

2025 September

長月



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

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	Autumn Season Assorted
Sashimi	Today's Sashimi
Soup	Matsutake Mushroom and End of Season Hamo Sea Eel Syabu Syabu
Season Dish	Matsutake Mushroom BBQ Style
Side Dish	Matsutake Mushroom and Omi Beef Sukiyaki Small Hot Pot Style
Fried Dish	Matsutake Mushroom and Crispy Deep Fried Hamo Sea Eel
Bowl Dish	Braised Autumn Eggplant with Dashi Soup Stock and Chrysanthemum Flower Starchy Sauce
Rice Dish	Matsutake Mushroom Rice Cooked in An Iron Pot
Rice Cooker,	Teriyaki Unagi Eel, Pickled Vegetable, Miso Soup
Dessert	Pear and Grape with Red Wine Jelly, Warabi Mochi Bracken Starch Dumpling, 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.

Appetizer
Sashimi
Soup

Autumn Season Assorted
Today's Sashimi
Matsutake Mushroom Steam-Boiled
in an Earthenware Teapot
End of Season Hamo Sea Eel, Japanese Parsley,
Japanese Sudachi Citrus,
Please squeeze the Sudachi Citrus into a cup

Grilled Dish

Matsutake Mushroom and Abalone Grilled
with Liver Sauce, Spinach

Main Dish

Matsutake Mushroom and Black Wagyu Beef
Grilled with Miso Sauce and Magnolia Leaves

Fried Dish

Matsutake Mushroom
and Crispy Deep Fried Hamo Sea Eel

Bowl Dish

Braised Autumn Eggplant with Dashi Soup Stock
and Chrysanthemum Flower Starchy Sauce

Rice Dish

Matsutake Mushroom Rice ,
Teriyaki Unagi Eel, Pickled Vegetable, Miso Soup

Dessert

Pear and Grape with Red Wine Jelly,
Warabi Mochi Bracken Starch Dumpling,
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.

Appetizer	Autumn Season Assorted
Sashimi	Today's Sashimi
Soup	Matsutake Mushroom Steam-Boiled in an Earthenware Teapot End of Season Hamo Sea Eel, Japanese Parsley, Japanese Sudachi Citrus, Please squeeze the Sudachi Citrus into a cup
Grilled Dish	Matsutake mushroom and Abalone Grilled with Liver Sauce, Spinach
Main Dish	Black Wagyu Beef Grilled with Manganji Green Peper
Bowl Dish	Braised Autumn Eggplant with Dashi Soup Stock and Chrysanthemum Flower Starchy Sauce
Rice Dish	Teriyaki Unagi Eel Rice, Miso Soup, Pickled Vegetable
Dessert	Pear and Grape with Red Wine Jelly, Warabi Mochi Bracken Starch Dumpling, 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.

Appetizer	Season Assorted
Sashimi	Today's Sashimi
Soup	Matsutake Mushroom Steam-Boiled in an Earthenware Teapot Sea Eel, Japanese Parsley, Japanese Sudachi Citrus, Please squeeze the Sudachi Citrus into a cup
Grilled Dish	Black Wagyu Beef Grilled with Miso and Magnolia Leaves, Mushroom, Spinach
Bowl Dish	Braised Autumn Eggplant with Dashi Soup Stock and Chrysanthemum Flower Starchy Sauce
Rice Dish	Teriyaki Unagi Eel Rice, Miso Soup, Pickled Vegetable
Dessert	Pear and Grape with Red Wine Jelly, Warabi Mochi Bracken Starch Dumpling, 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

Sashimi

Soup

Grilled Dish

Bowl Dish

Rice Dish

Dessert

Season Assorted

Today's Sashimi

Matsutake Mushroom Steam-Boiled
in an Earthenware Teapot

End of Season Hamo Sea Eel, Japanese Parsley,
Japanese Sudachi Citrus,
Please squeeze the Sudachi Citrus into a cup

Spanish Mackerel Marinated in Kyoto Style
White Miso Grilled with Cedar Plank

Braised Autumn Eggplant with Dashi Soup
Stock and Chrysanthemum Flower Starchy
Sauce

Mushroom rice,
Miso Soup, Pickled Vegetable

Pear and Grape with Red Wine Jelly,
Warabi Mochi Bracken Starch Dumpling,
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.

Limited to Weekday Lunch Hours

Matsutake Gozen

8,800 yen

Tax, Service Charge Included.

Appetizer

Matsutake Mushroom Marinated with Citrus

Today's Sashimi

Soup

Matsutake Mushroom Steam-Boiled in an Earthenware Teapot
End of Season Hamo Sea Eel, Japanese Parsley, Japanese Sudachi
Citrus,
Please squeeze the Sudachi Citrus into a cup

Fried Dish

Shrimp and Mushroom, Yuba Tofu Skin Deep Fried Tempura

Sukiyaki

Matsutake Mushroom Sukiyaki Small Hot Pot, White 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

Ladies course

7,000 yen

Tax, Service Charge Included.

Appetizer
Walnut Tofu

Sashimi
Today's Sashimi

Soup
Kyoto Style White Miso Soup

Fried Dish
Shrimp and Mushroom, Yuba Tofu Skin Deep Fried Tempura

Bowl Dish
Braised Autumn Eggplant with Dashi Soup Stock
and Chrysanthemum Flower Starchy Sauce

Rice Dish
Mushroom and Vegetable Rice, Pickled Vegetable,
Dashi Soup Stock

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
Walnut Tofu

Soup
Kyoto Style White Miso Soup

Syokado Style Bento Box

-Appetizer,
-Season Dish,
-Bowl Dish,
-Deep Fried Tempura,
-Sashimi

Rice Dish
Vegetable 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.

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)

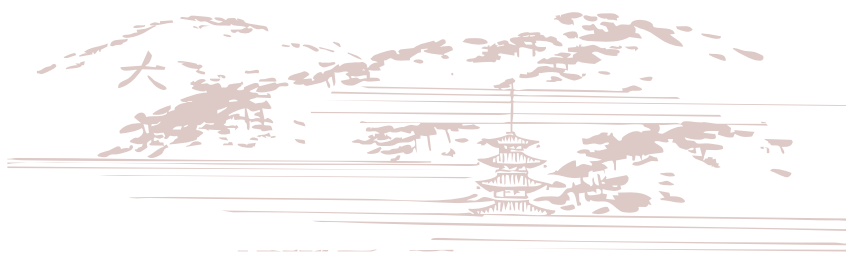
7,800 yen

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.