



GRAND MENU

Enjoy Kyoto-style French cuisine,
with each dish prepared with care and attention
by a French chef to express the image of Kyoto.



Special Menu



Somen Gozen (Thin Japanese noodles made from wheat flour.)

Somen (served hot or cold) / Beef sukiyaki with rice /
Seasonal vegetable tempura / Side dish / Pickles / Grated ginger

Experience our flavorful hot soup for a satisfying taste of tradition,
or opt for the refreshing zest of our cold soup.

Pair either with our crispy tempura for a truly delightful meal.



2,000 yen

<About Allergy Labeling> Menus containing specified ingredients that require allergen labeling are marked with a symbol.

Please check the last page for details. Please note that ingredients and menu items are subject to change depending on availability.

The images are for illustration purposes only. The prices shown include tax.

Special Menu



Homemade Char Siu (Grilled Pork) Set

Homemade Char Siu / Seafood salad with yuzu dressing / Fried seasonal vegetables / Hot spring egg / Rice / Miso soup / Japanese pickles

Savor the succulent allure of our specially marinated thick pork belly, marinated for two days in a luscious blend of honey and apples. Please savor our chefs meticulously crafted, exquisite seared Char Siu.



1,980 yen

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Set Menu



Lunch Plate Selections

Choose from three main dishes

Main dish / Salad / Soup / Coffee

1,650 yen each

Today's Special Rice Bowl

(Please ask our staff for today's rice bowl selection.)

Rice bowl / Side dish / Miso soup / Pickles

1,650 yen

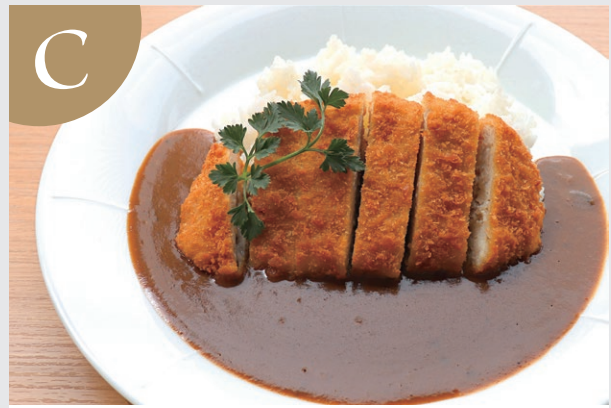
A

Seafood Pilaf

Savor our chef's signature dish—a symphony of succulent shrimp, tender clams, delightful squid, all in aromatic butter.

**B**

Omelette Rice

**C**

Pork Cutlet Curry



Children only

Kids Plate

Kids plate / Bread / Soup / Ice cream



1,320 yen

※Children only (Under 12 years old)

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Set Menu

Gozen Set Meal Shokado

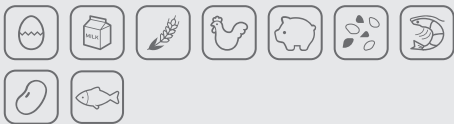
2,530yen

Five dishes / Rice / Miso soup / Pickles

Menu

Assorted appetizers (four items)

- Stewed pork belly
- Fish and pickled escabeche
- Kyoto tofu with raw ham
- Assorted Obanzai
- Kujo green onion and smoked duck flan
- Rice / Miso soup / Pickles



Gozen Set Meal

2,750yen

Six dishes / Rice / Soup / Pickles

Menu

Assorted Appetizers (six items)

- Steamed chicken topped with meat miso
- Tofu and vegetable Japanese frittata
- Smoked duck and cream cheese topped with black beans
- Fish escabeche
- Simmered bamboo shoots topped with fava beans
- Colorful salad
- Rice / Soup / Pickles



Gozen Set Meal Irodori

3,080 yen

Ten dishes / Choose rice and miso soup or drink



Menu

Assorted appetizers (ten items)

- Homemade grilled pork
- Steamed chicken with sesame dressing
- Wasabi-flavored smoked duck and Kujo green onion
- Oven-baked scallops and shrimp
- Fish escabeche with shibazuke pickles
- Smoked salmon with lemon
- Salted plum and simmered bamboo shoots with dried bonito Tempura
- Homemade pickles
- Soy milk skin and boiled Japanese mustard spinach and small dried sardine with sansho pepper
- Simmered asari clams in sweetened soy sauce and Kyoto tofu



Gozen Set Meal DX

3,850 yen

Five dishes / Rice / Miso soup / Pickles

Menu

Five assorted appetizers

- Specially selected beef loin steak
- Kyoto seasonal vegetable tempura
- Oven-baked seafood
- Roasted eel wrapped in omelette
- Small plate
- Salmon and salmon roe rice
- Miso soup with snow crab and soy milk skin
- Pickles



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A la carte Menu



Exquisite Seafood Salad 715 yen



Lemon and Plump Shrimp Cocktail 715 yen



Smoked Salmon _____ 715 yen



French Fries _____ 385 yen
< Large > 550 yen

Deep-Fried Tube-Shaped Fish Paste and Cheese with Green Laver _____ 440 yen



Caprese _____ 550 yen



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Fish and Chips

550 yen



Chicken Basket

550 yen



Three Varieties of Beer Sausages

660 yen



＼ Savor A Delightful Array of Flavors! ／

Share Plate (assortment of three types) ——— 1,540 yen

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Dessert Menu



Rice Cake Stuffed with Red Bean Paste



Matcha Ice Cream



Creme Brulee

Rice Cake Stuffed with Red Bean Paste ————— 660 yen



Vanilla Ice Cream ——— 440 yen



Matcha Ice Cream ——— 440 yen



Creme Brulee ————— 440 yen



Sherbet ————— 440 yen



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About allergy indication

Menus that contain "8 specified ingredients" and "20 recommended ingredients equivalent to specified ingredients" that must be labeled as allergenic are marked with a symbol. However, ingredients not originally used on the menu may be added or mixed in during the cooking process. Guests with allergies should contact the staff in advance. Due to these circumstances, the products served may not be completely allergen-free. We reserve the right to refuse service to customers with severe allergies. All guests are asked to understand that you ultimately make your own informed decision as to whether or not to order a particular product.

Specific ingredients 8 items



Egg



Milk



Wheat



Buckwheat



Peanut



Walnuts



Shrimp



Crab

Equivalent specific ingredients 20 items



Beef



Chicken



Pork



Sesame seeds



Almonds



Cashew nuts



Soy beans



Squid



Salmon roe



Salmon



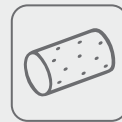
Mackerel



Abalone



Matsutake mushrooms



Wild yam



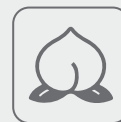
Gelatin



Apples



Oranges



Peaches



Bananas



Kiwi fruit

BEER

The Premium Malts (Draft) ——— 550yen



Bottle beer ——— 682yen

All Free (Bottle/Non-alcoholic) ——— 495yen

TANGO KINGDOM Beer (330ml) 990yen each

Craft beer produced at the 'Shoku no Miyako' brewery located in Tango Kingdom, a roadside station in Kyotango City.



Meister

Lager beer with a smooth mouthfeel and a clear flavor.



IPA

Fruity aroma with a strong hop bitterness.



Amber Ale

Indulgent Ale with a robust malt aroma and a smooth texture.

WINE

Glass Wine (Red)(White) ——— 572yen

Glass Wine (Sparkling) ——— 660yen

COCKTAIL

Gin and Tonic ——— 660yen

Moscow Mule ——— 660yen

Kahlua Milk ——— 660yen

Matcha Kahlua Milk ——— 660yen

Cassis Soda ——— 660yen

Cassis Orange ——— 660yen

Cassis Oolong ——— 660yen

HIGHBALL



Kaku Highball ——— 484yen
(Whisky and Soda) <mega> 770yen

A refreshing flavor.

Carbonated beverages are served by an in-store server. Enjoy a fresh burst of flavor with every sip.



Yamazaki ——— <S> 1,430yen
<W> 2,310yen

Sweet and Smooth Flavor.



Kyoto Whisky ——— 666yen

Sweet aroma reminiscent of vanilla fills your mouth.

SOUR



Lemon Sour ——— 440yen

SHOCHU

< On the rocks / Diluted with water, hot water or soda >

Authentic Shochu ——— 495yen
<Sweet Potatos> <Barley> <bottle> 3,685yen

PLUMWINE

< On the rocks / Diluted with water, hot water or soda >

Plumwine ——— 506yen

SOFT DRINKS

Perrier ——— 506yen

Oolong Tea ——— 352yen

Pepsi Cola ——— 352yen

Ginger Ale ——— 352yen

Orange ——— 352yen

Grapefruit ——— 352yen

Apple ——— 352yen

BOTTEL OF WINE

SPARKLING WINE

Italy

Gancia Rosé Spumante _____ < bottle > 5,720 yen

Crisp and refined,

Spumante boasts delicate bubbles and a fresh, festive aroma of roses, cherries, and raspberries.

WHITE WINE

Chile

Indomita Sauvignon Blanc _____ < bottle > 3,000 yen

Dry wine with a fresh, fruity taste.

France Languedoc-Roussillon

Calvisson Les Vignerons Sélection Chardonnay _____ < bottle > 3,850 yen

Dry with a rich, fruit flavor.

Japan

Japan Premium Koshu _____ < bottle > 6,050 yen

Dry wine with an elegant aroma reminiscent of Japanese citrus fruits and a smooth, moist flavor.

RED WINE

Chile

Indomita Cabernet Sauvignon _____ < bottle > 3,000 yen

Fresh berry sweetness, gorgeous fruit flavor, balanced richness, no bitterness.

France Languedoc-Roussillo

Marquis de Beau Rond Merlot _____ < bottle > 3,850 yen

Rich, smooth, well-balanced taste.

Japan

Muscat Bailey A _____ < bottle > 6,050 yen

Unique red berry aroma, subtly spicy, soft texture.

JAPANESE SAKE

※Served in tall champagne glasses.

All the sakes are sourced from breweries in Kyoto.



- Joyo Sake Brewery**
- ① **Joyo (Junmai)** _____ < 80ml > 495 yen
Slightly dry.
- Matsumoto Sake Brewery**
- ② **Sawayamatsumoto Shuhari Hyakumangoku (Junmai)** _____ < 80ml > 550 yen
Slightly dry with a citrus aroma.
- Shirasugi Sake Brewery**
- ③ **Ginshari (Special Junmai)** _____ < 80ml > 550 yen
Slightly dry with a mild flavor.
- Shoutoku Sake Brewery**
- ④ **Karaku (Junmai Ginjo)** _____ < 80ml > 600 yen
Dry with a refreshing acidity.
- Haneda Sake Brewery**
- ⑤ **Haneda (Junmai Ginjo)** _____ < 80ml > 660 yen
Dry with a refreshing acidity.
- Shirasugi Sake Brewery**
- ⑥ **BLACK SWAN (Special Junmai)** _____ < 80ml > 770 yen
Sweet and savory with a smooth, melting texture.
- Matsui Sake Brewery**
- ⑦ **KAGURA (Junmai)** _____ < 80ml > 770 yen
Dry with a sharp, crisp finish and a light, refreshing flavor.

Sparkling Sake

- Tanzan Sake Brewery**
- ⑧ **Japon (Junmai with a gentle fizz)** _____ < 80ml > 1,000 yen
Sweet and lightly effervescent Junmai sake. < bottle 300ml > 2,530 yen