## - Traditional Home Cooking of Kyoto

# OBANZAI LUNCH (with a drink) ¥ 1,900



- Fried Chicken with Shibazuke Tartar Sauce
- Japanese-Style Dressed Spring Vegetables
- Simmered Bamboo Shoots with Sansho Pepper
- Koya Tofu, Green Peas and Egg Tossed in Dashi Broth

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

## 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 HEARTLAND

## SEASONAL + ¥ 300

SAKURA SODA



# LUNCH DESSERT

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



BASQUE CHEESECAKE

CANELE

¥350

¥700

CHIFFON CAKE

¥700

NAMA-FU ICE CREAM ¥ 600

# A LA CARTE



## AJILLO

Several vegetables and bacon ajillo. Includes some baguette.

¥1,500



OBANZAI

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

¥850

¥800



FRIED CHICKEN&CHIPS ¥1,500



FRENCH FRIES 250g ¥700 500g ¥ 1,300

¥500



SALAD



PICKLED CHERRY TOMATOES ¥500





CARROT RÂPÉES

¥500



# DESSERT

## All the desserts come with a drink.

Please select a set drink from the page on the right.

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.



### CANELE

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



DESSERT ASSORTMENT

¥1,300

Assortment of four different desserts with seasonal fruit.

Crepe with a vanilla ice cream / Matcha pound cake with black beans / Chocolate soufflé cake / Berry catalana



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.

# SET DRINK

Please choose a set drink from the following

COFFEEBLEND COFFEE(HOT/ICE)WEAK COFFEECAFE LATTE(HOT/ICE) + ¥100

SOFT DRINK

GINGER ALE GRAPEFRUIT JUICE APPLE JUICE COKE

TEA

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

ALCOHOL + ¥ 300 GLASS OF WINE HEARTLAND

SEASONAL +¥300 | SAKURA SODA The first urban winery in kyoto Kyoto Winery Enjoy their natural wines with fresh acidity and the original flavor of grapes.





# Siphon coffee

¥750

Siphon coffee, brewed using steam pressure, fully extracts rich aromas and deep flavors. It contains more coffee oils than drip coffee, resulting in a smooth and mellow texture. We carefully brew our signature blend, known for its delightful fragrance, using the siphon method to offer you a truly special cup.

We have two difference types of original blended coffee. Please pick one from below.

Shiki-no-Nagare

It has a balanced depth with a hint of fruity aroma. Even when cooled, it retains its smooth taste with minimal acidity.

Acidity	1	$\langle \! D \!$	$\langle D \rangle$	$\langle D \rangle$	Ø
Bitterness	1	1	1	1	(D)
Richness	1	1	1	$\langle D \rangle$	(I)
Aroma	()	1	1	1	(I)

Shi	ki-n	no-N	legu	mi

A rich and full-bodied flavor with a deep bitterness, complemented by a robust and fragrant aroma.

Acidity	1	$\langle \rangle$	$\langle \rangle$	$\langle \rangle$	D
Bitterness	1	1	1	1	1
Richness	1	1	1	1	$\langle D \rangle$
Aroma	1	()	()	$\langle D \rangle$	D

# COFFEE

Shiki-no-Nagare		🖉 Shiki-
BLEND COFFEE(HOT/ICE)	¥ 550	ESPRESS
WEAK COFFEE	¥ 550	CAFE LA

Ø Shiki-no-Megumi	
ESPRESSO	¥650
CAFE LATTE(HOT/ICE)	¥750
CAPPUCCINO	¥750

# TEA

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

%caffeine-free

# SOFT DRINK

GRAPEFRUIT JUICE	¥500	GINGER ALE	¥500
APPLE JUICE	¥ 500	COKE	¥500
MATCHA LATTE(HOT/ICE)	¥800		



# Free Gift Campaign

For every cup of siphon coffee ordered, we will give away one of our signature blend coffee bags to the first customers, while supplies last.
\*Limited availability, ends when gone.
\*The siphon coffee is not available as part of a set drink; it must be ordered individually.

## 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.

¥1,200

#### 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

oto 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 Miyazaki SAKAGURA OHTEMON

¥850

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

# WHISKEY

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



HAKUSHU

¥2,000



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

\_\_\_\_\_\_50

# WINE

## **GLASS WINE**

### GLASS WINE

¥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.

## RED



## 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

# A P

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

ROSE

#### 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



#### Trimbach

Riesling Producing area : Alsace, France Variety : Riesling Taste : Dry

WHITE

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.

¥5,000



<sup>Dom. Cauhapé</sup> 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.

¥4,500



#### 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



#### 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.

¥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.



teau de l'Au **vee Mar** ducing area

