

~Kirin City's~ Menu of Recommended Ingredients

Limited Time

12.10Wed.~1.6Tue.



Porphyreus Pufferfish From Hokkaido

The waters around Rausu are enriched by nutrients that flow from the forests of the Shiretoko mountain range and mix with the cold currents of the Sea of Okhotsk. In winter, drift ice brings additional minerals, creating ideal conditions for plankton to thrive. True pufferfish raised in this exceptional environment develop a light yet deeply flavorful taste.



Porphyreus Pufferfish Carpaccio With French Dressing

red onion, ripe olives,
pink pepper, dill, black pepper,
virgin olive oil

Small

¥750

Regular

¥1,280

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

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

Limited Time

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**Wada
Burdock
From
Hokkaido**

Wada Farm's special "Wada Burdock" is known for its natural sweetness and for lacking the strong earthy aroma typical of regular burdock. Drawing on years of experience and detailed records of soil conditions and plant growth, Mr. Wada determines the optimal cultivation method for each season to bring out the full potential of its burdock.



Wada Burdock Spicy Fritter

fritter dough, mixed spices, lemon,
Italian parsley

¥680



Wada Burdock Chijimi

fritter dough, scallion, white dashi, sesame oil, eggs, soy sauce,
apple cider vinegar, white sesame seeds, chili peppers

¥830

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~Kirin City's~
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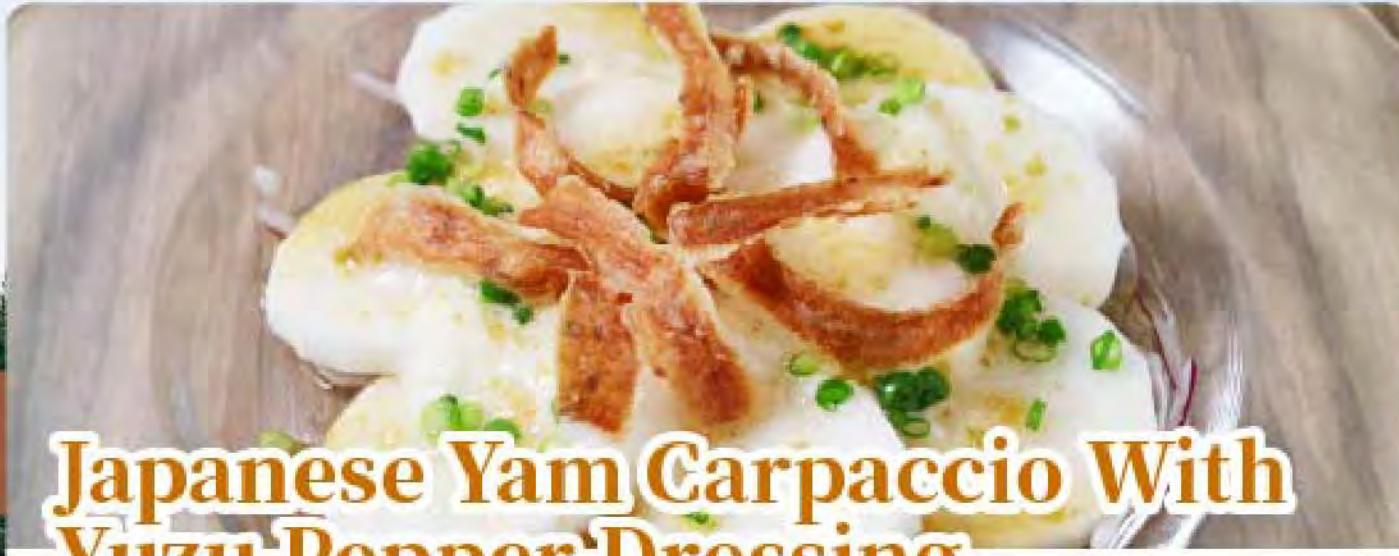
Limited Time

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Japanese
Yam
(Nebaristar Variety)
From Aomori
Prefecture

The Japanese Yam (Nebaristar variety) we offer is grown in mineral-rich soil nourished by clear mountain streams in the snowy climate of Oirase, where the temperature range is extreme. These yams are known for their rich sweetness and deep flavor. Please enjoy the robust taste that can only be achieved in regions with such dramatic temperature contrasts.



Japanese Yam Carpaccio With
Yuzu Pepper Dressing

red onion, scallion, soy sauce, yuzu pepper,
apple cider vinegar, French dressing

¥750



Thickly Sliced Japanese Yam

sesame oil, chili pepper, scallion,
white sesame seeds, soy sauce, sake, mirin

¥830

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~Kirin City's~ Seasonal special menu

Limited Time

12.10Wed.~3.3Tue.

Limited
Time
Recommended
Ingredients

Oysters From Hirosima Prefecture

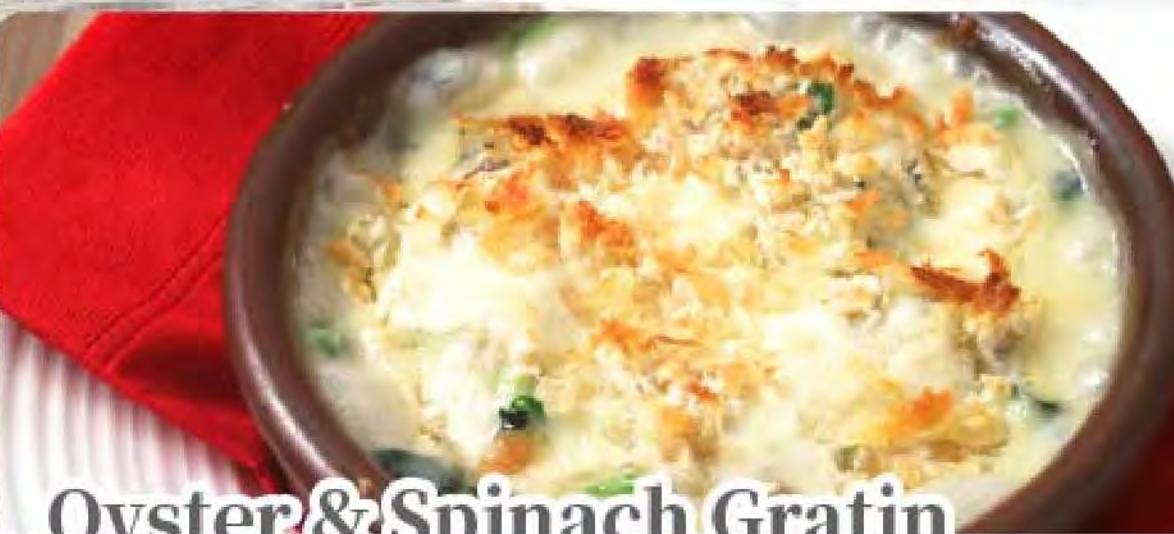


Hiroshima Bay, one of Japan's leading oyster-producing areas, is an extremely blessed environment for growing oysters. The river water that flows from the Chugoku Mountains brings in abundant nutrients, and so the plankton that the oysters feed on grows well. Large oysters are steamed after they are landed to give them plumpness and a rich flavor. These oysters, which are said to be the milk of the sea, are one of the tastes representing winter in Japan. Please enjoy!

Oysters With Grated Radish & Ponzu Sauce

grated radish, red pepper, ponzu sauce,
red onion, scallion

¥730



Oyster & Spinach Gratin

mixed spices, mozzarella cheese, breadcrumbs, smoked oil,
white sauce, onion, bay leaf, salad oil,
white dashi, heavy cream, white pepper

¥1,280

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Limited
Time

Stick cauliflower

Delivered from multiple areas

Stick cauliflower, a type of cauliflower native to Japan, is characterized by its subtle sweetness and crunchy texture. The temperature difference between autumn and spring and the north wind bring out the sweetness of this vegetable.



**Boiled
Stick Cauliflower**
mayonnaise

¥680

Kirin City's
Seasonal
special menu



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