

~Kirin City's~ Seasonal special menu

Limited Time 6.4 Wed. ~ 9.9 Tue.

Limited
Time
Recommended
Ingredients



Adult chicken

Domestically
produced

Meat from adult chicken has an irresistible crunchy texture, and is a popular summer ingredient at Kirin City. Whatever the dish it goes perfectly with beer in the hot season ♪



Adult Chicken With Yuzu Pepper & Ponzu Sauce

green onion, scallion, chili pepper, white sesame,
yuzu pepper, ponzu sauce, sake

¥650



Jerk Chicken Made From Adult Chicken

coriander, lime, onion, lemon, ginger, garlic,
allspice, chili pepper, black pepper, salad oil

¥930

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

~Kirin City's~ Menu of Recommended Ingredients

Limited Time 6.4 Wed. ~ 7.8 Tue.

Limited
Time
Recommended
Ingredients

Ayu sweetfish From Gifu Prefecture

Gifu's abundant groundwater is warm in the winter, maintained at a temperature of 17°C, but in the summer it cools to 12 to 13°C. The temperature of well water there also drops, resulting in firmer, tastier ayu sweetfish.



Ayu Sweetfish Fritter Curry Salt

fritter dough, lemon, flour

¥880

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~Kirin City's~

This month's recommended seasonal ingredients

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Limited
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Senshu eggplant From Osaka Prefecture

We have Senshu eggplants, a specialty of the Senshu region of Osaka Prefecture, ready for you! These eggplants grown in a warm climate have a soft skin and plenty of water so they are juicy! Rather than being bitter, they have a sweet taste and their special feature is that they can be eaten raw ♪

Senshu Eggplant & Ginger-Flavored Sauce

potato starch, myoga, scallion, ginger, garlic, green onion, soy sauce, mirin, sake, apple cider vinegar

Small

Regular

¥680 ¥1,180



Small size

Senshu Eggplant & Prosciutto

virgin olive oil, black pepper

¥650



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~Kirin City's~

This month's recommended seasonal ingredients

Limited Time

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Myoga From Kochi Prefecture

Myoga has arrived from Kochi Prefecture, one of its leading production areas in Japan. The beautiful crimson color is proof of the producer's commitment in making various efforts. We have prepared dishes that highlight the refreshing aroma!



Myoga & Whitebait Tempura

onion, flour, fritter dough, scallion,
soy sauce, white dashi, mirin, potato starch

¥780



Small Bowl of Myoga & Homemade Chicken Ham With Plum

Cucumber, perilla leaf, plum sauce, white sesame

¥650

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2025年 枝豆産地リレーMAP



*Variety and time may change depending on the circumstances at the production area.
 *Area indicated on the map is an approximate location.
 *Depending on the situation in the production area, there is a possibility that sales may end early.

“Edamame in season” Limited Time Edamame

The edamame season is very short, and both the best time and place to grow them change over time. At Kirin City, we source edamame that are in season right now from all over Japan, and serve freshly boiled ones once we receive an order. We have a wide variety of edamame available from early summer to autumn. Please enjoy them with your favorite beer!

Limited Time Seasonal Ingredients

Boiled Edamame
Great with beer!

¥730

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