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Kyoto Restaurant Guidebook

A selection of Kyoto's best restaurants

食

製作 | 英語版飲食店ガイドブック製作推進委員会
社団法人 京都市観光協会
財団法人 京都文化交流コンベンションビューロー

2009.4. 50,000

Kyoto City Tourist Association
Kyoto Convention Bureau

“Kyoto Restaurant Guidebook” is a useful and practical guidebook for foreign visitors visiting Kyoto. This booklet covers a wide range of restaurants, café and bars ranging from exclusive Kyoto cuisine to sweets. For your convenience, availability of English menu, accepted credit cards, recommended menus and other useful information is listed in each restaurant information with detailed location map.

Make your visit to Kyoto delicious and unforgettable with this guidebook.

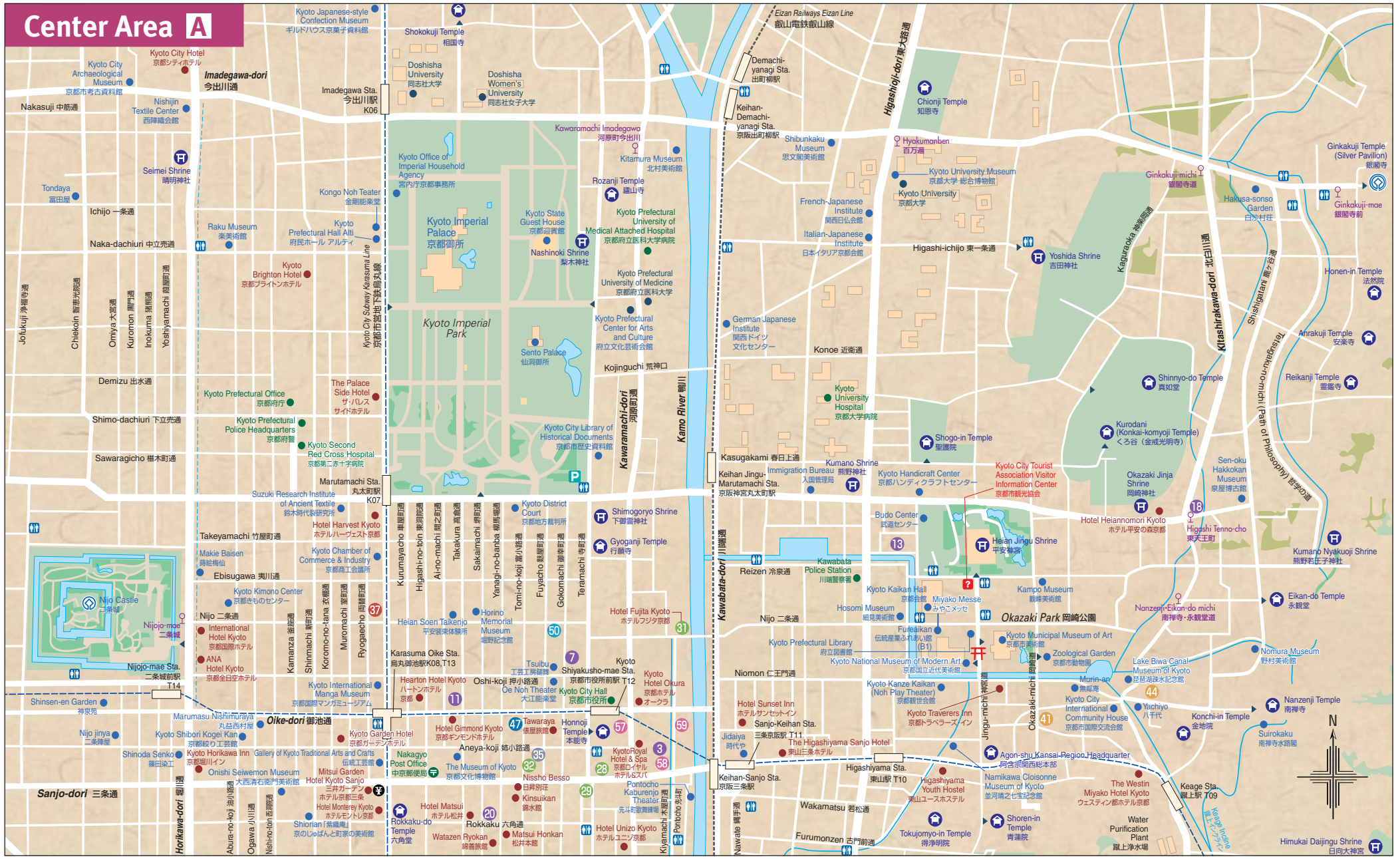
*Restaurant names and contents in this guidebook are based on the information provided by each restaurant.

京都を旅行される海外の方に、その思い出のひとつとなってほしいとの思いから、「京食」を発行いたしました。「京食」のタイトルは京都での「食によるおもてなし」が、海外の方々に、旅の大きな思い出になるよう「京都ならではのおもてなし」との思いを表しています。
英語版飲食店ガイドブック製作推進委員会

Kyoto City Area Map



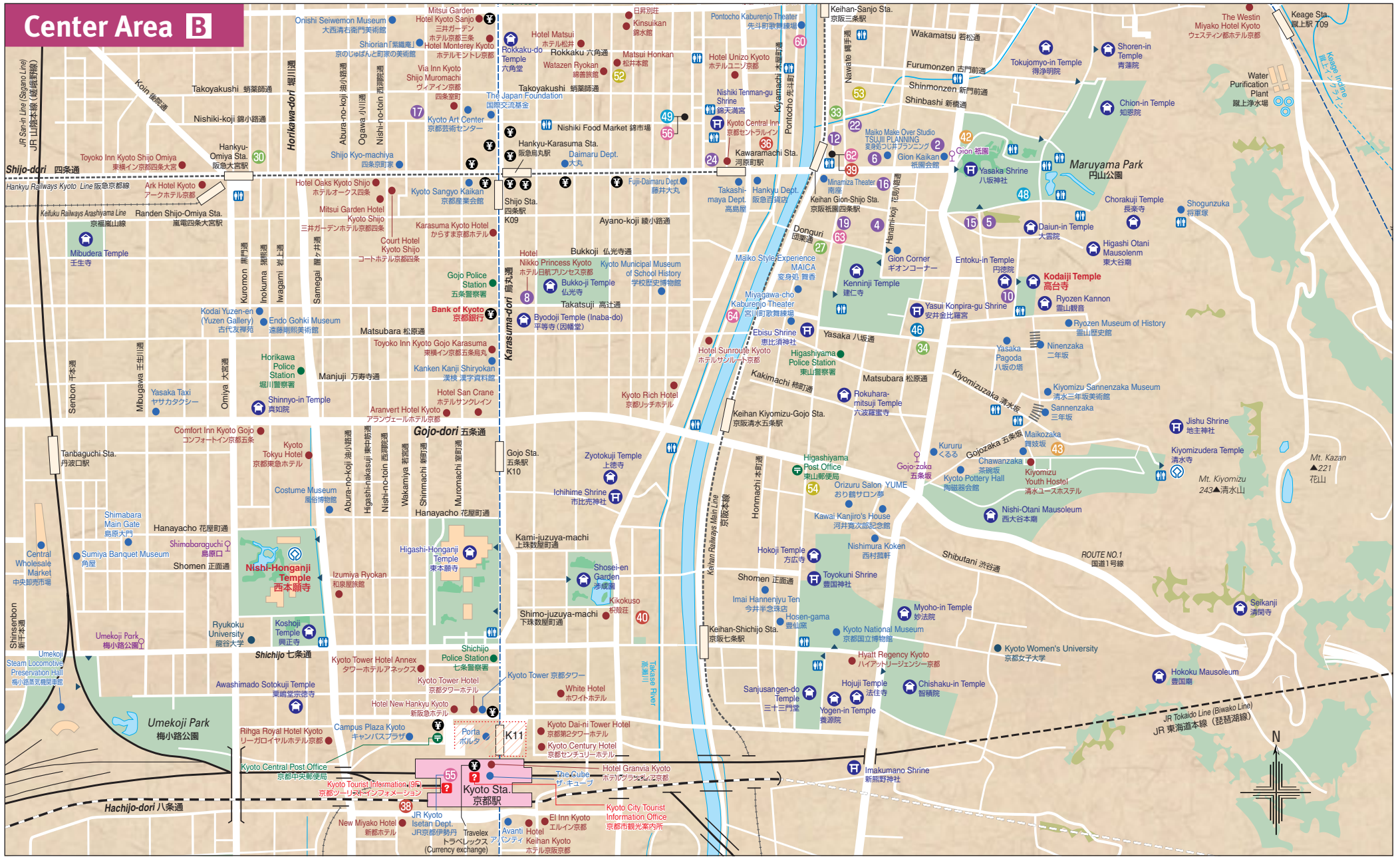
Center Area A



LEGEND 凡例

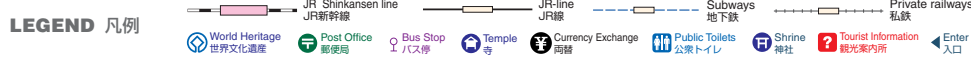
- JR Shinkansen line 京新幹線
- JR-line 京線
- Subways 地下鉄
- Private railways 私鉄
- World Heritage 世界文化遺産
- Post Office 郵便局
- Bus Stop バス停
- Temple 寺
- Currency Exchange 両替
- Public Toilets 公共トイレ
- Shrine 神社
- Tourist Information 観光案内所
- Enter 入口
- Kyoto/Japanese Cuisine 京料理、日本料理
- Meat, Steak, Yakiniku Japanese BBQ 肉、ステーキ、焼肉
- Noodle Dishes 麺
- Pub, Bar, Japanese Tavern (パブ、バー、居酒屋)
- Tofu 豆腐
- Tempura 天ぷら
- Café カフェ
- Western Cuisine 洋食
- International Cuisine インターナショナル

Center Area B



LEGEND 凡例

- JR Shinkansen line
JR新幹線
- JR-line
JR線
- Subways
地下鉄
- Private railways
私鉄
- Kyoto/Japanese Cuisine
京料理、日本料理
- Meat, Steak, Yakiniku Japanese BBQ
肉、ステーキ、焼肉
- Noodle Dishes
麺
- Pub, Bar, Japanese Tavern
パブ、バー、居酒屋
- Tofu
豆腐
- World Heritage
世界文化遺産
- Post Office
郵便局
- Bus Stop
バス停
- Temple
寺
- Currency Exchange
両替
- Public Toilets
公共トイレ
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神社
- Tourist Information
観光案内所
- Enter 入口
- Tempura
天ぷら
- Café
カフェ
- Western Cuisine
洋食
- International Cuisine
インターナショナル



Kyoto / Japanese Cuisine

- 1 Arashiyama Mukadeya 10
- 2 Chanko Kamiyama 10
- 3 Fujiya 11
- 4 Gion Hanasato 11
- 5 Gion Hatanaka 11
- 6 Gion Sato 12
- 7 Hiiragiya Bekkan 12
- 8 Japanese Restaurant Sagano 12
- 9 Kamishichiken Kurosuke 13
- 10 Kodajiri Hashiba 13
- 11 Kushikura 13
- 12 Kyo Shinzan 14
- 13 Kyoryori Rokusei 14
- 14 Mantyo 14
- 15 Minoko 15
- 16 Mitoko 15
- 17 Mukadeya Honten 15
- 18 Okazaki Tsuruya 16
- 19 Oki 16
- 20 Ryokan Kohro 16
- 21 Seiwassou 17
- 22 Shiräume 17
- 23 Sumiya Kiho-an 18
- 24 Tagoto 18
- 25 Tamaya Kamogawa-mise 18
- 26 Togetsutei Shohukaku 19

Meat, Steak, Yakiniku Japanese BBQ

- 27 Genghis Khan Mutton Barbeque Nishiki Kimura 19
- 28 Katsukura Sanjo 20
- 29 Mishima Tei 20
- 30 Moritaya Honten 20
- 31 Steak House Oomi 21
- 32 Tonman 21
- 33 Yakiniku Hiro Gion Yamana-an 21
- 34 Yakiniku Hiro Yasaka-tei 22

Noodle Dishes

- 35 Misoka-an Kawamichiya 22

Pub, Bar, Japanese Tavern

- 36 Izakaya A Bar 23
- 37 Kamichatani 23
- 38 Man in the Moon 24
- 39 The Gael Irish Pub 24
- 40 Travellers cafe & bar ZEN CAFE 24

Tofu

- 41 Awataguchi Junsei 25
- 42 Gion Kagaribi 25
- 43 Kiyomizu Junsei Okabeya 26
- 44 Nanzenji Junsei 26
- 45 Takemura 26

Tempura

- 46 Tempura Yasaka Endo 27
- 47 Yoshikawa Inn/Tempura 27

Café

- 48 Chourakukan Café 28
- 49 Paris 21 e 28
- 50 Patisserie cocofu 29

Western Cuisine

- 51 Café & Restaurant Akamanma 29
- 52 Co-op Inn Kyoto, Patio 30
- 53 Gion Manyoken 30
- 54 Grill Gojozaka 30

International Cuisine

- 55 Ichiba Coji Isetanten 31
- 56 Ichiba Coji Teramachiten 31
- 57 Indian Restaurant Kerala 32
- 58 Kichiri Kyoto Sanjo 32
- 59 McLoughlin's Irish Bar & Restaurant 32
- 60 Pontocho Misoguijawa 33
- 61 Ristorante Azekura 33
- 62 Russian Restaurant Kiev 33
- 63 Takojin 34
- 64 Thai Cuisine Bussaracan 34

Kyoto / Japanese Cuisine

Kyoto cuisine or Japanese cuisine is praised for its beautiful taste and appearance all over the world. A full of local Kyoto vegetables and finest quality seasonal ingredients are perfectly and skillfully cooked in each dish. In a classic Japanese style restaurant or ryokan inn, enjoy the beauties of every season that Kyoto offers for your palate.



Arashiyama Mukadeya

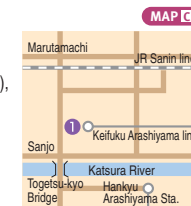
嵐山 百足屋

Buffet style Obanzai, Kyoto's hearty home dishes

Arashiyama Mukadeya combines both traditional and modern Japanese essence. The thick entrance door used to be a door of a large storage. You will also find a big kitchen hearth. Bamboo is used everywhere for interior decoration and you will enjoy fine view of Arashiyama's natural scenery through a large window. Obanzai is the name of Kyoto's home dishes. Obanzai buffet is very popular and offers a variety of healthy and hearty Kyoto dishes.

Recommended menus
Tofu Gozen set (from 15:00): ¥2,100
Obanzai buffet: ¥1,890

2F of Keifuku Arashiyama Sta., 20-1 Tsukurimichi-cho, Saga Tenryuji, Ukyo-ku
Open everyday: late Mar.-early Dec.: 11:00-20:30(L.O.), late Dec.-late Mar.: 11:00-18:30 (L.O.)
Tel: 075-873-1881
<http://www.kurochiku.co.jp>
English menu not available
No credit cards accepted



Chanko Kamiyama

ちゃんこ かみやま

Chanko hot-pot to enjoy a range of fresh ingredients all together

Chanko is a hot-pot dish where all kind of food are in one big pot. In a relaxing restaurant, you can experience the special Chanko hot-pot. The soup is not too heavy and has strong flavor. A small portion of Chanko hot-pot is available so a single visit is welcomed. In addition to the Chanko hot-pot, other fresh seafood dishes must be tasted.

Recommended menus
Salt Chanko hot-pot: ¥3,800
Chige Korean spicy Chanko hot-pot: ¥3,800
Seafood Chanko hot-pot: ¥3,800
Chanko hot-pot course: ¥5,000
Chef's recommended course: ¥8,000
Chef's recommended course: ¥10,000

347-17 Gion-cho Kitagawa, Higashiyama-ku
Open: 18:00-1:00
Closed: Sun., national holidays
Tel: 075-551-0057
English menu not available
VISA, AMEX, DINERS, MASTERS





Fujiya

京料理 藤や

Traditional Kyoto cuisine and a warm hospitality

You can experience an authentic Kyoto cuisine at Fujiya. Counter seats are available up to 8 people and a large Japanese room can accommodate up to 40 people. The counter seats have a comfortable sunken floor, and table seats can be set in the Japanese room. Matcha green tea will be served upon request.

Recommended menus

Lunch

Onjaku-zen set (counter seats only): ¥2,625
Hanagoyomi set: ¥3,990
Lunch Kaiseki course, Matsuri: ¥5,250

Dinner

Chef's recommendation course (counter seats only): ¥5,250
Kaiseki course, Fuji: ¥8,400
Kaiseki course, Yuki: ¥10,500

Kiyamachi-dori Sanjo-agaru (west side of the street, north of Sanjo), Nakagyo-ku

Open: 11:00-14:00 (L.O.), 17:00-21:00 (L.O.)

Tel: 075-252-1811

<http://www.kyo-fujiya.co.jp>

English menu available

VISA, AMEX, DINERS, MASTERS

MAP A



Gion Hanasato

京料理 祇園 花郷

Elegant taste and appearance of Kyoto cuisine in Gion

Gion is the most elegant and historical district of Kyoto, where maiko and geiko are still in activity. Hanasato is located in the heart of Gion and you can feel the depth of Kyoto culture through their colorful dishes using the best ingredients of the day. Kaiseki course menus are popular. Reasonably-priced Shokado bento lunch box is also popular for tourists.

Recommended menus

Lunch

Yasaka set: ¥3,465
Shirakawa (mini Kaiseki course): ¥4,620
Kamogawa (Kaiseki course): ¥5,775

Dinner

Gion course: ¥11,550
Maruyama course: ¥17,325
Higashiyama: ¥23,100

Hanamikoji-dori Shijo-sagaru, Gion-machi, Higashiyama-ku

Open: 11:00-15:30 (L.O.: 14:30), 17:00-22:00 (L.O.: 20:00)

Closed: irregularly

Tel: 075-561-3311

<http://www.gion-hanasato.jp/>

English menu available

VISA

MAP B



Gion Hatanaka

ぎおん 畑中

Luxurious Japanese inn and restaurant for seasonal Kyoto cuisine

Gion Hatanaka is a luxury traditional Japanese inn (ryokan) located in Yasaka Shrine, which is famous for Kyoto's annual massive Gion Festival in July. Both excellent Kyoto cuisine using seasonal ingredients and thoroughly cared hospitality are here for your pleasure. You can have your private room to enjoy your meal. Gion Hatanaka regularly organizes Kyoto Cuisine & Maiko Evening plan where you can enjoy watching dances by maiko (Apprentice Geisha) with your dinner (English explanation available).

Recommended menus

Kyoto Kaiseki course: ¥12,075-14,490
Beef shabushabu: ¥8,037
Kyoto beef Kaiseki course: ¥21,735
Blowfish course (winter only): ¥10,867

Kyoto cuisine and maiko performance dinner show: ¥18,000 (dinner with all you-can-drink)

In front of the south gate of Yasaka Shrine, 505 Gion-cho Minamigawa, Higashiyama-ku

Open: 12:00-14:00 (accepted from 10 people; reservations required), 17:00-19:30 (L.O.; reservations required)

Closed: irregularly

Tel: 075-541-5315

<http://www.thehatanaka.co.jp/English/index.html>

English menu not available

VISA, DINERS, MASTERS, 中国銀聯

MAP C



Gion Sato

ぎおん 佐藤

Beautiful combination of sophisticated taste and dish presentation

Gion Sato is located in Kyoto's best traditional Gion district which specializes in sushi and other Japanese dishes. There are counter seats where the table is made from one solid hinoki cypress timber. Colorful seasonal dishes are served on the table one by one. Try beautiful combination of sophisticated cooking skills and taste with humble but hearty service for a relaxing dining experience.

Recommended menus

Chef's recommended course: ¥10,000

256 Gion-cho Kita-gawa, Shijo-dori Yamato-oji-higashi-iru, Higashiyama-ku

Open: 17:00-24:00

Closed: Mon.

Tel: 075-531-8811

English menu not available

VISA, AMEX, DINERS, MASTERS

MAP D



Hiiragiya Bekkan

柗家別館

Experience of true Japan in a classic Japanese architecture

Though located in the central area of the city, you will experience different world once stepping into this tranquil site of Hiiragiya Bekkan. Everything is prepared perfectly to welcome the guests, from room facilities and meals to staff's hospitality. You will enjoy superb Kyoto Kaiseki (traditional local food) course in your room as each dish will be served by a staff one by one. Breakfast is available either in Japanese or Western style. There are four bath rooms which can be used privately.

Recommended menus

Meals: ¥12,000-¥25,000

*meals will be served only for overnight stay customers.

431 Yamamoto-cho, Gokomachi-dori Nijo-sagaru, Nakagyo-ku

Check-in: 15:00, check-out: 10:30 (open everyday)

Tel: 075-231-0151

<http://www.hiiragiya.com>

English menu not available

VISA, AMEX, DINERS, MASTERS

MAP E



Japanese Restaurant Sagano

日本料理 嵯峨野

Experience the real taste of Japanese cuisine in a historical setting

There is a classic style Japanese court-yard garden inside the restaurant. Our lunch sets and Kaiseki course menus use full of colorful seasonal ingredients which let you feel the sensitive sense of the seasons in Japan. Private Japanese style rooms (with sunken floor table seats) are available for your special occasions with your family or friends. The restaurant will feature a new corner that replace the Teppanyaki, a refurbished Tempura-kappo, scheduled to open at the end of June.

Recommended menus

Traditional Kyoto Kaiseki cuisine

2F of Hotel Nikko Princess Kyoto, Karasuma-dori Takatsujihigashi-iru, Shimogyo-ku

Open everyday: 7:00-10:00 (breakfast), 11:30-14:30 (lunch), 17:00-21:00 (dinner)

Tel: 075-342-2163

<http://www.princess-kyoto.co.jp>

English menu available

VISA, AMEX, DINERS, MASTERS

JAL MILEAGE BANK mile bonus available

MAP F





Kamishichiken Kurosuke

上七軒 くるすけ

Enjoy hearty service and fine Kyoto cuisine in a historical setting

Kamishichiken Kurosuke's 120-year-old building used to be an Ochaya, a house where maiko (apprentice of the geisha) lived. Furniture and interior decorations remain as same with the old days so that you can experience elegant geisha world of Kyoto. There is a small stage in the room on the second floor where you will enjoy watching maiko dance (additional charge required; please enquire for details). The dishes use a lot of tofu which is very healthy and will satisfy your appetite.

Recommended menus

Lunch

Ume course: ¥5,250
Shiraume course: ¥4,200
Koume course: ¥3,150

Dinner

Tenjin course: ¥7,350
Kurosuke Kaiseki course, Matsu: ¥8,400
Kurosuke Kaiseki course, Take: ¥6,300

699 Shinsei-cho, Imadegawa-dori Shichihonmatsu-nishi-iru, Kamigyō-ku
Open: 11:30-14:30 (L.O.), 17:00-21:30 (L.O.)

Closed: Tues. (open if 25th is Tues. or a national holiday and close next day)

Tel: 075-466-4889

<http://www.kurochiku.co.jp>

English menu not available

VISA, AMEX, DINERS, MASTERS

*A 10% service charge will be added for dinner time.



Kodaiji Hashiba

高台寺 羽柴

Perfect marriage between home-made yuba and Kyoto cuisine

Kodaiji Hashiba's home-made yuba (soy milk skin) is a specialty to be tried. Every morning, freshly produced yuba arrives from their factory. The restaurant is located just next to Entoku-in Temple (sub-temple of Kodai-ji Temple) which is one of the highlight areas of Higashiyama district. You can enjoy your meal while viewing a dignified Yasaka Pagoda from your seat.

Recommended menus

Kyoto Yuba Zen set: ¥2,100
Hannari Zen set: ¥2,940
Hannari Zen set with yuba rice: ¥3,255
Yu-tofu Zen set: ¥3,255
Yu-tofu Zen set with yuba rice: ¥3,570
Yuba-nabe hot-pot set: ¥3,255
Yuba-nabe hot-pot set with yuba rice: ¥3,570

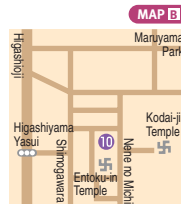
2F of Nene Bldg., 530 Kodaiji Shimogawara-cho, Higashiyama-ku
Open: 11:00-15:00 (L.O.), 17:00-20:00 (L.O.); dinner time is available only during the special night time illumination period of Kodai-ji Temple

Closed: Oct. 6

Tel: 075-531-0666

<http://www.kodaiji-hashiba.co.jp>

English menu available



Kushikura

炭火串焼き 串くら

Feel Japanese seasons on skewers in a 100-year-old machiya house

Only strictly selected fine ingredients are used for Kushikura's skewered dishes. Each skewer is carefully grilled on a Bincho-tan charcoal. Try seasonal Kyoto vegetables and other taste on each skewer.

Recommended menus

Machiya course: ¥3,800
Skewered chicken balls: ¥240
Skewered leek and chicken: ¥260
Honen-kushi: ¥280
Eggroll: ¥500
Tofu and 10 kinds vegetable salad: ¥700
Kushikura chicken: ¥880

584 Hiragi-cho, Takakura-dori Oike-agaru, Nakagyō-ku
Open: 11:30-14:30 (L.O.: 14:00), 17:00-22:30 (L.O.: 21:45)

Closed: end and beginning of the year

Tel: 075-213-2211

<http://fukunaga-ff.com/kushikura/index.html>

English menu available

VISA, AMEX, DINERS, MASTERS



Kyo Shinzan

京新山

Try the taste of Kyoto cuisine at ease

At Kyo Shinzan, you will feel delicate hospitality to welcome customers in a true Japanese atmosphere which has passed down for generations in the old capital. Experience the rich taste and depth of Japanese cuisine in relaxing mood. There are some rooms equipped with sunken floor table seats.

Recommended menus

Nigiri sushi: ¥2,500
Tempura course: ¥3,500
Katsugyo course: ¥5,000
Kaiseki course: ¥8,000
Yasaka course: ¥5,000

Nawate-dori Shinbashi-nishi-iru, Higashiyama-ku, Kyoto

Open: 11:30-15:00 (L.O.: 14:30),
17:00-22:00 (L.O.: 21:30)

Closed: Dec. 31-Jan. 2

Tel: 075-541-6980

English menu not available

VISA, AMEX, DINERS, MASTERS



Kyoryori Rokusei

京料理 六盛

A time-honored restaurant with 110-year history

Rokusei has served wonderful Kyoto cuisine for 110 years. It is particularly popular for celebrating occasions, for example, wedding, first shrine visit for a new born baby, children's healthy growth celebration, etc. Located in a cultural area where the Heian Shrine and other fine museums are gathered.

Recommended menus

Teoke Bento lunch box (until 14:00): ¥3,465
Teoke Bento lunch box with sashimi (until 17:00): ¥4,389
Miyako (until 17:00): ¥6,353
Recommended course: ¥8,085
Koto course: ¥6,353
Hana course: ¥9,240
Teoke Kaiseki course: ¥11,550
Kaiseki course, Manyo: ¥14,490

71 Okazaki Nishi Tenno-cho, Sakyo-ku

Open: 11:30-14:00, 17:00-21:00 (L.O.: 20:00), no break on Sat., Sun., holidays

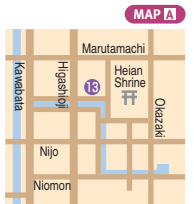
Closed: Mon. (open if Mon. is a national holiday)

Tel: 075-751-6171

<http://www.rokusei.co.jp>

English menu available

VISA, DINERS



Mantyo

萬長

Real Kyoto cuisine cooked with heart

Mantyo, located in front of the north entrance of Myoshin-ji Temple, specializes in Kyoto cuisine and sushi. One of the recommended menus is the Tsurezure Bento lunch box which is named from a famous Japanese diary written by Kenko Yoshida, who lived near the restaurant. You will enjoy the real taste of Kyoto cuisine and sushi with reasonable prices.

Recommended menus

Tsurezure Bento lunch box: ¥2,940
Tendon set: ¥1,365
Tempura set: ¥2,200
Nigiri sushi with soup: ¥2,000
Special nigiri sushi with soup: ¥2,500
Hisago sushi with soup: ¥1,500
Seasonal lunch set, Ume: ¥2,200
Rice topped with teriyaki grilled Edo eel: ¥2,400

In front of the north gate of Myoshin-ji Temple, Ichijo-dori, Ukuyo-ku
Open: 11:00-20:00 (reservations necessary after 17:00)

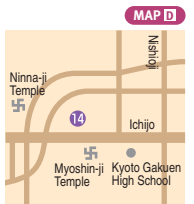
Closed: irregularly

Tel: 075-461-3961

<http://www.mantyo.com>

English menu not available

VISA, AMEX, DINERS, MASTERS





Minoko

美濃幸

Traditional Kyoto cuisine in a beautiful Japanese room

In a classic Sukiya-zukuri architecture, experience the world of a sophisticated Kyoto cuisine using a full of seasonal ingredients. Located very close from Kodai-ji Temple, Yasaka Shrine, Maruyama Park and downtown, Minoko offers unforgettable dining moment for your Kyoto trip.

Recommended menus

Lunch (including tax and service charge)
 Chabako Bento lunch box: from ¥4,000
 Chabako Bento lunch box: ¥5,200
 Hangetsu Fuchidaka lunch course: ¥6,930
 Furu Kaiseki course: from ¥10,444

Dinner (including tax and service charge)
 Furu Kaiseki course: from ¥15,697

480 Aoi-cho, Gion Shimogawara-dori, Higashiyama-ku
Open: 11:30-14:30 (L.O.), 17:00-20:00 (L.O.)
Closed: irregularly, beginning of Jan.
Tel: 075-561-0328
 English menu available
 VISA, AMEX, DINERS, MASTERS



Mitoko

美登幸

Elegant Kyoto cuisine in the historical Gion

Mitoko has been located in the historical and elegant Gion, the district of maiko and geiko for 50 years. You will experience wonderful Kyoto Kaiseki courses or reasonably priced Gozen sets depending on your needs and your budget.

Recommended menus

Kyoto Kaiseki course, Miyako: ¥8,893
 Kyoto Kaiseki course, Yasaka: ¥7,507
 Gion Gozen set, Mai (lunch): ¥3,234
 Gion Gozen set, Nagomi: ¥4,158
 Gion Gozen set, Utage: ¥5,544
 Yu-tofu & yuba Gozen set: ¥4,158
 Yu-tofu Gozen set (lunch): ¥3,060

Gion Hanamikoji Shijo-sagaru, Higashiyama-ku
Open: 11:30-15:00, 16:00-22:00 (L.O.: 21:00)
Tel: 075-561-3602
<http://www.gion-mitoko.jp>
 English menu available
 VISA, AMEX, DINERS, MASTERS
 A 5% room charge will be added if using a private room.
 Non-smoking seat is available only in the private rooms.



Mukadeya Honten

百足屋 本店

Fine Kyoto home dishes in a traditional Machiya house

Mukadeya successfully renovated a traditional Machiya, a Kyoto residential and business house from the mid Meiji period (1868-1912). As you go through the restaurant's wood lattice entrance, you will see the stone paved path and kitchen hearth. Antique furniture and house structure give nostalgic and warm feelings of the old Kyoto. As well as dishes using Kyoto vegetables and seasonal ingredients, you will fully enjoy this dining experience at Mukadeya with all senses.

Recommended menus

Lunch
 Mukadeya Bento lunch box: ¥3,150
 Mukadeya Gozen set: ¥5,250

Dinner
 Shinmachi set: ¥5,250
 Nishiki set: ¥7,350
 Muromachi set: ¥10,500

381 Mukadeya-cho, Shinmachi-dori Nishikikoji-agaru, Nakagyo-ku
Open: 11:00-14:00 (L.O.), 17:00-21:00 (L.O.)
Closed: Wed.
Tel: 075-256-7039
<http://www.kurochiku.co.jp>
 English menu not available
 VISA, AMEX, DINERS, MASTERS



*A 10% service charge will be added for dinner time.



Okazaki Tsuruya

岡崎つる家

Traditional taste and cooking skill with 100-year history

Okazaki Tsuruya opened in 1928 as an accommodation for people who came to Kyoto to prepare for the ceremony of ascendance of the Emperor Showa held at the imperial palace. We have welcomed many celebrities and famous people since then. Enjoy the true excellence of our Japanese cuisine in a dignified Sukiya-zukuri building with a fine Japanese garden at the foot of Higashiyama hill.

Recommended menus

Special lunch Kaiseki course: ¥15,000
 Lunch Kaiseki course: ¥25,000
 Dinner Kaiseki course: ¥37,800
 *prices include tax and service charge.

30 Okazaki Higashi Tenno-cho, Sakyo-ku
Open: 11:30-15:00, 17:00-21:00
Closed: Dec. 26-Jan. 6
Tel: 075-761-0171
<http://www.kyoto-tsuruya.co.jp>
 English menu not available
 VISA, AMEX, DINERS, MASTERS



Oki

旬・炭火 燻

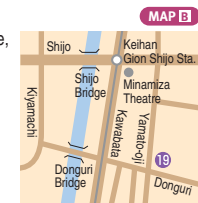
Fresh seafood from all over Japan

Strictly selected fresh seafood arrive to Oki from all over Japan every day. Oki's cooking style is very simple to offer a direct taste of the sea. A variety of Japanese sake option is available for your fun night with good foods and friends. Oki's friendly staff will welcome you!

Recommended menus

Kumoko cod milt with sour soy sauce: ¥800
 Hot-pot cooked beef: ¥500
 Sweet-stewed pork: ¥800
 Grilled Nodoguro fish: ¥1,200
 Grilled Tsubodai fish: ¥900
 Butter-grilled scallop: ¥900
 Grilled dried mackerel: ¥900
 Sashimi: current prices

60 Kamei-cho, Yamato-ji-dori Shijo-sagaru 2 Chome, Higashiyama-ku
Open: 17:30-1:30
Closed: Thurs.
Tel: 075-541-6464
 English menu not available
 VISA, MASTERS



Ryokan Kohro

旅館こうろ

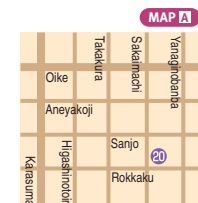
Traditional Japanese cuisine in a ryokan inn

Kohro is a ryokan, a traditional Japanese inn. Generally, ryokan offers Japanese cuisine for the guests staying in the inn. Kohro serves not only for their staying guests but also for tourists just visiting them to enjoy great meals. However, reservations are necessary to make in advance as it takes a while to prepare for a real course of Japanese cuisine.

Recommended menus

Genji Zen set: ¥3,675
 Utsusemi Zen set: ¥4,725
 Kohro Kaiseki course: ¥5,775
 Fukumi Kaiseki course: ¥6,825
 Hanayoi Kaiseki course: ¥8,925
 Agemaki Kaiseki course: ¥10,500
 Sukiyaki: ¥5,250

On the north-east corner of Sakaimachi and Rokka-ku, Nakagyo-ku
Open: 11:00-14:30, 17:00-22:00
Tel: 075-221-7807
<http://www.kohro.com/>
 English menu not available
 VISA, AMEX, DINERS, MASTERS
 *Genji and Utsusemi Zen sets are available only in the lunch time.





Seiwassou

料亭旅館 清和荘

Taste Kyoto vegetables and seasonal dishes in a Japanese room with fine view

There is a famous well at Seiwassou where people can still enjoy a sweet and natural spring water. Seiwassou uses plenty of this water for their dishes. Enjoy a delicate Japanese cuisine in a private room with a fine view of the garden.

Recommended menus

Kaiseki course: from ¥8,400
Kame Shokado set: ¥3,675
Tsuru Shokado set: ¥5,250
Lunch Kaiseki course (weekday only): ¥5,250
Lunch Tenshin set (weekday only): ¥2,730

8 Fukakusa Echigoyashiki-cho, Fushimi-ku
Open: 11:00-14:00, 17:00-22:00 (L.O.: 19:00)
Closed: Mon. (open if Mon. is a holiday and so closed on Tues.), Dec. 30-Jan. 2, three days in mid Aug.
Tel: 075-641-6238
<http://www.seiwassou.com>
English menu not available
VISA



Shiraume

白梅

Experience sophisticated Kyoto cuisine in traditional Japanese settings

Shiraume originally started as an Ochaya, a place where maiko (apprentice of geisha) lives and works about 140 years ago. Today they operate as a ryokan (traditional Japanese inn) serving Kyoto cuisine meal. It is located in the very historical area which is designated as a special preservation district of traditional buildings. You may feel as if you were visiting Japan 100 years ago. If you are lucky, you may see elegant appearance of maiko and geiko, hearing their wooden clogs. Standing by serene Shirakawa Stream, cherry blossom in spring, hydrangea and fireflies in summer, bush clovers in autumn and plum in winter... You will enjoy best seasonal beauty anytime you visit Shiraume.

All seats at Shiraume are private so you can fully enjoy both excellent Kyoto cuisine and this classic Japanese building. Shiraume's Kaiseki course uses a lot of the best ingredients of the day. Steak course using Kobe beef, Tempura course is also highly recommended. Special plan to arrange maiko and geiko is available. They will come to your room and perform beautiful dance and songs (additional charge required; please enquire for details). If you have any food allergy, tell them in advance and a special menu will be prepared.



Recommended menus

Kaiseki course (about 9 dishes): ¥9,975 (appetizers, soup, sashimi, simmered dish, grilled dish, deep-fried dish, vinegared dish, rice, dessert)

Kaiseki course (about 10 dishes): ¥12,075 (one more dish will be added above)

Kaiseki course (about 10 dishes): ¥14,175 (one more dish will be added above)

Steak course (about 7 dishes): ¥9,975 or ¥12,075 (appetizers, soup, simmered dish, steak, deep-fried dish, rice, dessert)

Tempura course (about 7 dishes): ¥9,975 or ¥12,075 (appetizers, soup, simmered dish, grilled dish, assorted tempura, rice, dessert)

By Shirakawa Stream, Gion Shinbashi, Higashiyama-ku
Open: 17:30-22:00 (L.O.: 20:00)
Closed: irregularly
Tel: 075-561-1459
tomoko-shiraume@kuf.biglobe.ne.jp
<http://www.shiraume-kyoto.jp>
English menu available
VISA, AMEX, DINERS, MASTERS

*Reservations are necessary the day before by e-mail or FAX.
*reservations by phone is accepted only in Japanese; let us know which course menu you choose when making a reservation.



Sumiya Kiho-an

すみや亀峰菴

A classic Japanese onsen spa & Japanese cuisine in suburban area

Sumiya Kiho-an is located in the countryside of Kameoka, about 30 min. drive from Saga Arashiyama of Kyoto. The building is a classic Japanese style including earthen floor entrance and alcove decorated with paper dyed with natural persimmon leaves. Some rooms are equipped with a private open-air bath made of special wood. Feel the sense of Japanese beauty in the Yunohana Onsen hot spa area in Kameoka.

Recommended menus

Lunch
Kaiseki course, Tamba: ¥10,500
Lunch set: ¥6,825
Staying overnight
With seasonal special dishes: ¥30,450
Kaiseki course, Kiho: ¥25,200

25 Kakhana Miyano-oku, Hiedano-cho, Kameoka
Open: 11:00-14:30 (lunch time: reservation required)
Closed: irregularly
Tel: 0771-22-0394
<http://www.sumiya.ne.jp/>
English menu not available
VISA, AMEX, DINERS, MASTERS



Tagoto

四条 御旅町 田ごと

Enjoy a relaxing and traditional Kyoto cuisine

Only a few steps from bustle Shijo Street as the stone paved approach leads you, there is a serene classic Japanese space for you. Enjoy your meal in a tranquil room although you are in the middle of downtown. The dishes use a lot of seasonal Kyoto vegetables and specialties of Kyoto including yuba (soy milk skin).

Recommended menus

Koetsu Mizusashi Bento lunch box: ¥3,700
Yuba cuisine: ¥3,900
Kaiseki course, Usagi: ¥6,300
Kaiseki course, Kine: ¥8,400
Kaiseki course, Usu: ¥10,500

34 Otabi-cho, Shijo-dori Kawaramachi-nishi-iru, Shimogyo-ku
Open: 11:00-15:00 (L.O.), 16:30-21:00 (L.O.: 20:30)
Closed: Jan. 1
Tel: 075-221-1811
<http://kyoto-tagoto.co.jp>
English menu available
VISA, AMEX, DINERS, MASTERS



Tamaya Kamogawa-mise

玉屋 かも川店

Wonderful Kaiseki courses using seasonally harvested Kamigamo local vegetables

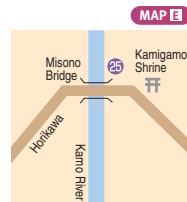
Located close to Kamigamo Shrine and serene Kamo River, Tamaya Kamogawa-mise offers fine Kyoto cuisine which uses a full of seasonal locally grown vegetables and fresh seafood. The building is a beautiful Sukiya-zukuri style Japanese house which accommodates a large banquet room (up to 50 people) and 6 small private rooms (for 2-8 people). Table seats in a Japanese room are available.

Recommended menus

Lunch set: ¥3,150
Lunch set: ¥4,200
Lunch set: ¥5,250
Lunch set: ¥7,350
Kaiseki course: ¥8,400
Kaiseki course: ¥10,500
Kaiseki course: ¥13,650
Kaiseki course: ¥15,750

30-19 Kamigamo Asatsuyugahara-cho, Kita-ku
Open: 12:00-13:00 (L.O.), 17:00-19:30 (L.O.)
Closed: Wed. and two days a month on other day
Tel: 075-723-0353
<http://www.eonet.ne.jp/~kamigamo-tamaya/index.htm>
<http://r.gnavi.co.jp/k007300>
English menu not available
VISA, AMEX, DINERS, MASTERS

*service charge will be added (10% for lunch time, 15% for dinner time)





Togetsutei Shohukaku

渡月亭 松風閣

By Togetsu-kyo Bridge, the best location for exploring Arashiyama area

A fine view of Togetsu-kyo Bridge, Mount Ogura and other beautiful scenes of Arashiyama can be enjoyed from your traditional Japanese style room. Using Kyoto's tofu and yuba (soy milk curd) as main ingredients, you will fully enjoy delicate taste of Kyoto cuisine. Our dishes are particularly popular among female visitors to make enjoy both eyes and tongue.

Recommended menus

Tofu Kaiseki course: ¥5,250
Yuba Kaiseki course: ¥5,250
Tofu Gozen set: ¥3,780
Yuba Gozen set: ¥3,780
Take Bento lunch box: ¥3,150
Kaiseki course (reservations necessary): from ¥8,400

Kan-yuchi, Saga Nakanoshima-cho, Ukyo-ku
Open: 11:00-19:00 (L.O.), until 18:00 (L.O.) in winter
Closed: irregularly
Tel: 075-871-1310
<http://www.kyoto-arashiyama.jp/>
English menu not available
VISA, AMEX, DINERS, MASTERS



Katsukura Sanjo

かつくら三条本店

Delicious Tonkatsu pork cutlet grown in Kyoto

Katsukura is a Kyoto-based Tonkatsu (pork cutlet) restaurant. Faint scent of hand-grated sesame fills inside. Katsukura has respected the tradition of their Kyoto Tonkatsu taste for many years. You can get free refills on rice and cabbage.

Recommended menus

Loin cutlet set (70g, 120g, 160g): from ¥1,000
Fillet cutlet set (70g, 120g, 160g): from ¥1,100
Fresh yuba croquette with fillet cutlet: ¥1,440
Katsukura Zen set: ¥1,750
Large size steamed egg hotchpotch: ¥450

16 Ishibashi-cho, Sanjo-dori Teramachi-higashi-iru, Nakagyo-ku
Open: 11:00-21:30 (L.O.: 21:00), Sat: 11:00-22:00 (L.O.: 21:30)
Closed: irregularly
Tel: 075-212-3581
<http://fukunaga-tf.com/katsukura/index.html>
English menu available
VISA, AMEX, DINERS, MASTERS



Mishima Tei

三嶋亭

The first quality Japanese beef since 1873

Mishima Tei has offered the best quality Japanese beef cuisine on the present site, Teramachi Sanjo, since 1873, just after the Meiji restoration. The name is honorary known throughout Japan as the restaurant which has offered wonderful beef cuisine for over 130 years.

Recommended menus

Mishima Tei Sukiyaki: ¥12,705
Extra special Sukiyaki: ¥9,933
Special Sukiyaki: ¥8,663
Mishima Tei Mizudaki: ¥12,705
Extra special Mizudaki: ¥9,933
Special Mizudaki: ¥8,663
Mishima Tei Oil Yaki: ¥12,705
Extra special Oil Yaki: ¥9,933

Teramachi-dori Sanjo-sagaru, Nakagyo-ku
Open: 11:30-22:00 (L.O.: 21:00)
Closed: Wed. (open every day in Nov. & Dec., open on a national holiday and closed next day)
Tel: 075-221-0003
English menu available
VISA, AMEX, DINERS, MASTERS
Room charge (sunken floor Japanese style): ¥1,155-¥3,465



Moritaya Honten

モリタ屋 四条猪熊本店

Best sukiyaki restaurant in Kyoto since 1869

Since opened in 1869, just after the Meiji restoration, Moritaya has offered a first class Japanese beef cuisine for 140 years. Cattle are grown in our private farm in Wachi highland of Kyoto prefecture and other excellent Japanese Wa-gyu beef are used for our sukiyaki, shabushabu, oiru-yaki and steak. The rooms are all traditional Japanese style. Enjoy your special Kyoto dining experience. Branch shop: Kiyamachi-ten: Tel: 075-231-5118 (open: 11:30-23:00). Note: the photo is for 4 people (¥7,870/person).

Recommended menus

Lunch time
Sukiyaki or Shabushabu course
Honten: ¥3,670-4,720
Kiyamachi-ten: ¥3,150-7,870
Dinner time
Sukiyaki course: ¥3,990-7,870
Shabushabu course: ¥3,990-7,870
Oiru-yaki course: ¥5,040-7,870

521 Nishiki Inokuma-cho, Inokuma-dori Shijo-agaru, Nakagyo-ku
Open: 11:30-15:00, 17:00-23:00 (open between 11:30-22:00 on Sun. & national holidays)
Closed: irregularly (Dec. 31 & Jan. 1)
Tel: 075-842-0298
<http://www.moritaya-net.com>
English menu available
VISA, AMEX, DINERS, MASTERS



Meat, Steak, Yakiniku Japanese BBQ

Excellence of Japanese beef or other meat attracts foodies and meat lovers regardless of country. The first quality Japanese beef is very tender, almost melting in your mouth. Raised and processed under strict control, Japanese meat will add pleasure to your meal.



Genghis Khan Mutton Barbecue Nishiki Kimura

ジンギスカン専門店 錦キムラ

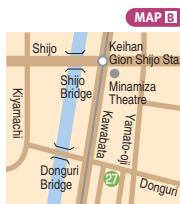
Eat mutton and you will get healthy and have a soft skin

Nishiki Kimura specializes in Genghis Khan mutton barbecues. Their lamb is very fresh and use only young sheep meat (before 1 year old) so it doesn't have strong meat smell, everyone will love to come back to enjoy their dishes again and again. The staff will cook your meat in front of you and will show you how to enjoy it. The Genghis Khan set includes both meat and vegetables.

Recommended menus

Genghis Khan set: ¥1,000
Assorted vegetables: ¥500
Assorted mushrooms: ¥700
Loin with green onion: ¥800
Roast lamb: ¥800
Rice bowl with grated yam and green onion: ¥400
Lamb chop: ¥800

109 Hakata-cho, Yamato-ochi-dori Shijo-sagaru 3 chome, Higashiyama-ku
Open: 17:00-2:00 (open from 12:00 on Sun.)
Closed: Wed. (open if Wed. is a national holiday)
Tel: 075-551-5666
English menu available
VISA, MASTERS





Steak House Oomi

ステーキ割烹 近江

Top quality Japanese beef in a gorgeous 100-year-old traditional villa

The Ebisugawa-tei is a gorgeous 100-year-old traditional Japanese villa built with the finest cypress wood. It used to be the luxurious residence of a Japanese baron. You can enjoy top quality Japanese beef and other fine Japanese cuisine. Watch the chef preparing your meal from the comfortable sunken floor counter seats.

Recommended menus

Takasegawa course: ¥9,000
 Japanese black beef steak course: ¥10,500
 Seafood course: ¥10,500
 Chef's recommendation Oomi course: ¥16,000
 Fujita course: ¥19,070
 Kamogawa course: ¥29,000
 Steak lunch course: ¥5,000
 Gourmet lunch course: ¥6,000

In the Ebisugawa-tei villa in Hotel Fujita Kyoto, west side of Nijo Bridge on Kamo River, Nakagyo-ku

Open everyday: 11:30-14:30 (open only Sat., Sun., national holidays), 17:00-21:00

Tel: 075-222-1511

<http://www.fujita-kyoto.com>

English menu available

VISA, AMEX, DINERS, MASTERS



Tonman

とん漫

Offering crispy pork cutlets with original Japanese taste sauce for 60 years

Going through a wooden lattice entrance and following a narrow stone-paved approach, you will arrive in a relaxing pork cutlet restaurant. Since it opened 60 years ago, Tonman has offered their original taste, especially their sauce made from bonito and kelp broth with spice and herbal vegetables. The sauce is cooked for hours, taking all day, and complete the perfect marriage with the meat.

Recommended menus

Tonkatsu set: ¥1,200
 Tonkatsu deluxe set: ¥2,000
 Fillet cutlet set: ¥2,000
 Fillet cutlet deluxe set: ¥2,500
 Beef cutlet set: ¥2,300
 Beef cutlet deluxe set: ¥3,000
 Deep-fried shrimp set: ¥2,200
 Omelet set: ¥2,200

Tominokoji-dori Aneyakoji-sagaru, Nakagyo-ku

Open: 11:30-14:00, 17:00-21:00 (L.O.: 20:30), no break on Sat., Sun., holidays

Closed: irregularly on Sun.

Tel: 075-241-1818

English menu available

VISA, AMEX, DINERS, MASTERS



Yakiniku Hiro Gion Yamana-an

京の焼肉処 弘 祇園山名庵

Ultimate combination of yakiniku Japanese barbecue and Kyoto cuisine in a historical building

The restaurant building used to be a gorgeous Japanese ryokan inn built over 100 years ago. In a spacious inside, you will be marveled at the great taste of first class Japanese beef and at the sophisticated Kyoto cuisine.

Recommended menus

Chef's recommendation course, Tatsumi: ¥6,000
 Chef's recommendation course, Shirakawa: ¥7,000
 Chef's recommendation course, Gion: ¥8,000
 Shabushabu: ¥5,250

Shinbashi, Gion Shijo Nawate-agaru, Higashiyama-ku

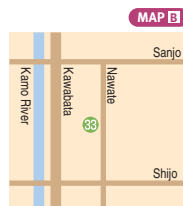
Open: 17:00-24:00

Tel: 075-561-1717

<http://www.yakiniku-hiro.com>

English menu not available

VISA, AMEX, DINERS, MASTERS



Yakiniku Hiro Yasaka-tei

京やきにく 弘 八坂邸

Sophisticated yakiniku Japanese barbecue and Kyoto cuisine in a beauty of Japanese architecture

The building used to be a large house of rich merchants in the early Showa period (1912-1988). Later, the house was bought by a movie company and was used as an accommodation for movie directors, staff and actors while they were shooting movies in Kyoto. About half of the vast site (about 660 square meters) is a Japanese style garden. Enjoy luxury experience in elegant surroundings.

Recommended menus

Seasonal Kaiseki course: ¥8,400
 Hiro Kaiseki course: ¥6,300
 Toriseikai Kaiseki course: ¥10,500

11-9 Komatsu-cho, Higashioji-dori Yasaka-nishi-iru, Higashiyama-ku

Open: 17:00-24:00

Tel: 075-525-4129

<http://www.yakiniku-hiro.com>

English menu not available

VISA, AMEX, DINERS, MASTERS



Noodle Dishes

One of Japanese people's favorite dishes is noodles. Noodle variety is very wide in Japan depending on the ingredients or kind of soup. Soba buckwheat noodle, udon flour noodle and Chinese noodle is particularly popular.



Misoka-an Kawamichiya

晦庵 河道屋

A 300-year history as a soba noodle restaurant with a classic Sukiya-zukuri architecture

The time-honored soba noodle shop started in 1710. The building is a classic Sukiya-zukuri style which has a fine Japanese garden. In a tranquil inside, enjoy fine soba buckwheat noodle dishes. The most recommended menu is the Hokoro special hot-pot including yuba (soy cream skin) and Kyoto vegetables going very well with simple noodles.

Recommended menus

Hokoro special hot-pot: ¥8,000 (accepted from 2 people)
 Grilled chicken with pepper: ¥750
 Tempura: ¥1,350
 Kamo namba noodle with duck meat: ¥950
 Nishin noodle with herring: ¥1,150
 Noodle with tempura: ¥1,470
 Soba noodle: ¥700

295 Shimohakusan-cho, Fuyacho-dori Sanjo-agaru, Nakagyo-ku

Open: 11:00-20:00 (Hokoro hot-pot is available until 19:30)

Closed: Thurs., Jan. 1-4

Tel: 075-221-2525

<http://www.kawamichiya.co.jp>

English menu available

VISA, AMEX, DINERS, MASTERS



Pub, Bar, Japanese Tavern

Before you finish a day, why not visiting a pub or bar and enjoy relaxed and fun moment. It is good to talk with your party about the impression of Kyoto or meet new visitors or Kyoto locals and enjoy conversation over the glasses.



Izakaya A Bar

居酒屋A

Come to watch an exciting bottle-opening performance!

This bar looks like a log house. The owner's fun bottle-opening performance is a must-see! Happy hour is available between 17:00 and 19:00. This A Bar has been a popular bar for both local Kyoto people and foreign tourists for 15 years. It is a great place to make friends. Reasonable priced food menus (from 160 yen) are available.

Recommended menus

Big plate Chinese taste noodle: ¥630
Keema curry with naan: ¥590
Fresh salmon and avocado with spicy mayonnaise sauce: ¥590
White radish and tofu salad with sour plum dressing: ¥570
Salsa chicken: ¥590
Yebisu beer (large bottle): ¥620
Shochu: ¥480
Japanese sake: ¥480

2F of Reiho Kaikan Bldg., Shijo Nishikiyamachi-agaru, Nakagyo-ku
Open: 17:00-1:00 (until 2:00 on Fri., Sat., a night before holidays)
Closed: irregularly once a month
Tel: 075-213-2129
<http://www.a-bar.net>
English menu available
No credit cards accepted



Kamichatani

居酒屋 上茶谷

Fresh seafood sent from all over Japan everyday

Kamichatani's fresh seasonal sashimi (raw fish) must be tasted. A wide range of finely selected Japanese shochu (distilled spirit) from all over Japan is available which goes perfectly with every dishes. Reasonably-priced lunch set is an another popular option or visit Kamichatani on your way home after work and enjoy good drinks and foods.

Recommended menus

Seasonal sashimi: from ¥800
Stewed mackerel: ¥600
Vinegared mackerel: ¥900
Deep-fried Japanese aroid: ¥500
Grilled skewered chicken: ¥200/skewer
Grilled Manganji green pepper: ¥500
Oden hot-pot: from ¥200/piece

98-14 Kitakoji-cho, Ryogaecho-dori Nijo-agaru, Nakagyo-ku
Open: 11:30-14:00, 17:30-23:00
Closed: Sun., national holidays
Tel: 075-212-9718
English menu not available
VISA, AMEX, DINERS, MASTERS



Man in the Moon

マン イン ザ ムーン

Fun and cozy Irish pub

Man in the Moon is an Irish pub newly opened in Oct./2008, at Kyoto Station. In the real atmosphere of the Temple Bar Street pub in Dublin, please enjoy 1 pint of Guinness and have a fun time with people from all over the world! There are 3 large size screens showing sports, 7 world beers on tap, more than 60 kinds of single malt whiskey and fine wine for reasonable prices. Get 100 yen off on all drinks during happy hour (11:00-17:00; weekday only)! Friendly staff will happily assist you to make your stay in Kyoto more enjoyable.

Recommended menus

Fish and chips: ¥900
Guinness curry: ¥700
Roasted beef sandwich: ¥700
Chicken and chips: ¥900
Vegetarian pizza: ¥800
Buffalo chicken wings: ¥400
Guinness: from ¥550
Jamson: ¥500

West side of Hachijo-guchi exit of Kyoto Sta., in Kintetsu Meiten-gai "Miyakomichi"
Open: 11:00-2:00 (until 4:00 on Fri. & Sat.); happy hour: 11:00-17:00 (weekday)
Tel: 075-672-2522
<http://www.maninthemoon.jp>
English menu & spoken
No credit cards accepted



The Gael Irish Pub

ゲール アイリッシュ パブ

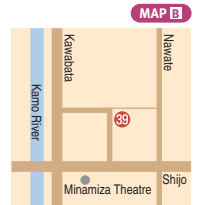
A warm cozy atmosphere with generous portions of good, simple Irish food

The Gael is located in the Gion district, the most traditional area of Kyoto, where visitors come to see the geisha tea houses, the Minamiza kabuki theatre, and the old wooden ryokan inns. Whether you're looking for great food, great music, or just a great beer, the Gael has a warm wooden interior, and has a real feel of a traditional Irish pub. Recharge your batteries with a pint of Guinness and a hearty Irish meal, such as Irish lamb stew, fish & chips in a beer batter, or even, bangers and mash.

Recommended menus

Mushroom cream soup: ¥650
Fish & chips: M: ¥800, L: ¥1,200
Irish lamb stew (winter only): ¥900
Beef and Guinness stew (winter only): ¥1,000
Bangers and mash: ¥800
Bunratty 1/2 chicken: ¥1,200
Basil chicken with fresh tomato pita: H: ¥550, F: ¥850
Apple pie with vanilla ice cream: ¥650

50 meters north of Shijo/Nawate, 2nd floor above drug store
Open: 17:00-1:00 (until late on Fri. & Sat.)
Tel: 075-525-0680
<http://www.irishpubkyoto.com/>
English menu available
VISA, AMEX, DINERS, MASTERS



Travellers cafe & bar ZEN CAFE

ゼン カフェ

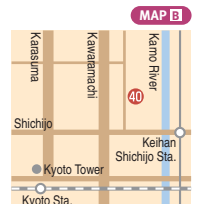
390 YEN ALL alcoholic beverages

ZEN CAFE is a great place to meet other travellers, local folk and expats! You can always be sure to find a good atmosphere and cheap prices on drinks and snacks. The staff are friendly and speak good English and are happy to offer advice on what to see and what to do from a local's point of view. ZEN CAFE is located next to the popular hostel "K's House Kyoto".

Recommended menus

Draft beer: ¥390
Coffee: ¥190
Mango smoothie: ¥450
Buffet style breakfast: ¥680
Japanese sake: ¥390
Shochu (distilled spirit): ¥390
Whisky: ¥390
Other spirits: ¥390

1F of K's House Kyoto, 421 Naya-cho, Shimogyo-ku, Kyoto (a 9-min. walk from JR Kyoto Sta. and a 4-min. walk from Keihan Shichijo Sta.)
Open everyday: 8:00-24:00 (L.O.: 23:30)
Tel: 075-334-6033
<http://kshouse.jp>
English menu available
No credit cards accepted



Tofu

Tofu is an essential food in Japanese cuisine. Good quality tofu is completed with fine soy beans and pure water. Kyoto is a home of tofu production for generations as it is the home of Buddhism where monks are not allowed to eat animal products. Experience the soft, silky texture of Kyoto's tofu.



Awataguchi Junsei

粟田口 順正

Fine and delicate taste of yu-tofu

Awataguchi Junsei is one of the branches of Junsei, a specialist of Kyoto yu-tofu cuisine. At Awataguchi Junsei, you can enjoy fine tofu dishes for reasonable price.

Recommended menus

Yu-tofu set, Ayame: ¥2,100
Yu-tofu set, Sakura: ¥3,150
Tempura Gozen set: ¥1,400

53-37 Awataguchi Torii-cho, Sakyo-ku

Open: 11:00-21:00

Closed: irregularly and closed some days in summer and winter

Tel: 075-761-6161

<http://www.to-fu.co.jp>

English menu not available

VISA, AMEX, DINERS, MASTERS



Gion Kagaribi

祇園 かがり火

Yu-tofu, yuba hot-pot and other varieties of hot-pot dishes

Gion Kagaribi offers fine yu-tofu (tofu hot-pot) or yuba hot-pot as one of the sister restaurants of famous Junsei, a specialist of tofu dishes. In addition to those two famous hot-pot dishes, you can try several other hot-pot dishes only at Gion Kagaribi. Located just next to Yasaka Shrine and close to Gion district, visit Gion Kagaribi and make your dining experience unforgettable.

Recommended menus

Yu-tofu course, Ayame: ¥2,100
Yu-tofu course, Tsubaki: ¥2,625
Yu-tofu course, Sakura: ¥3,150
Yuba hot-pot course, Kaede: ¥2,100
Yuba hot-pot course, Kiku: ¥2,625
Curry hot-pot (reservations necessary): ¥3,000
Sukiyaki: ¥3,465
Kamo duck meat ball hot-pot (reservations necessary): ¥2,730

In Maruyama Park, 350 Gion-cho Kitagawa, Higashiyama-ku

Open: 12:00-21:00 (L.O.: 20:00)

Closed: irregularly (5 days each in early Jan. & late Aug.)

Tel: 075-541-0002

<http://www.to-fu.co.jp>

English menu available

VISA, AMEX, DINERS, MASTERS



Kiyomizu Junsei Okabeya

清水順正 おかべ家

Yu-tofu, yuba hot-pot and Kyoto cuisine

Kiyomizu Junsei Okabeya offers true tofu dining experience in a dignified Japanese restaurant surrounding in the Kiyomizu area. The restaurant is on the way to the famous Kiyomizu Temple with fine view of the city, Kyoto Station, Kyoto Tower, grand appearance of both Nishi and Higashi Hongan-ji Temple are recommended. There is a garden with a fountain and decorative tiles.

Recommended menus

Yu-tofu course: ¥2,100
Yu-tofu course: ¥3,150
Yu-tofu course: ¥4,200
Yuba hot-pot: ¥3,150
Yuba hot-pot: ¥4,200
Kyoto Bento lunch box (accepted from 6 people): ¥3,150
Shabushabu (reservations necessary): ¥3,675
Sukiyaki (available only dinner time): ¥3,675

2-239 Kiyomizu Monzen-cho, Higashiyama-ku

Open: 10:30-17:30

Closed: irregularly, Dec. 25-30

Tel: 075-541-7111

<http://www.to-fu.co.jp>

English menu available

VISA, AMEX, DINERS, MASTERS

*reservation is necessary for dinner time from at least 10 people.



Nanzenji Junsei

南禅寺 順正

Kyoto's best yu-tofu restaurant

The restaurant building is designated as one of Japan's tangible important cultural properties. It is surrounded by beautiful and large Japanese garden which gives extraordinary sceneries and make you feel each season. Nanzenji Junsei's best recommendation is the yu-tofu (tofu hot-pot). Try to eat hot tofu at the best time in your seasonal Kaiseki course meal.

Recommended menus

Yu-tofu course, Hana: ¥3,000
Yu-tofu course, Tsuki: ¥4,000
Yu-tofu Kaiseki course: ¥6,000
Yuba Kaiseki course: ¥6,000
Unsu course: from ¥10,000
Shabushabu: from ¥8,000

60 Nanzenji Kusakawa-cho, Sakyo-ku

Open: 11:00-21:30

Closed: irregularly and closed some days in summer and winter

Tel: 075-761-2311

<http://www.to-fu.co.jp>

English menu available

VISA, AMEX, DINERS, MASTERS

Reservations necessary for all menus.



Takemura

竹むら

Enjoy tasty and healthy dishes

Takemura offers not only fine Japanese dishes but also a relaxing atmosphere for everyone to feel like home. One of our popular dishes is the Yuzu-gama which has been offered to our customers for 50 years (the inside of a yuzu fruit is taken out and then a special yuzu flavor paste and fresh tofu are put to be steamed). Our tofu and soy sauce are original and very healthy.

Recommended menus

Cosmos course: ¥2,600
Take course: ¥3,100
Matsu course: ¥3,600
Momiji course: ¥4,100
Sakura course: ¥4,600

48-7 Kitatsukurimichi-cho, Saga Tenryuji, Ukyo-ku

Open: 11:00-20:00

Closed: Thurs. (open everyday in spring & autumn)

Tel: 075-861-1483

English menu available

VISA



Tempura

Tempura is deep fried vegetable or seafood, which is very popular in Japan. In some traditional tempura restaurants, crispy, sizzling hot tempura will be cooked right in front of you. This is something that you can only experience in Japan. Enjoy exquisite tempura using seasonal delicacies in the Old Capital.



Tempura Yasaka Endo

天ぷら 八坂圓堂

Kyoto style wonderful tempura in a historical setting

The 90-year-old building of Yasaka Endo used to be an Ochaya, where maito (the apprentice of a geisha in Kyoto) lived. Yasaka Endo offers outstanding tempura dishes in this historical setting. Seasonal Kyoto vegetables, fresh seafood from Seto Inland Sea and Wakasa Bay and fish from Lake Biwa are all not too heavy neither oily and are perfect for everyone. Private Japanese rooms, table seats and other types of seats are available for your preference.

Recommended menus

Lunch tempura course: ¥3,500
Lunch tempura Kaiseki course: ¥6,500
Dinner tempura course: ¥9,000
Dinner tempura Kaiseki course: ¥13,000

566 Komatsu-cho, Higashiyama-ku

Open: 11:30-14:00 (L.O.: 13:45), 16:30-22:00 (L.O.: 21:45)

Tel: 075-551-1488

<http://www.gion-endo.com/english>

English menu available

VISA, AMEX, DINERS, MASTERS



Yoshikawa Inn/Tempura

料理旅館・天ぷら 吉川

Fine tempura dishes with hospitality from old capital

Tough located in the central city area, Yoshikawa offers outstanding Japanese experience in the traditional Sukiya-style building and Enshu-style classic garden. Only strictly selected fresh seasonal ingredients are used for Yoshikawa's dishes. Enjoy seasonal taste and experienced cooking skill of Yoshikawa's chefs. Great value counter seat for tempura dishes is recommended.

Recommended menus

Lunch time
Tempura lunch (counter seat): from ¥3,150
Tempura Kaiseki course (private room): from ¥9,660
Kyoto Kaiseki course: from ¥24,150
Dinner time
Tempura course (counter seat): from ¥7,245
Tempura Kaiseki course (private room): from ¥14,490
Kyoto Kaiseki course: from ¥24,150

Tominokoji-dori Oike-sagaru, Nakagyo-ku

Open everyday: lunch time: counter seat: 11:00-14:00 (L.O.), private room: 11:00-13:30 (L.O.), 17:00-20:30 (L.O.); counter seats are closed on Sun.

Tel: 075-221-5544

<http://www.kyoto-yoshikawa.co.jp/>

English menu available

VISA, AMEX, DINERS, MASTERS

Other credit cards are accepted.



Café

Coffee or tea break with tasty sweets or light meal is necessary in your Kyoto exploration. Some are classic Japanese style and offer Kyoto specialty sweets. Others are Western and offer nice coffee or tea to let you relaxed. Find your favorite café in Kyoto.



Chourakukan Café

長楽館

Tea break in a luxurious western style house of the city's cultural property

A Meiji-period businessman, Mr.Kichibe Murai had a great success with his tobacco business. He constructed Chourakukan in 1909 as his guest house to welcome domestic and international V.I.P. guests. The interior has gorgeous decorations featuring Renaissance, Rococo and Art nouveau. Please enjoy fine sweets and coffee in this luxurious café.

Recommended menus

Maple waffle: ¥1,000
Vienna coffee: ¥1,000
Home-made cakes: from ¥500

Maruyama-cho, Yasaka Torii-mae-higashi-iru, Higashiyama-ku

Open: 10:00-20:30 (L.O.)

Closed: irregularly

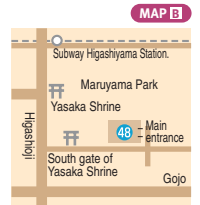
Tel: 075-561-0001

<http://chourakukan.co.jp>

English menu not available

No credit cards accepted at cafe

A French restaurant, Le Chene is in the main building and the Italian restaurant Coral, is in the hotel building.



Paris 21 e

カフェ&ブラスリー パリ21区

French café & brasserie

Our spacious, French style restaurant can receive over 100 people. In our relaxing café space, you will feel like enjoying a cup of coffee in Paris. Main dining space and bar counter will give you comfort to fully enjoy our casual French and international dishes.

Recommended menus

Garlic toast: ¥350
Seafood paella (Spanish fried rice): ¥980
Jamon Serrano (Spanish ham): ¥650
Pasta with tomato cream sauce: ¥880
Marche salad: ¥750
Caesar salad: ¥680
Beef steak: ¥1,250
Pizza Margherita: ¥880

2F of WITH YOU Bldg., Teramachi Shijo-agaru, Nakagyo-ku

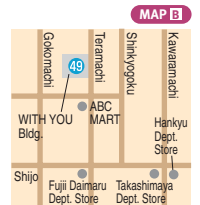
Open everyday: 11:00-17:00, 17:00-23:00 (food L.O.: 22:00, drink L.O.: 22:30)

Tel: 075-252-2572

<http://www.star-kyoto.co.jp>

English menu available

VISA, AMEX, DINERS, MASTERS





Patisserie cocofu

パティスリー ココフ

A cozy café for a relaxing tea break

Located at the south of the Imperial Palace, there is this cozy café. Cocofu's sweets use high-quality ingredients but not too sweet. Both to take out the sweets for home or eat in the café will surely give you a great afternoon tea break moment. Individual orders for birthday cakes or other special occasions are accepted too.

Recommended menus

Baked cheese cake: ¥450
Short cake: ¥400
Choe cream puff: ¥200
Gateau chocolat: ¥400
Maccha tube cake: ¥500
Hannari mousse: ¥500

202-1 Owari-cho, Nijo-dori Fuyacho-nishi-iru, Nakagyo-ku
Open: 11:00-20:00 (L.O.: 19:30)
Closed: Wed.
Tel: 075-255-9292
English menu not available
VISA, AMEX, DINERS, MASTERS



Co-op Inn Kyoto, Patio

コープイン 京都・パティオ

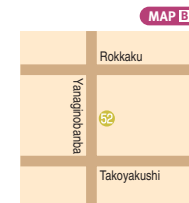
Popular daily lunch set, using safe and healthy ingredients

This restaurant belongs to a university's coop store and offers reasonably-priced, and also very satisfying lunches. Daily lunch sets including salad buffet are very popular because they use safe and really healthy ingredients. It opens everyday (except for Jan. 1-3) and always welcomes people.

Recommended menus

Lunch set A (meat): ¥980
Lunch set B (fish): ¥980
Patio set: ¥780
Children's plate: ¥650
Curry set: ¥980
Cake set: ¥550
Coffee: ¥380
Tea: ¥380

Yanaginobanba-dori Takoyakushi-agaru, Nakagyo-ku
Open: 11:00-15:00 (L.O.: 14:30)
Closed: Jan. 1-3
Tel: 075-256-6600
English menu not available
VISA
Parties are accepted.
Accommodation is available: from ¥6,400



Western Cuisine

Based on Western or other food culture, Japanese cooks and chefs create original Western cuisine or Yoshoku. Both western and Japanese ingredients and cooking methods are perfectly combined. Experience Japan-born Western cuisine in Kyoto.



Café & Restaurant Akamanma

カフェ レストラン 赤マンマ

A variety of menus using local ingredients

Since its opening 36 years ago, Akamanma has been a popular French and Italian café/restaurant for both tourists and local people. Many dishes use seasonal vegetables locally made. Fresh baked home-made cakes are very popular. There are seats in the open terrace of the inner garden.

Recommended menus

Vegetable curry: ¥945
Hashed beef with rice: ¥997
Home-made pizza: ¥945
BLT sandwich: ¥892
Japanese style mushroom spaghetti: ¥945
Beef steak: ¥1,680
Cake set: ¥882
Seafood doria: ¥1,260

26 Setogawa-cho, Saga Tenryuji, Ukyo-ku
Open everyday: 10:00-23:00
Tel: 075-881-9073
<http://cafe-restaurant-akamanma.com>
English menu available
No credit cards accepted



Gion Manyoken

ぎをん 萬養軒

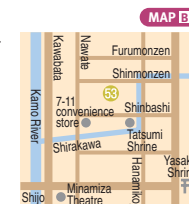
Taste and tradition favored by the imperial family

Opened in 1904, Gion Manyoken has served for the imperial family and international important guests including Queen Elizabeth and late-Princess Diana. It is located in the very historical district (designated as an important historical district of the city) and the 100-year-old traditional machiya house with pretty Japanese garden will add delight to your meal.

Recommended menus

Lunch course: ¥5,250
Petit course: ¥8,400
Prefix course: ¥10,500
Delish course: ¥15,750
Chef's recommended course: ¥21,000
Assorted hors d'oeuvre: ¥3,200
Bourgogne style escargot: ¥2,100
Beef stew: ¥4,800

48-1 Motoyoshi-cho, Shinbashi-dori Yamato-ji-higashi-iru, Higashiyama-ku
Open: 12:00-14:00 (L.O.), 17:00-21:00 (L.O.)
Closed: Wed. (open everyday in Dec.)
Tel: 075-525-5101
<http://www.manyoken.com>
English menu available
VISA, AMEX, DINERS, MASTERS



Grill Gojozaka

グリル五条坂

Reasonably-priced home-made western dishes

You will enjoy fine western dishes in a very comfortable atmosphere. There is a spacious wood deck too. Our owner chef does his shopping at the market every day and chooses the best ingredients of the day for our customers. The home-made sauce makes our original taste. Our French wines are worth trying (half bottle: ¥1,400, full bottle: ¥2,300)! The most recommended is crab meat croquette which is very popular among foodies. Enjoy tasty French cuisine for reasonably price.

Recommended menus

Daily lunch set with miso soup: ¥800
Western lunch box: ¥1,200
Crab meat croquettes: ¥900
Beef cutlet: ¥1,000
Beef cutlet sandwich: ¥1,200
Trio set A: ¥1,000
Trio set B: ¥1,000
Trio set C: ¥1,200

68 Ishigaki-cho, Yamato-ji-dori Gojo-sagaru, Higashiyama-ku
Open: 11:30-15:00, 17:00-21:00 (L.O.: 20:30), open between 11:30-15:00 on a national holiday
Closed: Sun.
Tel: 075-531-6034
<http://www.eonet.ne.jp/~gojozaka/>
English menu available
No credit cards accepted



International Cuisine

Though Kyoto is a home of Japanese culture and tradition, it is also a city where people meet foreign culture. If you miss your home dishes or feel like trying something different from Japanese, visit Kyoto's wide range of international restaurants. Italian, Chinese, French, Indian, and so many options for you.



Ichiba Coji Isetanten

市場小路ジェイアール京都伊勢丹店

International original dining

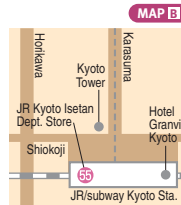
Ichiba Coji Isetanten is located on the 9th floor of the Kyoto Station Building which directly connects to Kyoto Station. Night view of the city can be enjoyed from all seats which gives something special to your dining experience. A wide variety of alcohol menus including fresh draft beers brought directly from the brewer, local sake, shochu (distilled spirit), wines and cocktails.

Recommended menus

Thai style seafood fried noodle: ¥861
Vietnam style fresh spring roll: ¥630
Garlic toast: ¥567
Long sausage: ¥1,155
Ichiba Coji salad: ¥840
Spare rib: ¥1,617
Japanese gratin with tofu: ¥682
Tempura of dried squid: ¥525

9F of JR Kyoto Isetan, Higashishiokoji-cho, Karasuma-dori
Shiokoji-sagaru, Shimogyo-ku

Open: 11:00-15:00, 15:00-23:00 (L.O.: 22:15)
Closed: irregularly (as Isetan Dept. Store is closed)
Tel: 075-365-3388
<http://www.star-kyoto.co.jp>
English menu not available
VISA, AMEX, DINERS, MASTERS



Ichiba Coji Teramachiten

京都ダイニング 市場小路 寺町店

International original dining

Ichiba Coji Teramachiten is located in the center of Kyoto downtown, only at 5-min. walk from Shijo Kawaramachi area. The interior decoration is modern but remains traditional Kyoto atmosphere. Our original dishes are based on western dishes adding Japanese taste and cooking style. A wide variety of alcohol menus including fresh draft beers brought directly from the brewer, local sake, shochu (distilled spirit), wines and cocktails.

Recommended menus

Thai style seafood fried noodle: ¥860
Vietnam style fresh spring roll: ¥630
Pao spring roll with soft-boiled egg: ¥480
Long sausage: ¥1,030
Ichiba Coji salad: ¥840
Spare rib: ¥1,200
Tofu and Japanese yam gratin: ¥640
Tempura of dried squid: ¥500

Basement floor of WITH YOU Bldg., Teramachi Shijo-agaru,
Nakagyo-ku

Open everyday: 11:00-15:00, 15:00-23:00 (L.O.: 22:15)
Tel: 075-252-2008
<http://www.star-kyoto.co.jp>
English menu available
VISA, AMEX, DINERS, MASTERS



Indian Restaurant Kerala

インド料理 ケララ

Healthy south Indian cuisine

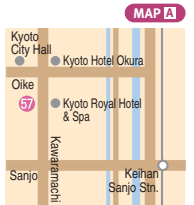
A variety of south Indian dishes are available: vegetarian curry using a lot of vegetables, chicken, mutton (halal), shrimp, fish, etc. Please enjoy healthy and tasty Indian dishes in the middle of Kyoto downtown (Kawaramachi Sanjo). One free drink will be presented if order more than ¥3,000 per person (cash payment only).

Recommended menus

Sabudana vada: ¥630
Masala dosa: ¥1,100
Mix grills: ¥1,600
Vegetable tandoori: ¥1,100
Vegetable biriyani: ¥1,100
Chapatti: ¥300
Tikka masala: ¥1,500
Malai kofta: ¥1,400

2F of KUS Bldg., Kawaramachi-dori Sanjo-agaru, Nakagyo-ku
Open: 11:30-15:00 (L.O.: 14:00), 17:00-22:00 (L.O.: 21:00)
Closed: Dec. 31 & Jan. 1

Tel: 075-251-0141
<http://r.gnavi.co.jp/k021500/>
All-you-can-drink course: ¥1,500 (90 min., Mon.-Fri.)
Daily lunch set: ¥850, ¥1,150, ¥1,700
English menu available
VISA, AMEX, DINERS, MASTERS, JCB, DC



Kichiri Kyoto Sanjo

KICHIRI 京都三条店

Fun and relaxing dining experience in downtown Kyoto

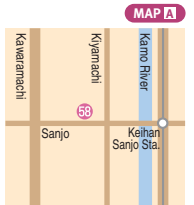
Inside of the restaurant is very stylish and modern. This is the place for grown-ups to enjoy relaxing also sophisticated dining and drinking time. Japanese and western cooking are combined in one dish. Kichiri is a perfect place to visit for couples, families or groups.

Recommended menus

Vietnam style fresh spring roll with shrimp and mizuna leaf: ¥609
Carpaccio of salmon, salmon roe and scallop: ¥714
Kyoto tofu, lotus root, burdock salad with sesame dressing: ¥609
Kichiri's special roasted beef: ¥819
Kichiri's special fried shrimp with mayonnaise: ¥714
Italian porcini mushroom pizza with brown sauce: ¥714
Deep-fried Bicchu local chicken: ¥609
Udon noodle with spicy cod roe: ¥609

Tsurunoi Bldg. 2F, 86 Nakajima-cho, Sanjo-dori
Kawaramachi-higashi-iru, Nakagyo-ku

Open: 17:00-2:00
Tel: 075-253-1235
<http://www.kichiri.com>
English menu available
VISA, AMEX, DINERS, MASTERS
A few minutes walk from Keihan Sanjo Station!



McLaughlin's Irish Bar & Restaurant

マクラクラズ アイリッシュバー アンド レストラン

"Favourite bar in Kyoto": Lonely Planets, "Great bar, great food, great beer...": New York Times (Frommers)

Only Irish owned, Irish managed bar in Kyoto.
12 craft beers on tap, Full European menu,
"Best rib eye steak in Kyoto"
Original vegetarian menu, Fantastic panoramic view.

Recommended menus

Award winning Japanese craft beers on tap: from ¥900
Guinness & Kilkenny (draught): ¥900
Happy Hour from 18:00-20:00: All cocktail's ¥200 Off,
All beers ¥100 Off
McLaughlin's famous Fish & chips ¥1,500
Pastas: from ¥950

8F of Empire Bldg., 521 Kamiosaka-cho, Kiyamachi-
dori Oike-sagaru, Nakagyo-ku

Open: 18:00-24:00 (until late on Fri. & Sat.)
Closed: Tues.
Tel: 075-212-6339
<http://www.kyotoirish.com>
English menu available
VISA, AMEX, DINERS, MASTERS
Multilingual friendly staff





Pontocho Misoguigawa

先斗町 禊川

French Kaiseki course

Dining at Pontocho Misoguigawa will be one of the best highlights of your stay in Kyoto. Traditional French cuisine and Japanese cuisine perfectly combined, create outstanding harmony of ingredients. Visit Pontocho Misoguigawa and make it your unforgettable dining experience.

Recommended menus

Bento lunch box pour Madam: ¥4,725
 Kaiseki lunch course, Mai: ¥7,350
 Kaiseki lunch course, Hana: ¥10,500
 Kaiseki lunch course, Misogui: ¥12,600
 Special Kaiseki course, Yuragui: ¥31,500
 Special Kaiseki course, Koto: ¥21,000
 Kaiseki course, Miyabi: ¥15,750
 Kaiseki course, Misogui: ¥12,600

Sanjo-sagaru Pontocho-dori, Nakagyo-ku

Open: 11:30-15:00 (L.O.: 13:30), 17:30-22:30 (L.O.: 20:30)
Closed: Mon., Dec. 29-Jan. 2 (reopening Jan. 2 for dinner)

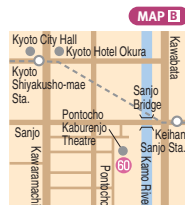
Tel: 075-221-2270

<http://www.misogui.jp>

English menu available

VISA, AMEX, DINERS, MASTERS

*reservations are required at least 5 days in advance for Yuragui course.



Ristorante Azekura

レストラン 愛染倉

Great Italian dishes served in a historical building with a grand garden view

This is a popular Italian restaurant in Kamigamo area which offers elegant moments both with fine dishes and stately building. Kyoto vegetables and local Kamigamo vegetable grown with no chemical give natural taste of their own in healthy Italian dishes.

Recommended menus

Lunch course, Liberta: ¥1,700
 Lunch course, Giardino: ¥2,200
 Lunch course, Sopra: ¥3,200
 Lunch course, Del Giorno: ¥5,000
 Dinner course, Gastronomico: ¥4,300
 Dinner course, Felice: ¥5,700
 Dinner course, Degustazione: ¥8,000
 A la carte: from ¥1,600

30 Kamigamo Okamoto-cho, Kita-ku

Open: 11:30-15:00 (L.O.: 14:00), 17:30-21:30 (L.O.: 20:00)

Closed: Mon. (open if Mon. is a holiday and closed next day)

Tel: 075-701-0162

<http://www.azekurakankou.co.jp>

English menu available

VISA, AMEX, DINERS, MASTERS



Russian Restaurant Kiev

ロシアレストラン キエフ

Great location to overview Kamo River and Higashiyama mountains

Restaurant Kiev opened in 1972 when Kyoto and Kiev became sister cities. Here you can try typical Russian dishes. Set menus are available from 3,500 yen, party plans (at least 7 dishes included) are from 3,500 yen and the free drink plan is 1,500 yen. Georgian wine, Russian vodka and many different alcohol drinks are also available.

Recommended menus

Borsh soup: ¥840
 Pirojki: ¥300
 Kiev set: ¥4,500
 Baikal set: ¥3,500
 Russian special set: ¥8,400
 Chicken cutlet Kiev style: ¥1,580
 Skewered lamb Caucasian style: ¥2,630
 Lunch menus: from ¥1,200 (weekdays & Sat.)

6F of Ohto Bldg., Nawate-dori Shijo-agaru, Higashiyama-ku

Open: 12:00-21:00; bar time: 21:00-24:00 (L.O.: 23:00)

Tel: 075-525-0860

<http://www.restaurant-kiev.com>

English menu available

VISA, AMEX, DINERS, MASTERS, JCB



Takojin

たこ焼き 蛸じん

Fun Takoyaki octopus dumpling variation

Takoyaki is a popular casual food in Japan. A grilled small round dumpling contains a part of octopus. The outside is crispy and the inside is hot, soft and creamy. Take-out, eat-in and even a delivery service is available for all kinds of Takoyaki. The shop is open until 3:00 in the morning. Stop by at Takojin and get your light meal here.

Recommended menus

Takoyaki (soy sauce or broth): ¥600
 Takoyaki (mustered and mayonnaise): ¥600
 Takoyaki with green onion: ¥700
 Takoyaki (sour soy sauce): ¥600
 Octopus sashimi: ¥600
 Takoyaki wrapped with green leaf vegetable: ¥600
 Korean style octopus sashimi: ¥600

61 Hakata-cho, Yamato-ji-dori Shijo-sagaru, 3 Chome,

Higashiyama-ku

Open: 17:00-3:00

Closed: Sun.

Tel: 075-551-9333

English menu not available

No credit cards accepted



Thai Cuisine Bussaracan

タイ料理 佛沙羅館

Kyoto-style Thai cuisine nearby the serene Kamo River

In a 90-year-old traditional Kyoto machiya house, experience original Kyoto style Thai cuisine cooked by Thai chefs. Using spices and Thai herbs with Kyoto vegetables, it creates a special Thai taste which you will never experience except at Bussaracan. In summer, a special open-air seat (yuka) will be open close to the river where you can enjoy fine view of the river and mountains with your meal.

Recommended menus

Blue papaya salad: ¥1,050
 Tom Yum Koong soup: ¥1,480
 Fried crab with yellow curry: ¥1,980
 Chicken green curry: ¥1,160
 Fried rice with pork and basil: ¥1,100
 Thai fried noodle with seafood: ¥1,280
 Lunch plate: ¥1,300
 Lunch course: ¥2,800 or ¥3,600

173-1 Minoya-cho, Kiyamachi-dori Matsubara-agaru,

Shimogyo-ku

Open: 11:30-14:00 (L.O.), 17:00-22:00 (L.O.)

Closed: Wed. (open everyday in July and Aug.)

Tel: 075-361-4535

<http://www.bussaracan.com>

English menu available

VISA, AMEX, MASTERS



“Itadakimasu” & “Gochisousama”

Two beautiful Japanese greeting words

“Itadakimasu” is the word used before starting a meal.

「いただきます(頂きます)」

“Gochisousama” is the word used after finishing a meal.

「ごちそうさま(ご馳走さま)」

These two words are unique to Japan because people say before and after the meal, putting both hands together in front of the chest (a pause called “Gassho”). It represents thankfulness for the food and for the person who prepared it. This is a small but reverent custom of Japan.

When you have your meal in Japan, please say these two words.

