

COURSE



Tori(chicken) Hitsumabushi Course 鶏のひつまぶしコース

¥4,800

appetizer

vegetable sticks with miso sauce

Tonyu Nabe (soy milk hot pot)

seasonal Tempura; *Please ask our server for details.*

3 Yakitori - chicken skewers

(breast strips with plum, Shiso perilla, meatball, tail)

Tori(chicken) Hitumabushi

(sliced char-grilled chicken on white rice)

Aoi 葵コース

¥2,800

appetizer

vegetable stick

Tébasaki no Yamazato yaki (spicy grilled garlic chicken wings)

5 Yakitori - chicken skewers

(breast strips with plum and Shiso perilla, thigh, lever, meatball, tail)

Machiya まちやコース

¥3,800



appetizer

vegetable stick

Tébasaki no Yamazato yaki (spicy grilled garlic chicken wings)

Tonyu Nabe (soy milk hot pot)

5 Yakitori - chicken skewers

(breast strips with plum and Shiso perilla, thigh, lever, meatball, tail)

Inari zushi (fried tofu stuffed with Sushi-rice)

Irori いろりコース

limited quantity

¥5,800



appetizer

vegetable stick

Tébasaki no Yamazato yaki (spicy grilled garlic chicken wings)

Tonyu Nabe (soy milk hot pot)

seasonal dish; *Please ask our server for details.*

7 Yakitori - chicken skewers

(breast strips with plum labiatae, thigh, liver, meatball, tail, skin, vegetable)

Tori Soba (chicken soup ramen noodles)

home made creme caramel



YAKITORI (Char-grilled chicken skewers)

with salt (and lemon) flavor / with soy sauce flavor



Momo (Thigh) ¥450
もも



Negimi (Thigh and Leek) ¥380
ねぎみ



Kimo (Liver) ¥380
きも



Hatsu (Heart) ¥380
はつ



Sasami Umeshiso ¥380
(Breast strips with plum and Shiso perilla)
ささみ梅しそ



Oppo (Tail) ¥350
おっぽ



Kawa (Skin) ¥350
かわ



Honén ¥420
(Meatball with sticky rice) 豊年串



Tsukuné (Meatball) ¥400
つくね

KAWARI KUSHI (Char-grilled other stuff)



Wagyu ¥1,000
(Japanese premium beef loin)
和牛ロース



Three kinds of Namafu ¥500
(Kyoto style wheat gluten with Miso)
京生麴3種



Seasonal vegetables ¥380~
Please ask our server for details.
季節の野菜

RECOMMENDED



Seasonal dish

Waka take - Ni

¥1,280

(simmered bamboo shoots and seaweed)

若竹煮

The bamboo shoot, pushing through the earth, retains its fresh, crisp texture. Simmered gently with flavorful wakame, a gift from the spring sea.



Tori no Yamazato yaki

¥1,400

(Spicy grilled garlic chicken)

串くら名物 鶏の山里焼き

Chicken is marinated in our original sauce of white sesame seeds and garlic for 3 days, char grilled before serving. Our speciality.



Spicy grilled garlic chicken

Dashimaki

¥980

(Japanese style rolled omelet)

串くら特製 だし巻き玉子

Kara-agé

¥800

(Fried chicken) 鶏の唐揚げ

Tsukémono

¥660

(Assorted Kyoto style pickles) 漬物盛り合わせ

Stick salad

¥580

スティックサラダ



Japanese style rolled omelet



Assorted Kyoto style pickles

RICE & NOODLE

Tori Soba

¥780

(chicken ramen soup noodles) 鶏そば

Béppin Inari zushi

2pcs. ¥420

(Fried tofu stuffed with Sushi-rice) ベっぴん稲荷 2ヶ



chicken ramen soup noodles



Fried tofu stuffed with Sushi-rice

DESSERT

Ice cream アイス

¥500

- Seasonal fruits and jersey milk (from Kyotango)

- Matcha (from Uji Kyoto)

Creme caramel

¥500

プリン



Matcha ice cream



Creme caramel

KYOTO NIHON SHU (SAKE)

*The **Sake flavor map** is available. Please take a look at this as well.

Today's Sake 本日のおすすめ酒 _____ **Market Price**

Please ask a member of staff for today's selection

Sawaya Matsumoto Ultra / unmai / from Fushimi 澤屋まつもと うるとら _____ ¥ 2,800

Eikun / Junmai Daiginjo / from Fushimi 英勲 _____ ¥ 1,300

Koigataki / Junmai Ginjo / from Kamigyo 鯉ヶ滝 _____ ¥ 1,100

Joyo / Ginjo Dry / from Kamigyo 城陽 _____ ¥ 1,100

Sookuu / Junmai / from Fushimi 蒼空 _____ ¥ 1,100

Shoutoku / Junmai Undiluted-sake / from Fushimi 招徳 _____ ¥ 1,000

Shirakiku / Junmai Undiluted-sake vibrant / from Kyotango 白木久 _____ ¥ 1,000

Ikekumo / Junmai / from Maizuru 池雲 _____ ¥ 900

Kyo Sansui / Honjozo / from Fushimi 京山水 _____ ¥ 700

Honjozo; Made with a little added alcohol to enhance the aromas and lower body.

Junmai; Made only with rice, koji and water.

Ginjo / Daiginjo; Premium Sake made with only the best part of the rice. The outer layers have been removed. Daiginjo is higher grade of Ginjo, using only center part of rice.

Nigori; Cloudy sake coarsely pressed to leave rice solids (lees) suspended in the sake.

SHOCHU / JAPANESE SPIRIT

Mugi

Barley

Ohsumi (from Kagoshima) 大隅 _____ ¥ 550

Seiippatsu (from Nagasaki) 青一髪 _____ ¥ 720

Nasake Shima (from Tokyo) 情け嶋 _____ ¥ 720

Sengamejo (from Kagoshima) 千亀女 _____ ¥ 660

Imo

Potato

Ohsumi (from Kagoshima) 大隅 _____ ¥ 550

Kurose (from Kagoshima) 黒瀬 _____ ¥ 660

Kotetsu (from Miyazaki) 虎徹 _____ ¥ 660

Shima Bijin (from Kagoshima) 島美人 _____ ¥ 660

GIN and SODA

Sui gin and soda 翠ジンソーダ ————— ¥ 550

Sui gin and soda 翠ジンソーダ ————— with lemon / Yuzu-citrus / Kabosu-citrus ¥ 650

Roku gin and soda 六ジンソーダ ————— ¥ 850

HIGHBALL

Hibiki highball 響ハイボール ————— ¥ 1,500

Ao highball 碧ハイボール ————— ¥ 800

Kaku highball 角ハイボール ————— ¥ 600

SHOCHU HIGHBALL

YUZU (Japanese citrus) Chu-high ゆず酎ハイ ————— ¥ 600

Lemon Chu-high レモン酎ハイ ————— ¥ 600

Kabosu (Japanese citrus) Chu-high かぼす酎ハイ ————— ¥ 600

Unshu-Mikan (Mandarin orange) Chu-high 温州みかん酎ハイ ————— ¥ 600

FRUIT LIQUOR

Yamazaki Ume shu (Japanese plum liquor) Umeshu cask-finished Yamazaki umeshu blend
山崎梅酒 山崎蒸溜所貯蔵梅酒ブレンド ————— ¥ 760

Ringo shu (Apple liquor) りんご酒 ————— ¥ 680

Budou shu (Grape liquor) ぶどう種 ————— ¥ 680

WA (Japanese) COCKTAIL

Kanade 奏 ————— with Yuzu-citrus / white peach / matcha ¥ 650

WINE

By the Glass (red white) グラスワイン(赤・白) ————— ¥ 650

Romio Chanti (red) ロミオキャンティ(赤) ————— 375ml ¥ 1,900 / 750ml ¥ 3,500

Koshu (Japanese white wine) 甲州(日本の白) ————— 750ml ¥ 4,500

Muscat Bailey A (Japanese red wine) マスカット・ベリーA(日本の赤) ————— 750ml ¥ 4,500

BEER

Draft beer (SUNTRY "The Premium Malt's") 生ビール (ザ・プレミアム・モルツ) ————— ¥ 680

Bottled beer 瓶ビール ————— ¥ 680

ALL-FREE (Non-alcoholic beer) オールフリー (ノンアルコールビール) ————— ¥ 550

SOFT DRINKS

Yamazaki Water (Foam) 山崎の水 (発泡) ————— ¥ 650

Yuzu soda ゆずサイダー ————— ¥ 500

Orange juice オレンジジュース ————— ¥ 450

Apple juice りんごジュース ————— ¥ 450

Pepsi cola ペプシコーラ ————— ¥ 450

Ginger ale ジンジャーエール ————— ¥ 450

Iced oolong tea 烏龍茶 ————— ¥ 450