

OBANZAI LUNCH (with a drink)

¥ 1,800



- Japanese fried chicken with dressed Chinese chives in a soy-sauce-based sauce
- Deep fried eggplants soaked in broth with green shiso and myoga ginger on top
- Bell peppers cooked in soy sauce and sugar
- Taro potato salad

Salad dressing : Creamy yuzu dressing with soy pulp and shogoin turnip in paste.
The salad dressing is poured on the salad.



Cake salé with soup and a drink

¥ 1,650

Garlic taste pound cake with mashrooms, bacon, squash, and onion.

Salad dressing : Creamy yuzu dressing with soy pulp and shogoin turnip in paste.
The salad dressing is poured on the salad.



Please choose a set drink from the following

SET DRINK

COFFEE

BLEND COFFEE(HOT/ICE)

WEAK COFFEE

+ ¥ 100

CAFE LATTE(HOT/ICE)

SOFT DRINK

GINGER ALE

GRAPEFRUIT JUICE

APPLE JUICE

COKE

TEA

EARL GREY(HOT/ICE)

ROOIBOS(HOT/ICE)

ALCOHOL + ¥ 300

GLASS OF WINE(RED/WHITE)

HEARTLAND

LUNCH DESSERT

You can get a dessert with the special price by ordering the lunch menu!

No.1



BASQUE CHEESECAKE
¥ 700



CANELE
¥ 350



CHIFFON CAKE
¥ 700



NAMA-FU ICE CREAM
¥ 600

A LA CARTE

OBANZAI

Random Assorted 3 kinds of Japanese side dishes.
Good appetizer for Japanese sake.

Please let us know if you have an allergy.

¥ 850



※image

FRIED CHICKEN&CHIPS



¥ 1,500



SALAD



¥ 800



FRENCH FRIES



250 g ¥ 700
500 g ¥ 1,300



MIXED NUTS



¥ 500



Buy One Alcohol and Get One A La Cart Menu for **¥100 Off**

You can choose one alcohol from the alcohol page and enjoy it with an appetizer for ¥100 off!

How to Order

① Choose one alcohol

② Choose one a la carte menu
from the bottom of the alcohol page you chose

③ Push "Add and Back" or "Order"
and done!



DESSERT

All the desserts come with a drink.



BASQUE CHEESECAKE

We use a lot of cream cheese instead of barely using flour. It's very filling and has rich and moist texture. Enjoy the change of the taste with the salt.



¥ 1,300



CANELE

Crunchy outside and chewy inside. The flavor of rum and vanilla spreads throughout your mouth.
(To go / ¥350)



¥ 900



CHIFFON CAKE

Homemade fluffy chiffon cake with less sweet whipped cream, and fresh berries on top.



¥1,300



DESSERT ASSORTMENT

Assortment of a waffle, crepe, and mini capcake with a vanilla ice cream and some fruit.



¥1,850



NAMA-FU ICE CREAM

An ice cream and hot fried nama-fu are on one plate, and brown sugar syrup and roasted soy bean flour are on top.
※Nama-hu : Wheat gluten mixed with rice flour.



¥ 1,150

Please choose a set drink from the following

SET DRINK

COFFEE

BLEND COFFEE(HOT/ICE)

WEAK COFFEE

+ ¥ 100

CAFE LATTE(HOT/ICE)

SOFT DRINK

GINGER ALE

GRAPEFRUIT JUICE

APPLE JUICE

COKE

TEA

EARL GREY(HOT/ICE)

ROOIBOS(HOT/ICE)

ALCOHOL + ¥ 300

GLASS OF WINE(RED/WHITE)

HEARTLAND

COFFEE



POUR OVER COFFEE BREWING ¥ 650

This way of brewing brings out the unique characteristic of coffee beans and makes the taste clear. We have two difference types of original blended coffee. Please pick one from below.



Shiki-no-Nagare

This blend has not only bitterness but also fruitiness. The best balance of both tastes.



Shiki-no-Megumi

Deep bitter taste, and barely feels acidity. Enjoy the rich roasting smell spreading throughout your mouth.

Shiki-no-Nagare

BLEND COFFEE(HOT/ICE) ¥ 550

WEAK COFFEE ¥ 550


Shiki-no-Megumi

Apr. - Nov. (Limited quantity)

COLD BREW COFFEE ¥ 650

we let the cold brew coffee rest for few days, and make it taste like a brandy.

ESPRESSO ¥ 650

CAFE LATTE(HOT/ICE)  ¥ 750

CAPPUCCINO  ¥ 750

TEA

HOT

All the hot teas are served in a tea pot.

FLAVOR TEA ALL ¥ 850

You can choose one from the tea menu on the separate sheet.

ROOIBOS ¥ 850

※caffeine-free

ICE

ICED TEA ¥ 550

You can choose one from the tea menu on the separate sheet.

SOFT DRINK

GRAPEFRUIT JUICE ¥ 500

APPLE JUICE  ¥ 500

GINGER ALE ¥ 500

COKE ¥ 500

MATCHA LATTE(HOT/ICE)  ¥ 800

SPRING SPECIAL(Mar. - Apr.)

SAKURA SODA   ¥ 800

SUMMER SPECIAL(Jun. - Aug.)

COFFEE JELLY AFFOGATO   ¥ 850

WINTER SPECIAL(Dec. - Feb.)

HOT CHOCOLATE   ¥ 800

BEER

CRAFT BEER



A Classic Saison Style Beer of Kyoto Brewing Co.

ICHIGO ICHIE

Brewery : KYOTO BREWING CO.

Refreshing citrus aromas. Dry and highly drinkable, with a simple complexity that comes from a unique balancing of malt, hops, and yeast.

¥1,100

KYOTO BREWING

Kyoto Brewing is specialized in Belgian and American style beer. They produce unique and original craft beers by adding some American style to traditional Bergian style beer.



Fresh Japanese Hop Produced in Kyoto

ASOBI

Brewery : KAKEHASHI BREWING

Beautiful fruity asomas with a scent of fresh and lush hops. Refreshing pale ale balanced the sweetness of malt and the betterness of hops.

¥950

KAKEHASHI BREWING

ASOBI is made from Japanese "Yosano" hop, which is produced in yosano town, Kyoto, to make use of area resource and lead to regional revitalization. Carefully hand-picked and vacuum frozen as soon as possible to keep the freshness of the hop.

POPULAR BEER

HEARTLAND(Bottle)

¥ 850

COCKTAIL



HOMEMADE MOJITO

¥ 950

Light and sweet taste with homemade lemon and lime syrup.

GIN AND TONIC

¥ 800

GIN



KINOBI

Rice is used as the base spirit, and six elements unique to Japan such as green tea, yuzu, and Japanese pepper are for botanicals. You can enjoy "the one and only" taste.

STRAIGHT

¥ 1,100

ON THE ROCKS

¥ 1,100

KYOTO GIN RICKEY

¥ 1,200

A special cocktail adding Japanese pepper and soda water.

SAKE



SOOKUU

¥ 1,400

Fushimi, Kyoto FUJIOKA SHUZO

Elegant taste and light finish with umami of Japanese rice.



SHUHARI

¥ 1,000

Fushimi, Kyoto MATSUMOTO SHUZO

Fresh and sharp taste with aroma of citrus fruits. A pleasant acidity and clean finish.

JAPANESE DISTILLED SPIRIT



Made from sweet potato

DAIYAME

¥ 850

Kagoshima HAMADA SHUZO

Aroma of lychee. Sweet and mellow taste with sharp finish.



Made from wheat

AKU NO KUROBUKA

¥ 850

Miyazaki SAKAGURA OHTEMON

Full-bodied shochu with rich but mellow and elegant sweetness.

WHISKEY

You can mixe it with soda water for an extra ¥ 100.



HAKUSHU

¥ 1,200

Aroma of fresh young leaves. Sharp and refreshing taste.

YOICHI

¥ 1,050

HIBIKI

¥ 1,200

YAMAZAKI

¥ 2,200

THE GLENLIVET

¥ 850

LAPHROAIG

¥ 950

THE MACALLAN

¥ 1,050

¥100 off
with an alcohol

Good for an appetizer! 



OBANZAI

Random Assorted 3 kinds of Japanese side dishes. Good appetizer for Japanese sake.

¥ 750

FRENCH FRIES

250g ¥ 600



500g ¥ 1,200

FRIED CHICKEN&CHIPS

¥ 1,400



SALAD

¥ 700



MIXED NUTS

¥ 400



WINE

RED



Joseph Drouhin Bourgogne Pinot Noir 2021

Producing area : Bourgogne, France

Variety : Pinot Noir

Taste : Medium-bodied

Aromas of red fruit. Fruity and refreshing, with light tannins and great elegance.

¥ 6,600



Beaujolais Villages La Roche 2017

Producing area : Beaujolais, Bourgogne, France

Variety : Gamay

Taste : Medium-bodied

A natural wine made from organic grapes. Pleasant fruitness and the original taste of ingredients.

¥ 4,800



Amore eterno Vino Biologico ROSSO

Producing area : Veneto, Italy

Variety : Corvina, Merlot, Syrah

Taste : Full-bodied

A fruity red wine named "Eternal Love" made from organically grown grapes. A mellow mouthfeel with a forest aroma and wild berry sweetness.

¥ 4,200



Casale Chianti Colli Senesi 2016

Producing area : Chianti Colli Senesi, Italy

Variety : Sangiovese, Canaiolo, Colorino

Taste : Medium-bodied

Simple but noble taste with some old traditional grapes. Enjoy the pure Fruitiness and vibrant acidity.

¥ 3,800



Caliterra Reserva Cabernet Sauvignon 2017

Producing area : Colchagua Valley, Chile

Variety : Cabernet Sauvignon

Taste : Medium-bodied

Aromas of black berry, plum, and a little of oaky notes and vanilla. Rich fruitness and light tannins.

¥ 3,000



Trimbach Riesling 2021

Producing area : Alsace, France

Variety : Riesling

Taste : Dry

Aromas of white peach, lemon, and grapefruit. Fresh acidity with a flavour of ripe fruit, and strong and sharp taste.

¥ 6,500



La Chablisienne Chablis La Pierrelée 2021

Producing area : Chablis, Bourgogne, France

Variety : Chardonnay

Taste : Dry

A limpid and brilliant wine with aromas of pear and apple. Opens with lightly spiced, white orchard fruits with a fresh mineral touch.

¥ 5,000



Dom. Cauhapé Chants des Vignes 2020

Producing area : Jurancon, France

Variety : Gros Manseng, Camaralet

Taste : Dry

Aromas of peach, grapefruit, apricot, and orange, with fine acidity and fresh fruitness.

¥ 4,500



Campogrande Orvieto Classico 2021

Producing area : Umbria, Italy

Variety : Procanico, Grechetto, Verdelho, Drupeggio, Malvasia

Taste : Dry

Fruity and strong aroma such as green apple, pear, and white flower. Soft, Fresh, and well-balanced taste.

¥ 3,800



Josef Biffar Riesling kabinet 2021

producing area : Pfalz, Germany

Variety : Riesling

Taste : Sweet

Made by a Japanese winemaker in Germany. Aromas of apple, grapefruits, and white flower. Soft fruitness with a unique acidity of Reisling.

¥ 3,300

CHAMPAGNE



Lanson Black Label Brut

Producing area : Champagne, France

Variety : Pinot Noir, Chardonnay, Pinot Meunier

Taste : Medium-bodied

Aroma of citrus fruit, and impressive freshness of acidity. Elegant and Fresh flagship cuvée.

¥ 9,000

GLASS WINE

GLASS WINE(RED/WHITE)

¥ 800