一軒
として、京料理の伝統を正しくうけつぎ三百有余年の永きにわた
り商いを続けさせて頂いております。

神無月

美食懷石

御一客様

(福) 二〇、〇〇〇円

(寿) 二五、〇〇〇円

(極) 三〇、〇〇〇円

(消費税・サービス料を含みます)

Special Gourmet Course
¥20,000 ¥25,000 ¥30,000
tax & service charge included

SINCE1716
MINOKICHI of KYOTO
TAKESHIGERO

京懷石 Kyoto Kaiseki Cuisine

表記料金には、消費税・サービス料が含まれます。(tax&service charge included)

伏見 (ふしみ) FUSHIMI

¥ 1 2 , 0 0 0

Aperitif, Seasonal Appetizer Assortment, Sashimi of the Day, Kyoto-style White Miso Soup, Crispy Fried Ayu (Sweetfish with Roe), Furofuki-kabura (Simmered Turnip), Matsutake Mushroom Rice, Pickles and Soup, Sweets

嵐山 (あらしやま) ARASHIYAMA

¥ 1 5 , 0 0 0

Aperitif, Seasonal Appetizer Assortment, Sashimi of the Day, Dobinmushi (Broth with Matsutake Mushrooms and Pike Conger), Crispy Fried Ayu (Sweetfish with Roe), Furofuki-kabura (Simmered Turnip), Unaju (Eel Rice) or Matsutake Mushroom Rice, Pickles and Soup, Sweets

美食懷石 『 福 』 ふく

¥ 2 0 , 0 0 0

Special Kyoto Cuisine FUKU

Aperitif, Seasonal Appetizer Assortment, Sashimi of the Day, Choice of Dobinmushi (Broth with Matsutake Mushrooms and Pike Conger) or Soft-shelled Turtle Hot Pot, Grilled Matsutake Mushrooms with Abalone or Wagyu Beef, Furofuki-kabura (Simmered Turnip), Unaju (Eel Rice) or Matsutake Mushroom Rice, Pickles and Soup, Dessert and Matcha

美食懷石 『 寿 』 ことぶき

¥ 2 5 , 0 0 0

Special Kyoto Cuisine KOTOBUKI

Aperitif, Seasonal Appetizer Assortment, Sashimi of the Day, Choice of Dobinmushi (Broth with Matsutake Mushrooms and Pike Conger) or Soft-shelled Turtle Hot Pot, Grilled Matsutake Mushrooms with Abalone or Wagyu Beef, Crispy Fried Ayu (Sweetfish with Roe), Furofuki-kabura (Simmered Turnip), Matsutake Mushroom Rice, Unagi-Kabayaki (Grilled Eel), Pickles and Soup, Dessert and Matcha

美食懷石 『 極 』 きわみ

¥ 3 0 , 0 0 0

Special Kyoto Cuisine KIWAMI

Aperitif, Seasonal Appetizer Assortment, Sashimi of the Day, Dobinmushi (Broth with Matsutake Mushrooms and Pike Conger), Grilled Matsutake Mushrooms with Abalone or Wagyu Beef, Deep-fried Ise-ebi (Spiny Lobster), Furofuki-kabura (Simmered Turnip), Matsutake Mushroom Rice, Unagi-Kabayaki (Grilled Eel), Suppon-Chawanmushi (Egg Custard with Soft-shelled Turtle), Pickles, Dessert and Matcha

Since 1716

名代 鰻 うなぎ Eel

表記料金には、消費税・サービス料が含まれます。(tax&service charge included)

美濃吉は江戸中期享保元年に商いを始め、後に京都所司代の許可を得た川魚生洲八軒の内の一軒として今日まで、三百九年の永きにわたり、ごひいき頂いております。

上 うなぎ重 <お刺身付き>

Eel rice box
with sashimi ¥8,000



特上 うなぎ重 ¥8,800

Premium eel rice box



うなぎ御膳 ¥8,800

Special eel Gozen

- Goma-dofu (Sesame Tofu)
- Crispy Eel Bone Crackers
- Assorted Sashimi (3 kinds)
- Umaki (Eel wrapped in Japanese-style Omelet)
- Uzaku (Eel & Cucumber Salad in Vinegar)
- Unaju (Eel Rice)
- Pickles and Soup
- Dessert



名物 うなぎ懐石 Special eel course ¥14,000

- | | |
|--|-------------------------------|
| - Goma-dofu (Sesame Tofu) | - Kabayaki (Grilled Eel) |
| - Crispy Eel Bone Crackers | - Steamed White Rice |
| - Eel simmered in Soy Sauce & Ginger | - Assorted Pickles |
| - Shirayaki (Grilled Eel without Sauce) | - Clear Soup (with Eel Liver) |
| - Umaki (Eel wrapped in Japanese-style Omelet) | - Dessert |
| - Uzaku (Eel & Cucumber Salad in Vinegar) | |



Since 1716

すっぽん料理 Soft-shelled turtle dishes

表記料金には、消費税・サービス料が含まれます。(tax&service charge included)



名代 すっぽんコース

Soft-shelled turtle special course

¥12,000

Seasonal Small Dish (Kobachi), Soft-shelled Turtle Hot Pot,
Soft-shelled Turtle Rice Porridge, Japanese Pickles, Dessert

すっぽん一品料理

Soft-shelled turtle A la carte menu

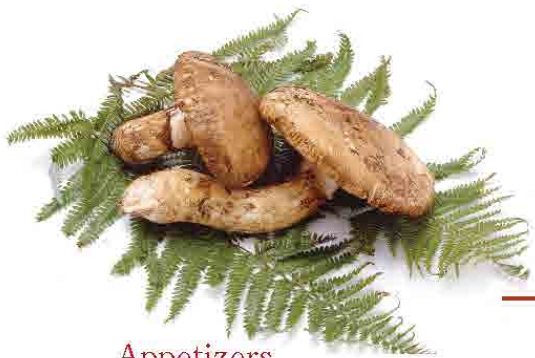
各¥2,500

すっぽん唐揚げ Deep-fried soft-shelled turtle

すっぽん山椒焼き Grilled soft-shelled turtle with Japanese pepper

おすすめのお酒

日本酒	千年一	純米原酒「ひやおろし」	One serving (180ml) ¥1,500
SAKE	SENNENICHI	HIYAOROSHI	720ml bottle ¥6,000
スパークリングワイン	オペラブリュット (フランス)		200ml bottle ¥2,000
Sparkling Wine	Opéra Brut (France)		



中秋の逸品

表記料金には、消費税・サービス料が含まれます。
(tax&service charge included)

Appetizers

Roasted Ginkgo Nuts with Sea Salt	¥1,500
Cream Cheese in Savory Jelly	¥1,500
Lightly Marinated Matsutake and Chrysanthemum Petals	¥1,500
House-made Karasumi (Dried Mullet Roe), Sujiko (Salmon Roe) and Syuto-shiokara	¥3,000
House-made Karasumi (Dried Mullet Roe)	¥3,500



クリームチーズゼリー寄せ



鰻落とし

Sashimi

Thinly Sliced Flounder Sashimi	¥3,000
Thinly Sliced Sea Bream Sashimi	¥3,000
Parboiled Pike Conger (Hamo Otoshi)	¥3,000
Thread-sail Filefish with Liver Sauce	¥3,500
Medium Fatty Tuna (Chutoro) Sashimi	¥3,500
Assorted Sashimi of the Day	¥5,000
Ise-ebi Lobster Sashimi	¥12,000

Seasonal Dishes

Matsutake & Pike Conger Dobin Mushi (Teapot Steamed Broth)	¥3,500
Mini Hot Pot with Eel	¥2,500
Mini Hot Pot with Soft-shelled Turtle	¥3,500
Mini Sukiyaki with Omi Beef	¥7,000
Ishiyaki-style Kuroge Wagyu Beef	¥5,000
Ishiyaki-style Abalone	¥6,000
Charcoal-grilled Matsutake Mushrooms	¥8,000



土瓶蒸し

当日の入荷状況により、献立を変更または販売を停止することがございます。



Fried Dishes

Deep-fried Pike Conger	¥3,000
Tempura of Kuruma-ebi (Japanese Tiger Prawn)	¥3,000
Fried Matsutake Mushrooms	¥3,800
Tempura of Abalone	¥6,000



天ぷら



活伊勢海老の白味噌煮

Warm & Simmered Dishes

Yuba with Chrysanthemum Sauce	¥1,500
Simmered Wild Sea Bream	¥2,500
Ise-ebi Lobster Simmered in White Miso Soup	¥12,000
Steamed Abalone and Water Shield with Liver Vinegar Sauce	¥2,000
Vinegared Eel and Cucumber (Uzaku)	¥2,500

Rice & Noodles

Soft-shelled Turtle Rice Porridge	¥2,000
Soft-shelled Turtle Noodles in Broth	¥2,000
Grilled Eel Rice Served with Pickles and Clear Soup	¥2,500
Clay Pot Matsutake Mushroom Rice Served with Pickles and Clear Soup	¥3,000



釜炊松茸御飯

特撰 黒毛和牛 Wagyu beef

表記料金には、消費税・サービス料が含まれます。(tax&service charge included)

Wagyu is a purebred brand of beef crossbred with only four strains of Japanese cattle.
It is valued for their highly marbled meat.



特選石焼きステーキ膳

Premium Ishiyaki Steak Set
Hot Stone-grilled Wagyu Beef

- Wagyu Beef
- Vegetables
- Steamed White Rice
- Japanese Pickles

150 g ¥18,000

300 g ¥30,000

松茸と近江牛すき焼きコース

¥30,000

Matsutake & Omi Wagyu Sukiyaki Course

Traditional Sukiyaki featuring Premium Omi Wagyu and Seasonal Matsutake Mushrooms

- Omi Wagyu Beef (200g)
- Matsutake Mushroom Sukiyaki
- Steamed White Rice or Udon
- Japanese Pickles



イメージ

おすすめのお酒

日本酒 千年一 純米原酒「ひやおろし」
SAKE SENNENICHI HIYAOROSHI

One serving (180ml) ¥1,500
720ml bottle ¥6,000

赤ワイン カレラ セントラル・コースト ピノ・ノワール (カリフォルニア)
Red Wine Calera Central Coast Pinot-Noir (California)

Bottle ¥24,000

特撰 黒毛和牛 Wagyu beef

表記料金には、消費税・サービス料が含まれます。(tax&service charge included)

Wagyu is a purebred brand of beef crossbred with only four strains of Japanese cattle.
It is valued for their highly marbled meat.

特撰石焼きステーキと 活け伊勢海老膳

Grilled steak & Spiny lobster

¥38,000

- Wagyu Beef (200g)
- Live Ise-ebi Lobster
- Steamed White Rice
- Japanese Pickles



特撰石焼きステーキと 活けあわび膳

Grilled steak & Abalone

¥38,000

- Wagyu Beef (200g)
- Live Abalone
- Steamed White Rice
- Japanese Pickles



おすすめのお酒

日本酒 千年一 純米原酒「ひやおろし」

SAKE SENNENICHI HIYAOROSHI

One serving (180ml) ¥1,500

720ml bottle ¥6,000

赤ワイン
Red Wine

カレラ セントラル・コースト ピノ・ノワール (カリフォルニア)

Calera Central Coast Pinot-Noir (California)

Bottle ¥24,000

October Weekday Lunch Menu

Available from 11:30 AM to 2:30 PM on weekdays throughout October

表記料金には、消費税・サービス料が含まれます。(tax&service charge included)

松茸御膳

MATSUTAKEM-GOZEN

¥ 8,800

- Matsutake Mushrooms marinated in Citrus
- Sashimi of the Day
- Dobinmushi (Broth, Matsutake Mushrooms and Pike Conger Served in a Dobin Pot)
- Deep-fried Matsutake Mushrooms and Shrimp
- Matsutake Mushrooms Rice
- Pickles and Soup
- Sweets



レディース懷石

Ladies course ¥ 7,000

- Seasonal Appetizer Assortment
- Sashimi of the Day
- Kyoto-style White Miso Soup
- Deep-fried Matsutake Mushrooms and Shrimp
- Furofuki-kabura (Simmered Turnip)
- Matsutake Mushrooms Rice
- Pickles and Soup
- Dessert Assortment

京懷石弁当 京の白味噌椀付き

Kaiseki-Bento

¥ 5,500

名物うな重 肝吸い・香の物付き

Eel rice box

¥ 5,500



García Carrión Cava Brut ¥1,500

A Spanish sparkling wine crafted using the traditional Champagne method.

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