- Traditional Home Cooking of Kyoto

OBANZAI LUNCH (with a drink) ¥ 1,900



- Fried chicken with vinegar and tartar sauce
- · Daikon radish and yuzu peel seasoned with sweet vinegar sauce
- · Squash and ground chicken simmered with Japanese soup stock
- · Simmered hijiki seaweed and colorful vegetables

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.

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 $+ \pm 100$ CAFE LATTE(HOT/ICE)

TEA

EARL GREY(HOT/ICE) ROOIBOS(HOT/ICE)

SOFT DRINK

GINGER ALE GRAPEFRUIT JUICE APPLE JUICE COKE

ALCOHOL + ¥ 300 GLASS OF WINE(ROSÉ/WHITE)

HEARTLAND

\Recommended The first urban winery in kyot kyoto Winery

Enjoy their natural wines with fresh acidity and the original flavor of grapes.

LUNCH DESSERT

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



BASQUE CHEESECAKE ¥350 CANELE

¥700

¥700

CHIFFON CAKE

NAMA-FU ICE CREAM ¥600

A LA CARTE



AJILLO

Several vegetables and bacon ajillo. Includes some baguette.

¥1,500



OBANZAI

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

Please ask us what's for today's obanzai.

¥850



FRIED CHICKEN&CHIPS

¥1,500



SALAD

¥800



FRENCH FRIES

250g ¥700 500g ¥1,300



MIXED NUTS

DESSERT All the desserts come with a drink.

Fruits change depending on the season. Please check it on the mobile menu.



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





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

¥900



SEASONAL CHIFFON CAKE

Homemade fluffy chiffon cake with seasonal fruit. %Flavor of chiffon cake and fruit

change depending on the season. Please check it on the mobile menu.

¥1,300



DESSERT ASSORTMENT Assortment of four different desserts with seasonal fruit. Crepe with a vanilla ice cream / Matcha

and raspberry financier / Apple and pistachio pound cake / Berry catalana ¥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)

TEA

EARL GREY(HOT/ICE) ROOIBOS(HOT/ICE)

SOFT DRINK

GINGER ALE GRAPEFRUIT JUICE APPLE JUICE COKE

ALCOHOL +¥300

GLASS OF WINE(ROSÉ/WHITE) HEARTLAND

The first urban winery in kyoto Kyoto Winery

Enjoy their natural wines with fresh acidity and the original flavor of grapes.

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.

Ø 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 we let the cold brew coffee rest for few days, and make it taste like a brandy.	¥650
ESPRESSO	¥650
CAFE LATTE(HOT/ICE)	¥750
CAPPUCCINO	¥750

HOT ICE All the hot teas are served in a tea pot. ICE TEA FLAVOR TEA ALL ¥850 ICED TEA ¥550 You can choose one from the tea menu on the separate sheet. • Earl gray • Rooibos • Rooibos

ROOIBOS *caffeine-free

SOFT DRINK

GRAPEFRUIT JUICE	¥500	MATCHA LATTE(HOT/ICE)	¥800
APPLE JUICE	¥500	spring special(Mar Apr.) SAKURA SODA	¥800
GINGER ALE	¥500	SUMMER SPECIAL(Jun Sep.) COFFEE JELLY AFFOGATO	¥850
COKE	¥500	WINTER SPECIAL(Dec Feb.) HOT CHOCOLATE	¥800

BFFR

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.

¥1,200

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

Brewery: KAKEHASHI BREWING

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

¥1,000

KAKEHASHI BREWING

ASOBI

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

Light and sweet taste with homemade lemon and lime syrup.

GIN AND TONIC

¥800

¥950



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 cooktail adding Japanese pepper and soda water.	

GIN

SAKE



SOOKUU

Fushimi, Kyoto FUJIOKA SHUZO

¥1.400

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.



AKU NO KUROBUKA 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.



¥2,000



YOICHI	¥ 1,800
НІВІКІ	¥2,400
YAMAZAKI	¥2,200
THE GLENLIVET	¥850
LAPHROAIG	¥950
THE MACALLAN	¥ 1,050

Made from wheat

HAKUSHU

¥850

WINE

GLASS WINE

GLASS WINE(ROSÉ/WHITE)

¥950

Kyoto Winery

The first urban winery in Kyoto's downtown core. They make natural wines and also consider the environment and well-being by locating in the urban area to get closer to the consumer and reduce food mileage and additives

RFD



Joseph Drouhin Bourgogne Pinot Noir

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



Le Ville di Antane' Srl

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



Chianti Colli Senesi

Casale

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

- WHITE -



Trimbach

Riesling 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 charp taste.

¥6,500



La Chablisienn

Chablis La Pierrelée

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.



Dom. Cauhapé

Chants des Vignes



Producing area : Jurancon, France Variety : Gros Manseng, Camaralet Taste : Dry

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

Santa Christina Campogrande Orvieto Classico

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

¥4,500

Josef Biffar



Riesling kabinett

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



Cantine La Pergola

Selene



Producing area : Veneto, Italy Variety : Grobbello, Marzemino Taste : Dry

Floral bouquet with aromas of small fruits such as plum and cherry. It is balanced, elegant and persistent. The pleasant fragrance of wild strawberry is supported by a very fine minerality.

¥7.000

Chateau de l'Aumerade

Cuvee Marie Christine Provence Rose

Producing area : Provence, France Variety : Grenache, Cinsault, Syrah Taste : Dry

Refreshing aromas of grapefruit leading to succulent peach and apricot on the palate. Fruit forward and full, with a hint of spice, this elegant rosé has a refreshing acidity and a long finish

¥7,000



Black Label Brut

Lanson

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.

¥12,000



Moët & Chandon Rosé Impérial

Producing area : Champagne, France Variety : Pinot Noir, Pinot Meunier, Chardonnay Taste : Medium-bodied

Lively and intense, the bouquet exudes red fruits (wild strawberry, raspberry, cherry) with floral nuances of rose and a slight hint of pepper.

