

# ~Kirin City's~ Menu of Recommended Ingredients

Limited Time

4.9Wed.~5.6Tue.

Limited  
Time  
Recommended  
Ingredients

## Diamond Squid From Okinawa Prefecture

Diamond squid is large and can reach a maximum weight of 20 kg. In the peak season from February to March, even though the wind blows very strongly the fishermen work to maintain freshness by carefully processing them one by one on the boat. They feature a sticky texture and sweetness.

Pairing  
diamond squid  
from Okinawa  
with shekwasha  
(mandarin orange)



### Diamond Squid Carpaccio

red mustard mizuna, red onion, fried onion,  
apple cider vinegar, shekwasha juice  
(mandarin orange), potato starch, honey

Small

Regular

¥680 ¥1,180



### Diamond Squid & Komatsuna Peperoncino

blended oil, garlic oil, chili pepper,  
white dashi, virgin olive oil

¥980

Some menu items may sell out quickly, depending on availability of ingredients.



# ~Kirin City's~ This month's recommended seasonal ingredients

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## Uncured Onion From Shizuoka Prefecture

The city of Hamamatsu in Shizuoka Prefecture has many hours of sunshine, strong sea winds, and well-drained fields placed on sandy soil next to the sea, making it ideal for growing vegetables. Onions grown in this environment are less spicy and sweeter. Please take this opportunity to try the onions that are delicious however they are cooked!



## Grilled & Soaked Uncured Onions

fried whitebait, scallion, bonito flakes, soy sauce, white dashi, sake, oyster sauce, potato starch, sesame oil, chili pepper, apple cider vinegar

¥600

## Grilled Uncured Onions

compound butter, soy sauce, chicken stock, scallion, black pepper, bacon, chili pepper, Parmigiano Reggiano, blended oil

¥800

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## Coriander Genovese Salad Pizza

red onion, bacon, fish sauce,  
Parmigiano Reggiano, garlic, blended oil,  
French dressing

Regular

¥1,150

Half

¥800

## Coriander From Ibaraki Prefecture

Coriander is a herb with a unique aroma and flavor, and an essential ingredient in Southeast Asian cuisine. We have arranged a pizza that allows you to fully enjoy coriander grown in carefully cultivated soil.

## Topping: Coriander

¥200

## Coriander Sour

KIRIN Sour  
Coriander

¥650

KIRIN Sour  
Homemade Lemon Syrup  
& Coriander

¥700

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# ~Kirin City's~ Seasonal special menu

Limited Time

3.5Wed.~6.3Tue.

Limited  
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## Spring lamb From New Zealand

Spring lamb is a seasonal lamb from animals raised on highly nutritious grass from spring to early summer in New Zealand, with its abundant nature. They are small in size, have little bad taste, and are characterized by their juicy and soft flavor.



### Succulently Roasted Pickled Lamb

onion, romaine lettuce, horseradish,  
soy-based sauce

¥1,580



### Lamb Appetizer Steak “Lamb Steak”

Teriyaki sauce, garlic oil,  
Italian parsley, black pepper,  
mixed spices, French fries

¥850



### Topping: Coriander

¥200

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Limited  
Time

# Hime garlic From Yamagata Prefecture

Hime garlic is carefully grown using natural water in the mountains of Yamagata Prefecture, where there is a large temperature difference between day and night in summer and winter. It is rich in nutrients, the shoots and roots can be eaten whole, and it does not retain any odor. Enjoy the lily-bulb-like texture and elegant sweetness.



**Hime Garlic Spicy Fritter**  
fritter batter, mixed spices  
**¥680**

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