



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.



Explore our official SNS for exclusive deals
and the latest updates.



Follow
me

 Instagram



@stand.el

 LINE



@620utlmh



Twitter



Facebook



Review us on Google !

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



Special Menu



Uses specially selected rice from
Kome-Ryotei Hachidaime Gihey in Gion, Kyoto.

Onigiri Lunch Set

2 types of rice balls (salmon roe, meat miso) /
Simmered dish / Pork miso soup / Pickles

Experience the heart of Japanese cuisine with our Onigiri, the ultimate comfort food.
These toasted rice balls wrapped in seaweed are both satisfying and delicious.
Enjoy two toppings: salmon with salmon roe, and chicken with meat miso.



900 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



Limited
time

Supreme Hayashi Rice Delight (Hashed beef rice)

Hashed rice / Cherry tomato ajillo

Indulge in our Hayashi Rice, a divine blend of tender beef infused with a harmonious balance of savory and sweet notes, accentuated by the crispness of fresh onions.

Experience the best with our delectable Cherry Tomato Ajillo.

900 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

Special Beef Tendon Curry

Beef tendon curry/Ratatouille

Savor our tender beef tendon in fragrant curry sauce, slow-cooked to perfection.

Topped generously with Kujo green onions for an exquisite dining delight!



900 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.

Lunch Menu

Limited
winter



Somen Set

(Thin Japanese noodles made from wheat flour.)

Somen (served hot or cold) /
2 types of rice balls /
Seasonal vegetable tempura /
Side dish / Pickles



900 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

<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.

Pasta Menu



Regular Pasta

Bacon and
Matcha Cream Sauce
with Prosciutto

Pasta / Salad / Bread / Coffee or Tea



1,200 yen



Seasonal Pasta

Aglio Olio Delight
with Clams and Fava Beans,
and Karasumi Sprinkle

Limited
time

Pasta / Salad / Bread / Coffee or Tea



1,200 yen

Chef's Whimsical Pasta

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

Pasta / Salad / Bread / Coffee or Tea

1,200 yen

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

Espresso 450 yen

Cafe Latte (Hot / Iced) 450 yen

Black Tea (Hot / Iced) 350 yen

Orange Juice 330 yen

Grapefruit Juice 330 yen

Apple Juice 330 yen

Perrier 495 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.

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



Luxurious Seafood Potato Salad

Seafood Brochette

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



660 yen



Seafood Brochette

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



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



<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.

BEER

The Premium Malts (Draft) ——— 550 yen



Bottle beer ——— 682 yen

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

TANGO KINGDOM Beer (330ml) 990 yen 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 Potatos > < 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.



- Jojo Sake Brewery**
- ① **Jojo** (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**