

翻訳サンプルメニュー

このサンプルは、翻訳メニュー作成画面より必要事項を選択し、レイアウト調整をしたものです。実際に印刷表示されるものではありません。用紙サイズは A4 で印刷されます。

登録・選択した店舗情報が表示されます。

Pay in cash YEN only
All prices include tax. 10% service charge will be added.
Please pay at the cashier
Open 11:00-14:00, 17:00-22:00

大品目では食材や調理方法など説明が必要なものについては選択表示出来ます。

京料理 KYO-RYORI Foods

登録した店舗名が表示されます。

Obanzai Dishes (おばんざい)

Obanzai refers to daily side dishes, including ferring wrapped with algae, boiled seaweed, boiled ferring and eggplant, stick codfish, salted mackerel, toro ome, boiled daikon, fried eggplant served with soup, etc. Though obanzai dishes appear plain at first, they are actually very rich dishes with sophisticated seasoning and reasonably priced seasonal ingredients.

Aojiso-no Tsutsumiage (青じその包み揚げ) Fry with this wrapped green perilla(Aojiso) ... ¥500

Shishito to Jako-no Itameni (青唐辛子とジャコの炒め煮)
Green chili pepper with dry little fish(Jako) ... ¥800

Kabu-no Ebii komi (カブのエビ刺込み) Trimp(Kabu) stuffed with shrimp ... ¥800

Ebishinjo-no Nimono (エビしんじょの煮もの) Shrimp balls ... ¥1,000

Hiyashi Junsai (冷やしじゅんさい) Chilled waters field(Junsai) ... ¥700

Tofu to Yasai-no Itamenomo (豆腐と野菜の炒めもの) Stirry vegetables and tofu ... ¥600

Yuba Shumai (銀葉シューマイ) Steamed pork meatballs in tori skin(Yuba) pastry ... ¥600

Yomogihu-no Takiawase (ヨモギ麩の炊き合わせ) Boiled wheat gluten with mugwort(Yomogi) ... ¥800

Yasai-no Dobo-zukeitame (野菜のドボ漬け炒め) Stirry vegetables and Japanese pickles ... ¥700

Sake-no Kobumaki (鮭の昆布巻き) Boiled salmon and taigle(Kobu) rolls ... ¥1,000

品目は約 2 千品目を用意。カタカナ、日本語も表示されます。

Hamo (鰻/Pike Eel)

Hamo is a familiar fish for people of Kyoto, but not so common for people living in the Tokyo region and northwards. It is a kind of sea fish similar to eel and conger eel. Since the fish has many small hard bones, clients need to master the skill of cutting them into minute pieces. Hamo is prepared in a number of different ways, including this slice as kuni, clear soup, mixed, water-cooled as kuni, quick exposure to hot water, grilled white, grilled with sauce, with vinegar, sushi, etc.

Hamo-no-Otoshi (鰻のおとし) ... ¥2,000

Cut hamo flesh place on a plate layered with ice. Add wasabi and soy sauce or pasted pickled plums

Botan-Hamo (ぼたん鰻) ... ¥4,000

Fist of all flavor the pieces of hamo flesh with kuzi, a sort of cornstarch, and put them into boiling salty water. The hamo magically transforms into something resembling a botan (tree peony) flower in the hot water. The pottle meat into a lacquerware bowl with mitsuba (trefoil) and pour in hot Japanese consommé soup.

Hamo-zaku (鰻ざく) ... ¥1,500

This is dressed hamo skin and cucumbers with vinegar and soy sauce. Pull out any bones that you can from the skin and cut the remainder into the pieces. Dress it with sliced cucumbers soaked in vinegar and lightly-coated in sugar and soy sauce.

Hamo-no Yaki mono (鰻の焼物) ... ¥1,200

Bake the hamo with sweet and salty sauce. It looks similar to maguro-kabayaki (baked eel).

Hamo-no Tempura (鰻のてんぷら) ... ¥1,200

Make the coating for Tempura mix. Add flour, an egg and cold water together and mix. Dip Hamo flesh into the coating and fry in oil.

Drinks

Draft Beer (生ビール) ... ¥550

Bottle Beer (瓶ビール) ... ¥500

Sake (日本酒) rice wine ... ¥500

Reishu (冷酒) chilled rice wine ... ¥600

Shouchu (焼酎) Japanese Clear liquor ... ¥600

Chuhai (酎ハイ) shouchu soda ... ¥450

Mineral Water (ミネラルウォーター) ... ¥300

Coke (コーラ) ... ¥300

Orange Juice (オレンジジュース) ... ¥300

Oolong Tea (ウーロン茶) ... ¥300

地酒や焼酎などの説明なども必要に応じて表示可能となります。

飲物は基本二列表示。スペースを有効に使えます。

Please note that serve O-toshi, a small appetizer to every customer which is a customary kind of cover charge and is ¥500.

We use only the fresh, fine and specially selected raw ingredients in our cooking. Amounts served are average Japanese portions.

注意書スペースです。外国人のお客様に最低限お伝えしなければならない情報を選択して頂くことにより表示できます。