

Featured Menu

Sushi



Nigiri

にぎり

¥3,100

Eight pieces that may include squid, tuna, sea bream, salmon, shrimp, conger eel, Japanese cockle, red clam, octopus, fatty tuna, salmon roe, sea urchin, etc.

Squid, Tuna, Sea bream, Shrimp, Conger eel, Japanese cockle, Salmon, Octopus, Wasabi, Vinegared rice

Extra special nigiri

特上にぎり

¥3,600

Ten pieces that may include squid, tuna, sea bream, salmon, shrimp, conger eel, Japanese cockle, red clam, octopus, fatty tuna, salmon roe, sea urchin, etc.

Toro (fatty tuna), Tuna, Squid, Shrimp, Sea bream, Conger eel, Sea urchin, Salmon roe, Japanese cockle, Salmon, Vinegared rice, Wasabi



Mackerel sushi

鯖寿司

Mackerel sushi is representative of Kyoto sushi. Salted and vinegared mackerel topped on special vinegared rice.

Prepared with kombu seaweed paper that can be eaten as is.

Mackerel, Kombu seaweed, Vinegared rice

Six pieces - ¥1,900
Twelve pieces - ¥3,600



Pressed sushi

押し寿司

Eight pieces - ¥1,650

Pressed sushi with salted sea bream.

Uses kombu seaweed paper pickled in vinegar as a topping.

Sea bream, Kombu seaweed paper, Shiso, Nori seaweed, Vinegared rice



Pressed sushi

箱寿司

Nine pieces - ¥1,400

Teriyaki pike conger prepared with special vinegared rice.

Pike conger, Nori seaweed, Vinegared rice, Salty-sweet soy sauce

The above prices include tax.

英語

Side dishes

Green salad グリーンサラダ	¥550	Rice ご飯	¥300
Salted grilled scallops 貝柱塩焼	¥1,000	Miso soup みそ汁	¥650
Scallops and kujo green onions grilled with sesame oil 貝柱と九条ネギごま油焼	¥1,000	Clear soup お吸い物	¥650
Roast duck 鴨コース	¥1,400	Dried kelp and bonito soup stock flavored with salt and light-colored soy sauce Minced fish balls, Rape leaves, Mushrooms, etc.	
Grilled sea bream 焼き鯛	¥1,900		



Chef's choice - Regular

¥3,350

Chef's choice of sashimi

おまかせのお刺身

Assortment of chef's choice sushi

おまかせの寿司盛り合わせ

Around six pieces of pressed sushi, etc.

Soup of the day

本日のスープ

Red miso soup

Fish ball, Shimeji mushrooms, Yuba tofu, Japanese parsley

Today's dessert

本日のデザート

Chef's choice - Deluxe

¥4,800

Chef's choice of sashimi

おまかせのお刺身

Assortment of chef's choice sushi

おまかせの寿司盛り合わせ

Around six pieces of pressed sushi, etc.

Soup of the day

本日のスープ

Red miso soup

Fish ball, Shimeji mushrooms, Yuba tofu, Japanese parsley

Dish of the day

本日の1品

One daily special dish, such as broiled fish

Today's dessert

本日のデザート

Other

Please place one or more orders per person

The above prices include tax.

英語

Lunch Menu



Daily sushi lunch

日替わり寿司ランチ

Nigiri and kyo-zushi (pressed sushi) assortment
Vinegared rice, Tuna

Weekdays - ¥1,080
Weekends, national holidays - ¥1,500



Vinegared rice topped with sliced raw tuna

鉄火丼

Sliced raw tuna (sashimi) placed on top of rice.
Enjoy with wasabi and soy sauce according to your preference.
Tuna, Rice

Weekdays - ¥1,030
Weekends, national holidays - ¥1,500

Vinegared rice topped with a selection of today's seafood

日替わり海鮮丼

Assortment of sliced fish (sashimi) placed on top of rice.
Enjoy with wasabi and soy sauce according to your preference.
Sea bream, Salmon, Rice

Weekdays - ¥1,030
Weekends, national holidays - ¥1,500



Daily sashimi lunch

日替わり刺身ランチ

Assortment of select sashimi.
Served with rice and soup.
Sea bream, Rice

Weekdays - ¥1,030
Weekends, national holidays - ¥1,500



Makunouchi lunch box

幕の内弁当

Includes rolled omelet, broiled fish, a fried dish, a simmered dish, and a dish dressed with sauce. Weekdays only

Weekdays only - ¥920

Arani (simmered fish head) lunch

あら煮ランチ

Simmered salty-sweet fish head of sea bream and other fish.
Also called aradaki.
Includes salad / rice / soup

Weekdays only - ¥920

Please place one or more orders per person

The above prices include tax.

英語

Pufferfish



Fugu (pufferfish) course

¥7,750

We use fresh fugu.

Very filling with generous portions.

Vinegared fugu skin

河豚皮の酢の物

Thinly sliced fugu sashimi (tessa)

河豚の薄造り (てっさ)

Enjoy with condiments such as chopped green onion, grated radish with cayenne pepper, and ponzu sauce.

Fugu hot pot (tecchiri)

河豚の鍋 (てっちり)

Hot pot with kelp broth. Enjoy by dipping in ponzu sauce.

Fugu meat, Napa cabbage, Green onion, Enoki mushrooms, Tofu, Glutinous rice cake

Fugu porridge

河豚雑炊

Today's dessert

本日のデザート

Side dishes

Fugu hot pot (tecchiri)

河豚の鍋 (てっちり)

¥5,700

Hot pot with kelp broth. Enjoy by dipping in ponzu sauce.

Fugu meat, Napa cabbage, Green onion, Enoki mushrooms, Tofu, Glutinous rice cake

Fugu skin

河豚皮

¥700

Chopped parboiled fugu skin

Fugu skin kimchi

河豚皮キムチ

¥980

Thinly sliced fugu sashimi (tessa)

河豚の薄造り (てっさ)

¥2,600

Fugu salad

河豚サラダ

¥2,600

Grilled fugu roe

白子焼

¥2,600

Grilled fugu

焼河豚

¥2,600

Deep-fried fugu

河豚の唐揚げ

¥2,600

Please place one or more orders per person

The above prices include tax.

英語

Longtooth grouper hotpot



Longtooth grouper course

¥7,100

Enjoy the natural longtooth grouper with Yanagiya's specially-made white miso soup. Uses vegetables from Kyoto.

Chef's choice sashimi / sushi

お任せのお刺身/お寿司

Choose either sashimi or sushi.

Longtooth grouper hotpot

クエ鍋

Hot pot dish with white miso. Enjoy by dipping in ponzu sauce.

Comes with udon noodles to finish the meal

Longtooth grouper meat, Mizuna greens, Green onion, Daikon radish, Turnip, Wheat gluten, etc.

Longtooth grouper hotpot

¥5,700

Single hotpot

May take time to prepare because handcrafted when ordered
Please place one or more orders per person

Drink Menu

Japanese sake

Junmai Daiginjo Tamanohikari

純米大吟醸 玉の光
Chilled sake

180 ml - ¥1,450

Junmai Ginjo Tamanohikari

純米吟醸 玉の光
Chilled sake
Has a fruity flavor

300 ml - ¥1,450

Junmai Sasakisyuzo Koto

純米 佐々木酒造 古都
Chilled sake
Slightly dry

300 ml - ¥1,450

Honjozo Oita Nishinoseki

本醸造 大分 西の関
Room temperature / hot

1 go (180 ml) - ¥800

Fugu (pufferfish) fin sake

ふぐひれ酒 ¥1,000
Hot sake is poured over roasted dried pufferfish fins in a special cup

Beer

Draft beer (Yebisu)

生ビール (エビス)

¥700

Bottled beer

瓶ビール

¥700

Non-alcoholic beer

ノンアルコールビール

¥500

Shochu

Available on the rocks, with water, with soda, or with hot water

Ichiko

いいちこ
Barley

¥700

Kurokirishima

黒霧島
Sweet potato

¥700

400 yen: Crushed ice (bucket)

400 yen: Mineral water (bottle)

*Both when ordering a bottle

Other alcohol

Plum liqueur

梅酒

¥700

Available on the rocks, with water, with soda, or with hot water

Wine (red/white)

ワイン (赤・白)

Glass - ¥700

Bottle - ¥3,600

Whiskey/Whisky

ウイスキー

¥1,000

Soft drinks

¥450

Oolong tea

ウーロン茶

Ginger ale

ジンジャーエール

Cola

コーラ

Mineral water

ミネラルウォーター

Orange juice

オレンジジュース

Please place one or more orders per person

The above prices include tax.

英語