

# ~Kirin City's~ Menu of Recommended Ingredients

Limited Time

7.9Wed.~8.5Tue.

Limited  
Time  
Recommended  
Ingredients

## Daggertooth pike conger



〈From Yamaguchi Prefecture〉

The coast of the Seto Inland Sea In Yamaguchi Prefecture Is one of the leading fishing grounds In Japan, with an abundance of small shrimp and small fish that serve as food for conger eels. We offer fresh, live-killed conger eels that have been raised on an abundance of food. Don't miss this chance to try conger eels, which are in season in the summer!

はも  
鰻料理におすすめのペアリング



**SPRING VALLEY BREWERY 青のラガー**

Summer Lager / ALC. 5.5%

麦由来の豊醇なうまみがありながら、

爽やかで清涼感あふれる味わいのサマーラガー。¥800



## Parboiled Conger Eel With Plum Sauce

cucumber, perilla leaves, apple cider vinegar,  
sugar, soy sauce, ginger, potato starch

Small

Regular

¥680 ¥1,080



## Fried Conger Eel & Okra

ginger, fried batter, soy sauce, mirin,  
white soup stock, potato starch, sake

¥1,080

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



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

Limited Time 7.9 Wed. ~ 8.5 Tue.

Limited  
Time  
Seasonal  
Ingredients

Okra  
From  
Kagoshima  
Prefecture

Okra from Ibusuki in Kagoshima is harvested daily and shipped on the same day to maintain freshness. Also, each stalk is harvested by hand, which leads to improved quality. Okra is a vegetable that grows well in warm climates, and is perfectly suited to the soil of Ibusuki, Kagoshima.

Cold Jelly On Okra Soaked  
In Soup Stock

shrimp, apple cider vinegar, white soup stock,  
soy sauce, tomato, gelatin

¥680

Sautéed Okra & Bacon  
In Butter & Ponzu Sauce

chili pepper, blended oil

¥780

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~Kirin City's~  
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**Celery**  
From  
Nagano  
Prefecture

The cool climate of Nagano Prefecture makes it possible to cultivate juicy and crisp celery. We use cooking methods that bring out the best in the ingredients!

**Celery With Chilled Shrimp  
& Chili Mayonnaise**

scallops, sweet chili sauce, mayonnaise, lime

¥680

**Celery & Seafood Ceviche**

octopus, shrimp, lemon, black olives,  
French dressing, virgin olive oil

¥680

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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**

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



# ~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 ♪



Topping: Coriander  
¥200



## 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.