

~Kirin City's~ Menu of Recommended Ingredients

Limited Time

9.10Wed.~10.7Tue.

Limited
Time
Recommended
Ingredients

Bonito From Miyagi Prefecture

Our bonito are carefully caught one by one with pole-and-line fishing and then immediately frozen on board, ensuring both an excellent flavor and freshness. Please try our special straw-grilled bonito tataki (the surface of the bonito is lightly seared, and then it is eaten like sashimi)!



Straw-Grilled Bonito Tataki

red onion,
scallion, aoli sauce

Small

¥680

Regular

¥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 9.10Wed.~10.7Tue.

Limited
Time
Seasonal
Ingredients

Japanese
eggplant
From
Kochi
Prefecture

The distinctive features of Japanese eggplants are their thick flesh and the fact they do not lose their shape even when heated. They have a creamy texture and go well with oil. We recommend them as something that can only be found at Kirin City!

Chilled Grilled Japanese Eggplant
& Fried Whitebait

ponzu sauce, green onions, scallion, bonito flakes,
blended oil, salad oil, ginger

¥780

Deep-Fried Japanese Eggplant
& Black Woods Mushrooms

scallops, daikon radish, yuzu pepper, scallion,
rice flour, potato starch, soy sauce, white dashi, mirin

¥880

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This month's recommended
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Manganji
peppers
From
Kyoto
Prefecture

Our Manganji peppers are cultivated in northern Kyoto Prefecture. The large temperature difference there between day and night, along with the pure water and fertile soil, make these Manganji peppers so delicious. Don't miss this opportunity to try our thick and soft Manganji peppers (sweet peppers)! *Very rarely, some peppers may be hot.



Manganji Pepper
& Prosciutto Marinade

virgin olive oil, yogurt, apple cider vinegar, honey,
mayonnaise, French dressing, chicken stock

¥650



Oven-Baked Manganji Peppers

Black pepper, simmered fish sauce

¥730

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

~Kirin City's~ Seasonal special menu

Limited Time 9.10Wed.~12.9Tue.

大黒舞茸[真]
OGOGUROMAITAKE SHIN



Black Woods Mushrooms

From Niigata Prefecture

Aiming for the deliciousness of the natural Kurofu maitake mushroom, this is a black maitake created with craftsmanship and experience. Please enjoy the deep taste full of fragrance and umami that seeks to be the genuine article.



Fritter of Ooguro Maitake "Shin" Mushrooms

Soy sauce, white soup stock, potato starch,
salt, wheat flour, mirin

¥800



Chilled Aglio e Olio of Ooguro Maitake "Shin" Mushrooms

Fried garlic, chicken stock, soy sauce,
apple cider vinegar, Italian parsley, chili pepper

¥650

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

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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