



STAND
| E | L

CAFE MENU

11:30~15:30 (L.O. 15:00)

Experience serenity in our minimalist space,
a perfect pause to recharge during your journey,
with menus designed to enhance your travel.



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and the latest updates.



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Your reviews matter to us – don't hesitate
to post and let your voice be heard!



Special Menu



Limited
time

Shrimp and Chicken Penne Gratin

Gratin / Salad / Bread or Rice

Indulge in our creamy shrimp and chicken penne gratin, with a rich béchamel sauce, succulent shrimp, grilled chicken, and melted cheese.

1,500 yen

Add 100 yen for coffee



<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



Limited
time

Teriyaki Oroshi Hamburger Steak

Hamburger steak / Bread or Rice

Hot hamburger steak is tossed in a sweet and spicy teriyaki sauce with white miso paste and white sesame seeds as a secret ingredient. It is served with grated daikon radish and shiso leaves for a refreshing taste. Also goes well with sautéed mushrooms and potato fritters.

1,500 yen

Add 100 yen for coffee



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Special Menu



Limited
time

Japanese-style Beef Curry

Curry / Salad

A Japanese-style curry featuring a perfect harmony between generous portions of rich, flavorful beef and a dashi-infused roux.

Topped with crispy fried onions and Kujo green onions for added depth of flavor.

1,500 yen

Add 100 yen for coffee



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Special Menu



Limited
time

Bountiful Tempura Rice Bowl

Tendon (Tempura Rice Bowl) / Miso soup / Pickles / Soft-boiled egg

Indulge in the ultimate tempura experience with our Signature Tendon!

This culinary masterpiece features eight carefully selected tempura items, creating a delightful symphony of flavors and textures.

1,500 yen



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Lunch Menu



Nabeyaki Tempura Udon Set

(Hot pot-grilled Tempura udon set)

Nabeyaki udon / 2 types of rice balls /
Pickles



1,200 yen

Add 100 yen for coffee



Hot and Healthy Lunch

Bamboo steamed dish / 15-grain rice /
Miso soup / 3 types of small plates

Bamboo steamed delight: 11 Types of Vegetables
Cabbage, Mizuna, Carrot, Radish, Broccoli, Pumpkin,
Sweet potato, Eringi mushroom, Shimeji mushroom,
Tomato, Kujo green onion



900 yen

Add 100 yen for coffee



Croissant Lunch Set

Croissant / Soup / Salad /
Coffee or Tea



800 yen

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Pasta Menu



Regular Pasta

Bacon and
Matcha Cream Sauce
with Prosciutto

Pasta / Salad / Bread / Coffee or Tea



1,200yen



Seasonal Pasta

Sakura Shrimp,
Petit Verte, and Tomato
Peperoncino

Limited
time

Pasta / Salad / Bread / Coffee or Tea

Indulge in our seasonal peperoncino pasta,
featuring aromatic sakura shrimp and a slightly bitter
green vegetable, perfectly accented by a hint of chili pepper!



1,200yen

Chef's Whimsical Pasta

(For details about the pasta, please ask our staff.)

Pasta / Salad / Bread / Coffee or Tea

1,200yen

Dessert Menu



Collaboration with the esteemed heritage brand shop,
Izutsu Yatsuhashi Honpo!

Unbaked Yatsuhashi Parfait

*Yatsuhashi refers to a traditional Japanese confectionery made by mixing cinnamon powder into thinly stretched mochi dough.

Experience the luxury of three types of Yatsuhashi: baked, unbaked, and filled with mashed bean paste! Apples take the spotlight, perfectly complementing the flavors of Yatsuhashi. Delight in the exquisite fusion of Japanese and Western sweets.



1,100 yen

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Dessert Menu



Japanese Sake Cheesecake



A la Carte 660 yen

Drink Set 880 yen



Matcha Tiramisu



A la Carte 660 yen

Drink Set 880 yen



Daifuku

(Rice cake stuffed with red bean paste)



A la Carte 660 yen

Drink Set 880 yen

Drink Menu

Coffee (Hot / Iced) — 350 yen

Cafe Latte (Hot / Iced) — 450 yen

Perrier — 506yen

Ginger Ale — 352yen

Grapefruit Juice — 352yen

Black Tea (Hot / Iced) — 330 yen

Espresso — 450yen

Pepsi Cola — 352yen

Orange Juice — 352yen

Apple Juice — 352yen

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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



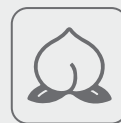
Gelatin



Apples



Oranges



Peaches



Bananas



Kiwi fruit



STAND
EL

BAR MENU

17:30~23:00 (L.O. 22:30)

Experience Kyoto's seasonal delights in every delectable dish,
perfectly paired with local sake from esteemed breweries.
Treat yourself to this culinary celebration of Kyoto's unique flavors.



Special Menu



MASUKARA

MASUKARA

(Fried chicken in a square wooden cup)

Savor our crispy deep-fried chicken, glazed with our special EL sauce infused with the sweetness of Shaoxing wine.

Pair it with our irresistible homemade tartar sauce, enhanced by the delightful crunch of Kujo green onions.



550 yen

Luxurious Seafood Potato Salad Fisherman's Style

Creamy potato salad topped with luxurious smoked salmon, prawns, and salmon roe.



660 yen

Seafood Brochette

Grilled in basil and garlic sauce that goes well with seafood.



660 yen

Pork Belly Gruyere

Savor the perfection of pork belly wrapped Gruyere cheese, deep-fried to a tantalizing crispy Tempura. Two delightful flavors await with our grated ponzu and Sichuan pepper salt.



550 yen

Ochazuke

(Pickled plum/Dried young sardines/Pickles with red perilla Leaves)

Choose from 3 exquisite varieties, finishing off drinking with Ochazuke.



440 yen each



Luxurious Seafood Potato Salad



Seafood Brochette



Ochazuke (Dried young sardines)



Original Tofu

Original Tofu

(3 types of sauce)

———— 660 yen each

Discover a unique boiled tofu experience with exclusive non-Japanese sauces. Exclusively available here!

• Mushroom cream sauce



• Seafood spicy sauce



• Wasabi dressing

(Cold tofu with raw shrimp "Yuki Ebi")



What is "Yuki Ebi" ...

Eco-friendly and land-grown domestic white-legged shrimp.

Quick Menu

Recommended Three-Piece Assortment



Recommended Three-Piece Assortment — 660 yen

Please ask the staff for details.

Mixed Nuts — 550 yen



Colorful Vegetable Ratatouille



Colorful Vegetable Ratatouille — 385 yen

Assorted Homemade Pickles — 385 yen



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Drink menu



BEER

The Premium Malts (Draft) — 550 yen



Bottle beer — 682 yen

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

TANGO KINGDOM Beer (330ml) 1,210yen 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) — 572 yen

Glass Wine (Sparkling) — 660 yen

COCKTAIL

Gin and Tonic — 660 yen

Moscow Mule — 660 yen

Kahlua Milk — 660 yen

Matcha Kahlua Milk — 660 yen

Cassis Soda — 660 yen

Cassis Orange — 660 yen

Cassis Oolong — 660 yen

HIGHBALL



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

A refreshing flavor.

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



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

Sweet and Smooth Flavor.



Kyoto Whisky — 666 yen

Sweet aroma reminiscent of vanilla fills your mouth.

SOUR



Lemon Sour — 440 yen

SHOCHU

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

Authentic Shochu — 495 yen

< Sweet Potatoes > < Barley > < bottle > 3,685 yen

PLUMWINE

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

Plumwine — 506 yen

SOFT DRINKS

Perrier — 506 yen

Oolong Tea — 352 yen

Pepsi Cola — 352 yen

Ginger Ale — 352 yen

Orange — 352 yen

Grapefruit — 352 yen

Apple — 352 yen



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 (Special Junmai) ————— < 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.

Masuda Tokubee Shoten Co., Ltd

- ⑧ Tsuki No Katsura Houfuku-Zettou (Junmai) ————— < 80ml > 770 yen
Sweet and smooth with refreshing acidity.