

Drink

Beer Large bottle (Asahi / Sapporo 633ml≐21oz) 900 *Good to share with a few people!

Medium bottle (Sapporo 500ml≐17oz) 780

Draft (Kirin) Medium 630 Small 480

Sake Cold (Kamotsuru bottle 300ml≐10 oz) 1,550

Hot Small bottle (150ml≐5oz) 650 Large bottle (300ml≐10oz) 1,250

Shochu (Sweet Potato / Barley) (Japanese distilled Spirit 25% alcohol content) 600

Umeshu - Plum Wine on the rock, with soda or hot water 630

Chu-Hi (Lime / Lemon / Yuzu) (Japanese Shochu-based cocktail mixed with syrup) 600

Others Coke, Zero Coke, Ginger ale 380

Premium 100% Japanese Juice (Apple / Orange) 500

Oolong tea, Cold Green tea, Bottled Mineral water 380

Sparkling water (Perrier 500ml bottle) 500 Non-Alcoholic Beer 550

Pot-served Premium Japanese Tea 1,000

(1 pot for 2~3 person, hot water refill is free for one time)

Houji-cha (Roasted Green tea)

Slightly coffee-like, unique roasted aroma from roasting.

Familiar tea for Japanese people, commonly enjoyed during or after meals.

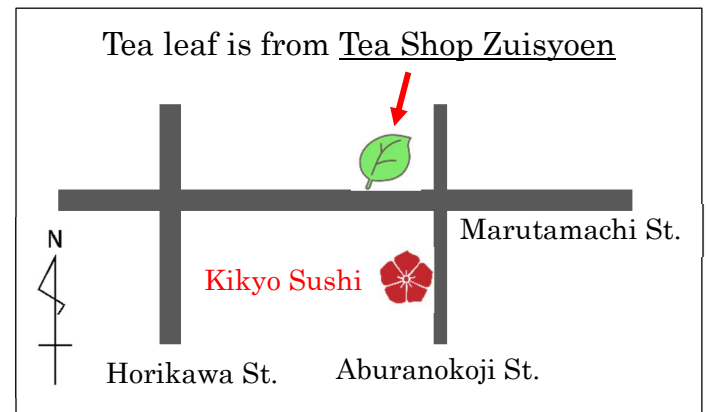


Genmai-cha (Green tea with roasted rice)

Sweet and bitter aroma from Green Tea matches with toasty flavor. Less caffeine contained.

It's said that Genmai-cha was born in Kyoto about 100 years ago when a tea merchant comes up the idea to add little pieces of roasted rice cake to green tea.

*We also have free hot green tea. (cup)



Local Sake

Price: Small cup (60ml≒2oz)
Small bottle (180ml≒6oz)
Large bottle (300ml≒12oz)

Selected by Mitsuru, the son of Kikyo Sushi's owner, who has the qualification of Sake.

1. “Shotoku Junmai Karakuchi” Shotoku Shuzo (Kyoto, Kyoto)

Made by one of the popular breweries in Fushimi, which is famous as a sake brewery town. Its dry taste goes well with sushi and sashimi.

<u>Junmai</u>	350
Light & Dry	1,000
	1,800

2. “Kasa Ichiyou” Ikeda Shuzo (Maizuru, Kyoto)

Brewed in Maizuru city located in the north Kyoto area facing to Sea of Japan, this sake is crisp, well balanced. Good with any Japanese food but especially tempura.

<u>Tokubetsu Junmai</u>	350
Balanced	1,000
	1,800

3. “Kagura Black” Matsui Sake Brewery (Kyoto, Kyoto)

Unfiltered, unpasteurized and undiluted sake. Made from very finely polished rice, its sweet and fruity flavor lingers on the nose.

<u>Junmai Daiginjo</u>	380
Light & Sweet	1,100
	2,000

4. “Banshu Ikkon Extra Dry” Sanyohai Shuzo (Shisou, Hyogo)

Extra dry with full of richness of rice, which goes very well with fish.
While the flavor is delicate, its aftertaste is refreshing without lingering in the mouth.

<u>Junmai Ginjo</u>	380
Dry	1,100
	2,000

We also have sake tasting!

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|---|----------------|-----------------------|
| 5. <u>“Rokkan Tsuki Neko”</u> Towa Sake Brewery (Fukuchiyama, Kyoto) | Junmai | 350
1,000
1,800 |
| Designed to be the best as hot sake. When it’s warmed, the aroma and sharpness of the sake become more pronounced. Bold, rich body. *Small or Large bottle can be served as hot sake. | Rich | |
| 6. <u>“Tamagawa Muroka Nama Genshu”</u> Kinoshita Brewery (Kyotango, Kyoto) | Junmai | 350
1,000
1,800 |
| Unfiltered, unpasteurized and undiluted sake. Rich combinations of acidity and umami taste, nice either when chilled or warmed. *Small or Large bottle can be served as hot sake. | Rich | |
| 7. <u>“Kazuhiro Usunigori Namazake”</u> Nakazawa Shuzo (Higashiomi, Shiga) | Junmai | 350
1,000
1,800 |
| Usunigori is slightly cloudy sake. Made in Shiga where is famous for rice fields. Mildness and acidity nicely mixed with freshness. Very well-balanced. | Balanced | |
| 8. <u>“Zaku Ho No Tomo”</u> Shimizu Seizaburo Shoten (Suzuka, Mie) | Junmai | 380
1,100
2,000 |
| Well balanced fresh and ripe fruit on the nose, with a hint of lychee. Its umami from rice on the palate is followed by a clean, crisp finish. | Light & Sweet | |
| 9. <u>“Happy Doburoku”</u> Happy Taro Brewery (Nagahama, Shiga) | Unpressed Sake | 500
1,500
2,700 |
| Doburoku is un-pressed very cloudy sake. Hand crafted at the microbrewery, it holds nice balance of sweetness and sourness, recommended as aperitif or after meal. | Unique | |

We also have sake tasting!

Premium Local Sake

Price: Bottle (720ml ≒ 24.3oz)

*Bottle only

★1. “SHARI DIAMOND” Shirasugi Shuzo (Kyotango, Kyoto)

This brewery only uses table rice, not sake rice, which is unique for Sake making. It's made to create the best sake that enhances the taste of the cuisine. Made from the local table rice polished up to 40%, it has clean flavor and elegant aroma like delicious shari (steamed rice) shining like a diamond.

10,000
(with a paper box)

Junmai Daiginjo



★2. “Eikun Ikkon” Saito Shuzo (Kyoto, Kyoto)

The rice used for this sake is polished down to 35%, which brings clean, pure taste to the sake. Fruity and rich aroma with elegant flavor, yet crisp aftertaste. Brewed by a long-established brewery in Fushimi area of Kyoto, it receives high praise.

15,000
(with a wood box)

Junmai Daiginjo



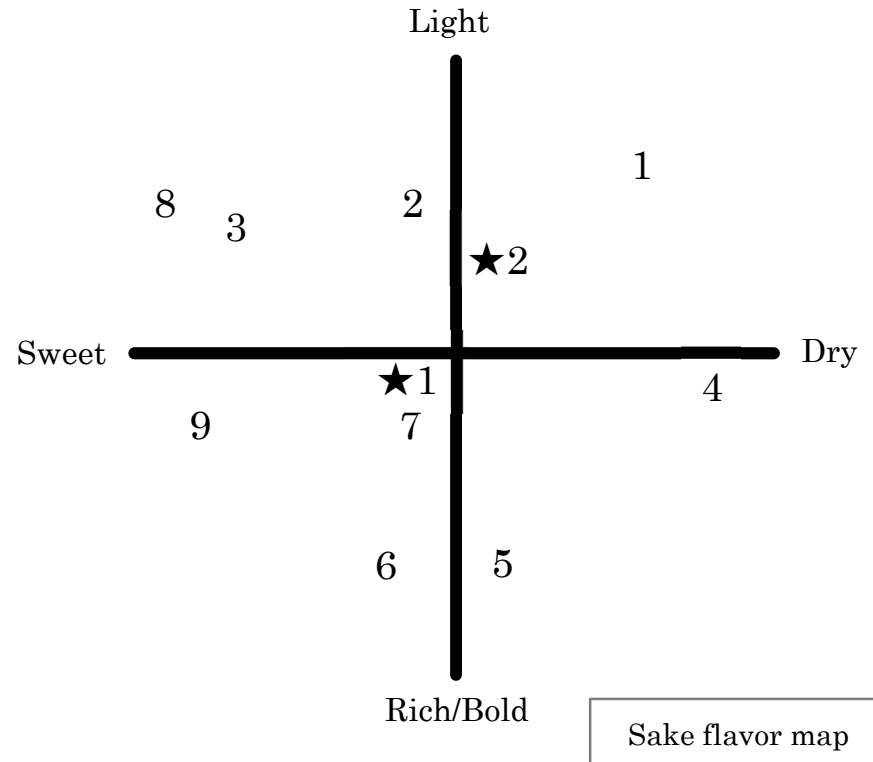
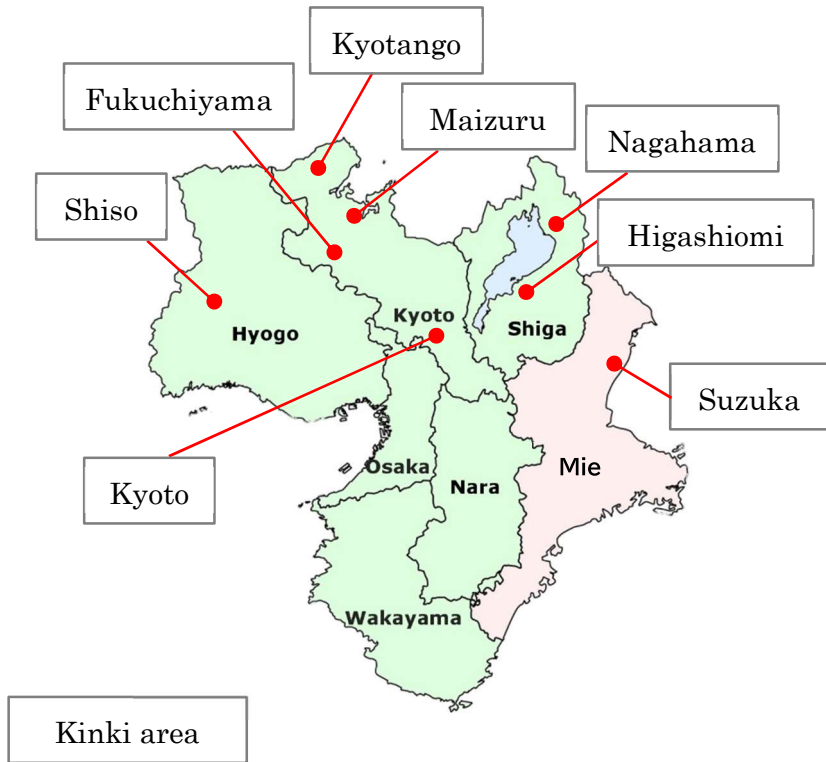
Sake Tasting 1,000 3 types of sake (3 small cups)

A. Best for sushi (Light & Dry) ... 1,2,4

B. Different 3 flavors... 4,7,8

C. Enjoy Kyoto... 1,2,3

*You can also choose any 3 types of sake you like except No.9 & premium.



Japanese Wine

White

Arugabranca Clareza Dry, Kosu Grape, Katsunuma (Yamanashi) Glass 850 Bottle 4,200

Dry white wine made from Japanese original white grape Kosu, which goes well with the flavor of Japanese food such as sushi or sashimi.

TOMOÉ Chardonnay Crisp Dry, Chardonnay, Miyoshi (Hiroshima) Bottle 4,200

Well-balanced wine with ripe grape flavors and fresh acidity. The finish features a pleasant bitterness of bitter orange.

Red

Kurambon Wine Medium body, Muscat Bailey A, Kurambon Wine (Yamanashi) Glass 900 Bottle 5,000

It is characterized by clean fruit aromas of dried plums, cassis and cranberry with the hints of black pepper and mint. There are also mocha and cacao like flavors from barrel aging.