

Set Menu

Kyozushi (Kyoto style sushi)

Already seasoned and can be eaten without using soy sauce



1. Isomaki
磯巻 9 pcs - ¥900
Salted and vinegared mackerel sandwiched in vinegared rice and wrapped with seaweed laver



2. Oboromaki
おぼろ巻 9 pcs - ¥800
Salted chopped pickled vegetables and roasted bonito flakes sandwiched in vinegared rice and rolled with oboro kelp



3. Mackerel sushi
鯖寿司 6 pcs - ¥1,800
Salted and vinegared mackerel pressed sushi

4. Whole mackerel sushi

鯖姿寿司 12 pcs - ¥3,600
Salted and vinegared mackerel pressed sushi



5. Kyozushi (Kyoto style sushi)
京寿司 9 pcs - ¥1,200
Assorted pressed sushi, sushi roll, isomaki and oboromaki

6. Osumoji

おすもじ 9 pcs - ¥1,200
Assorted pressed sushi, sushi roll, inari, isomaki and oboromaki

7. Pressed sushi

箱寿司 9 pcs - ¥1,500
Thinly sliced grilled fish (pike conger in summer, Spanish mackerel in winter), small sea bream, egg, shrimp, flounder and vinegared rice pressed into a box shape

8. Pressed/rolled sushi

箱巻寿司 9 pcs - ¥1,200
Combination of pressed sushi and sushi roll

9. Maruyama sushi

円山寿司 9 pcs - ¥1,800
Assorted mackerel sushi, pressed sushi and sushi roll



10. Kodaisuzume sushi
小鯛雀寿司 8 pcs - ¥1,600
Small sea bream pressed sushi

11. Shrimp pressed sushi

海老棒寿司 8 pcs - ¥1,600
Shrimp pressed sushi



12. Conger eel pressed sushi
穴子棒寿司 6 pcs - ¥1,200
Grilled conger eel pressed sushi

13. Sushi roll

巻寿司 10 pcs - ¥900
Egg, Shiitake mushroom, Dried gourd, Japanese parsley

14. Conger eel premium roll

穴子上巻 8 pcs - ¥2,000
Simmered conger eel, Shiitake mushroom, Japanese parsley, Grilled conger eel

15. Sukeroku

助六 8 pcs - ¥850
Combination of sushi roll and inari

Some menu items may be unavailable due to season or supply

The above prices do not include tax.

英語

Assorted sushi

We recommend enjoying kyo-zushi without soy sauce. For hosomaki rolls and nigiri sushi, add a little soy sauce on the ingredients.



16. Assorted sushi
盛り合わせ ¥1,300
Pressed sushi, Sushi roll, Isomaki, Oboromaki, Tuna, Yellowtail, Octopus



17. Deluxe assortment
上盛り合わせ ¥1,800
Pressed sushi, Tuna roll, Cucumber roll, Tuna, White fish, Conger eel

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Nigiri

Includes wasabi. Recommended with just a little soy sauce on the ingredients.

18. Ume nigiri
梅にぎり ¥1,600
Tuna, Yellowtail, Squid, Shrimp, Egg, Octopus, Salmon, Scallop

19. Take nigiri
竹にぎり ¥2,200
Tuna, Squid, White fish, Shrimp, Conger eel, Salmon roe, Tuna roll

20. Matsu nigiri
松にぎり ¥3,000
Chutoro tuna, White fish, Squid, Conger eel, Tiger prawn, Sea urchin, Salmon roe

21. Extra special nigiri
特上にぎり ¥5,000
Otoro tuna, White fish, Squid, Sea urchin, Tiger prawn, Conger eel, Salmon roe, Abalone

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Chirashi



22. Take chirashi
竹ちらし ¥1,400
Tuna, Yellowtail, Conger eel, Octopus, Shrimp, Egg

23. Matsu chirashi
松ちらし ¥2,200
Tuna, White fish, Squid, Salmon roe, Conger eel, Shrimp, Egg

24. Extra special chirashi
特上ちらし ¥3,500
Chutoro tuna, Sea urchin, Salmon roe, Tiger prawn, Conger eel, Squid, White fish

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Bento

Takes time to make



25. Gion bento
ぎん弁当 ¥2,200
Bento with nigiri, chirashi, pressed sushi, sushi roll, hosomaki roll and clear soup



26. Hangetsu bento
半月弁当 ¥2,200
Bento with nigiri, hosomaki roll, side dish and clear soup

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英語

Nigiri

Order one or more pieces (Price is per piece).

Includes wasabi. Recommended with just a little soy sauce on the ingredients.



1. Otoro tuna
大とろ ¥1,300

2. Chutoro tuna
中とろ ¥700

3. Lean tuna
まぐろの赤身 ¥400

4. Sea bream
たい ¥350

5. Flounder
平目 ¥350

6. Sea urchin
うに ¥800

7. Salmon roe
いくら ¥350

8. Tiger prawn
活車海老 ¥1,000

9. Boiled shrimp
ゆで海老 ¥450

10. Abalone
あわび ¥800

11. Ark shell
赤貝 ¥500

12. Japanese cockle
とり貝 ¥400

13. Scallop
貝柱 ¥300



14. Conger eel
穴子 ¥400

15. Eel
うなぎ ¥400

16. Squid
いか ¥350

17. Octopus
たこ ¥250

18. Salmon
サーモン ¥250

19. Mackerel
鯖 ¥250

20. Horse mackerel
あじ ¥250

21. Gizzard shad
こはだ ¥250

22. Japanese halfbeak
さより ¥250

23. Japanese whiting
きす ¥250

24. Egg
玉子 ¥200

25. Whirlpool kelp
子持昆布 ¥350

26. Herring roe
数の子 ¥350



27. Murasawa beef
村沢牛 ¥450

28. Horse
馬肉 ¥450

29. Simmered abalone
煮あわび ¥600



30. Onion sprouts
芽ネギ ¥250

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英語

Seasonal ingredients

31. Bamboo shoot 筍 Spring only	¥300	37. Pufferfish ふぐ Winter only	¥400
32. Bonito かつお Spring only	¥350	38. Cod milt くも子 Winter only	¥300
33. Greater amberjack かんばち Summer only	¥350	39. Oyster かき	¥350
34. Pike conger 鱧 Summer only	¥400	40. Amberjack ぶり Winter only	¥400
35. Turban shell さざえ Summer only	¥450	41. Crab かに Winter only	¥400
36. Saury さんま Autumn only	¥300		

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英語

Thin sushi roll

Order one or more rolls (Price is per roll).

1. Toro (fatty tuna) とろ	¥1,300	11. Chinese yam 長芋	¥450
2. Negitoro (tuna with green onion) ねぎとろ	¥1,300	12. Natto (fermented soybeans) 納豆	¥300
3. Tuna 鉄火	¥600	13. Pickled plum and dried jellyfish 梅くらげ	¥400
4. Eel うなぎ	¥600	14. Squid いか	¥600
5. Eel and cucumber うな胡	¥600	15. Sea urchin うに	¥1,300
6. Conger eel 穴子	¥600	16. Salmon roe いくら	¥800
7. Conger eel and cucumber 穴胡	¥600	17. Shrimp 海老	¥400
8. Cucumber きゅうり	¥250	18. Crab かに	¥600
9. Pickled radish 新香	¥250	19. Egg 玉子	¥400
10. Pickled plum and shiso 梅しそ	¥300	20. Dried gourd かんぴょう	¥300

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Kyozushi (Kyoto style sushi)

Order one or more pieces (Price is per piece).

Already seasoned and can be eaten without using soy sauce



1. Mackerel
sushi
鯖寿司 ¥300
Salted and
vinegared mackerel
pressed sushi



5. Conger eel
pressed sushi
穴子棒寿司 ¥200
Grilled conger eel
pressed sushi



2. Isomaki
磯巻 ¥100
Salted and
vinegared mackerel
sandwiched in
vinegared rice and
wrapped with
seaweed laver

6. Shrimp pressed sushi

海老棒寿司 ¥200
Shrimp pressed sushi

7. Pressed sushi

箱寿司 ¥180
Thinly sliced grilled fish (pike conger in summer, Spanish mackerel in winter), small sea bream, egg, shrimp, flounder and vinegared rice pressed into a box shape

8. Sushi roll

巻寿司 ¥100
Egg, Shiitake mushroom, Dried gourd, Japanese parsley



3. Oboromaki
おぼろ巻 ¥100
Salted chopped
pickled vegetables
and roasted bonito
flakes sandwiched
in vinegared rice
and rolled with
oboro kelp

9. Inari

いなり寿司 ¥120
Simmered lotus root, Ginger, Black sesame



4. Kodaisuzume
sushi
小鯛雀寿司 ¥200
Small sea bream
pressed sushi

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英語

Lunch Menu

Clear soup included with all items

Nigiri Nishiki

にぎり寿司 錦

Tuna, Yellowtail, Squid, Shrimp, Octopus, Egg, Salmon, Scallop

¥1,200

Nigiri Muromachi

にぎり寿司 室町

Chutoro tuna, Tuna, White fish, Squid, Shrimp, Salmon roe, Conger eel, Japanese cockle

¥2,000

Assorted sushi

寿司盛り合わせ

Combination of pressed sushi, isomaki, oboromaki, sushi roll, inari, and nigiri

¥1,000

Chirashi

ちらし寿司

Tuna, Shrimp, Greater amberjack, Octopus, Squid or conger eel

¥1,000

Side Dish Menu



1. Assorted sashimi
造り盛り合わせ ¥1,200
Ingredients may change with supply
Tuna, Squid, Sea bream, Salmon,
Greater amberjack

2. Tuna sashimi
まぐろ造り ¥1,000

3. Salmon sashimi
サーモン造り ¥800



4. Assorted tempura
天ぷら盛り合わせ ¥1,000
Enjoy with salt or dashi
Put the grated radish in dashi
Ingredients may change with supply
Shrimp, Shishito peppers, Shiitake
mushroom, Lotus root, Fish of the day

5. Grilled amberjack or greater amberjack
ぶり又はかんぱちの塩焼き ¥1,200
Selection of amberjack or greater amberjack depends on
season

6. Teriyaki amberjack or greater amberjack
ぶり又はかんぱちの照り焼き ¥1,200
Selection of amberjack or greater amberjack depends on
season

7. Grilled salmon
サーモンの塩焼き ¥800

8. Grilled sea bream
鯛の塩焼き ¥1,200

9. Grilled tiger prawn
車海老塩焼き ¥1,000



10. Roast duck
鴨コース ¥900

11. Vinegared mozuku seaweed
もずく酢 ¥500

12. Rolled egg with dashi
出し巻き ¥600



13. Wheat gluten with miso
paste
生麩田楽 ¥600
Uses red and white miso paste

14. Simmered yuba
生湯葉煮 ¥700

15. Fried wheat gluten with dashi
生麩揚げ出し ¥700

16. Chawanmushi (steamed savory egg custard)
茶わん蒸し ¥700
Shrimp, Conger eel, Shiitake mushroom, Wheat gluten,
Japanese parsley, Lily root, Ginkgo nut

Red miso soup

17. Asari clams
あさり ¥500

18. Fish
魚 ¥450
Daily special

19. Water shield
じゅんさい ¥400

20. Egg
玉子 ¥350

Clear soup

21. Asari clams
あさり ¥500

22. Fish
魚 ¥450
Daily special

23. Water shield
じゅんさい ¥400

24. Egg
玉子 ¥350

The above prices do not include tax.

英語

Drink Menu

Beer

1. Draft *beer* (Sapporo)

生ビール (サッポロ)

Small - ¥450
Medium - ¥600

2. Asahi *beer*

アサヒビール

Medium *bottle* - ¥600

3. Kirin *beer*

キリンビール

Medium *bottle* - ¥600

Japanese sake

4. Hot *or* room temperature

熱燗or常温

1 *go* (180 ml) - ¥600
2 *go* (360 ml) - ¥1,200

5. Gekkeikan

月桂冠

Small *bottle* - ¥800

Chilled sake

Local sake

6. Kubota *Senju*

久保田 千寿

Glass - ¥1,000

Niigata/Ginjo sake

7. Issui *sennichi*

一酔千日

Glass - ¥900

Kyoto/Junmai Ginjo sake

8. Shirasuna *no* sato

白砂の里

Glass - ¥900

Kyoto/Junmai Ginjo sake

9. Hakuro *suisyu*

白露垂珠

Glass - ¥900

Yamagata/Junmai Ginjo sake

10. Fukumasamune *Kurokoji*

福正宗 黒麹

Glass - ¥800

Ishikawa/Junmai sake

11. Harushika

春鹿

Glass - ¥900

Nara/Junmai sake

12. Kochushun

壺中春

Glass - ¥800

Fukushima/Junmai sake

13. Ichinokura

一ノ蔵

Glass - ¥800

Miyagi/Junmai sake

Shochu

On the rocks/with water/with hot water

14. Ichiko

いいちこ

¥500

Barley

15. Kan noko

神の河

¥600

Barley

16. Nakan aka

中々

¥700

Barley

17. Yoroshiku *senman aru beshi*

よろしく千萬あるべし

¥600

Rice

18. Kurokirishima

黒霧島

¥600

Sweet potato

19. Sekitoba

赤兎馬

¥800

Sweet potato

20. Yamaneko

山ねこ

¥800

Sweet potato

21. Hitomukashi

人夢可酒

¥1,000

40% alcohol

Barley, Sweet potato, Rice

Other alcohol

22. Non-alcoholic *beer*

ノンアルコールビール

¥450

23. Plum *liqueur*

梅酒

¥450

On the rocks/with water/with hot water

24. Chuhai

酎ハイ

¥450

Lemon, Lime

25. Red *wine*

赤ワイン

Glass - ¥550

26. White *wine*

白ワイン

Glass - ¥550

Soft drinks

27. Oolong *tea*

ウーロン茶

¥300

28. Orange *juice*

オレンジジュース

¥300

29. Ginger *ale*

ジンジャーエール

¥300

Dry

30. Cola

コーラ

¥300

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英語