

2025

April

卯月



The Minokichi was founded in 1716 as one of the eight licensed restaurants to serve 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.

京懐石

美濃吉

四条河原町店

Minokichi Shijokawaramachi

Seasonal Set Meal

KYŌHARUGOZEN

6,000 yen

(6600 yen *incl.tax)

- Sesame Tofu and Assorted Appetizers
- Today's Sashimi
- Kyoto-style White Miso Soup with Fried Tilefish
- Tempura of Shrimp, Bamboo Shoot, and Young Ayu (Sweetfish)
- *For an additional 1,100yen, you may add Roasted Beef**
- Simmered Bamboo Shoots topped with Kinome (Japanese Pepper Leaf)
- Bamboo Shoot and Sakura Shrimp Rice
- Soup
- Pickles
- 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.

Chef's Recommendations

CHŌRICHŌ KAISEKI

15,000 yen

(16500 yen *incl.tax)



- Aperitif
- Assorted Appetizers
- Small Hot Pot with Bamboo Shoots,
Kuroge Wagyu Beef, and Spring Vegetables
- Today's Sashimi
- Kabayaki-style Grilled Eel
- Deep-Fried Ayu (Sweetfish)
with Spring Sprouting Vegetables
- Simmered Ise-Ebi(Spiny Lobster) and
Bamboo Shoots in White Miso Broth
- Steamed Sakura Shrimp and Bamboo Shoot Rice
Cooked in a Traditional Pot
- Soup
- Pickles
- Dessert
- Matcha Green Tea

KYOTO KAISEKI

SYAON

8,000 yen

(8800 yen *incl.tax)



- Aperitif
- Assorted Appetizers
- Kyoto-style White Miso Soup with Fried Tilefish
- Today's Sashimi
- Roasted Kuroge Wagyu Beef
- Deep-Fried Ayu (Sweetfish)
- Simmered Bamboo Shoot
with Kinome (Japanese Pepper Leaf)
- Bamboo Shoots and Sakura Shrimp Rice
- Soup
- Pickles
- Dessert
- Matcha Green Tea

KYO-KAISEKI

HARURANMAN

11,000 yen

(12100 yen *incl.tax)

- Aperitif
- Assorted Appetizers
- Kyoto-style White Miso Soup with Shrimp Shinjo
- Today's Sashimi
- Grilled Bamboo Shoot
with Kinome (Japanese Pepper Leaf)
- Roasted Kuroge Wagyu Beef
- Fried Young Ayu (Sweetfish)
with Spring Sprouting Vegetables
- Eel Rice
- Soup
- Pickles
- Dessert
- Matcha Green Tea



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KYO-KAISEKI

BISYOKU

20,000 yen

(22000 yen *incl.tax)

- Apéritif
- Assorted appetizers
- Today's Sashimi
- Deep-fried Ise-ebi(spiny lobster)
Spring Vegetable Tempura
- Kobe Beef Sirloin Sukiyaki or Shabu-Shabu
- bamboo shoot rice
Grilled eel
- Soup
- Pickles
- Dessert
- Matcha Green Tea



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House Specialty

UNAJYU

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.

UNAJYU TAKE

3,300 yen *incl.tax



UNAJYU TAKE

UNAJYU MATSU

4,840 yen *incl.tax



UNAJYU MATSU

UNAJYU Special (TOKUJYO)

6,380 yen *incl.tax



UNAJYU Special (TOKUJYO)



MINOKICHI:

Traditional Kyoto Cuisine Restaurant since 1716

Limited Availability

BENTO

lunch box

Savor the flavors of Kyoto cuisine
with effortless delight.

お花見弁当

OHANAMI-BENTO

花见便当

3,800 yen

(4180 yen *incl.tax)



京弁当

KYO-BENTO 京便当

2,600 yen

(2860 yen *incl.tax)

We also recommend the following dish.

海老と甘鯛の天ぷら

Shrimp and Tilefish Tempura 1,000 yen

炸虾和方头鱼天妇罗

(1100 yen *incl.tax)

