

Delivering new dining delights to your table

KIRIN'S NEW PROJECT



KIRIN ICHIBAN



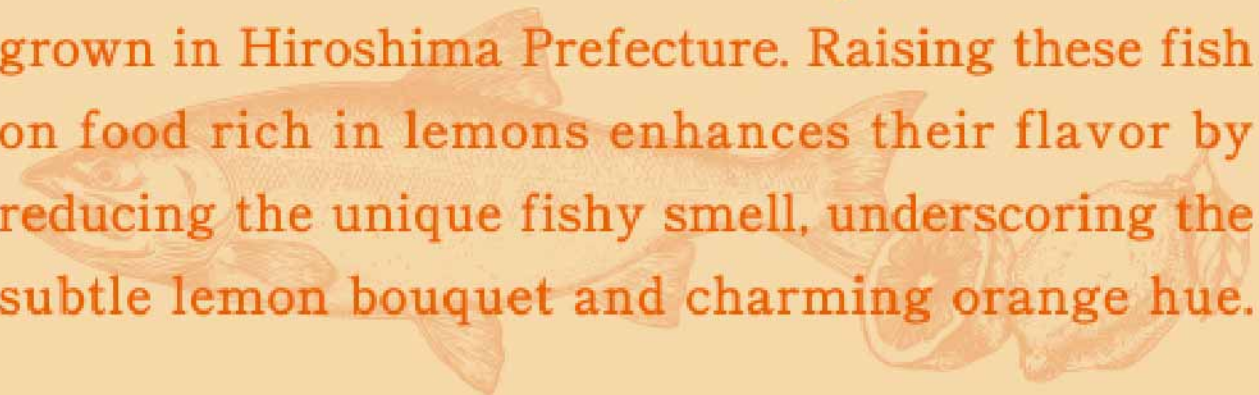
BEER RESTAURANT
KIRIN CITY



Launching our project to shed light on delightful "new flavors" from around Japan!

Hiroshima Lemon Salmon

Hiroshima Lemon Salmon refers to "fruit fish" raised on feed mixed with the juice of lemons grown in Hiroshima Prefecture. Raising these fish on food rich in lemons enhances their flavor by reducing the unique fishy smell, underscoring the subtle lemon bouquet and charming orange hue.



Avocado, red onion, crackers, dill, fish sauce, lime juice, garlic, chili pepper

Phase 1

Dec 17 (Wed) ~ 30 (Tue)

Ethnic-Style Poke of
Hiroshima Lemon Salmon

¥750

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

~Kirin City's~ Menu of Recommended Ingredients

Limited Time

12.10 Wed. ~ 1.6 Tue.

Limited
Time
Recommended
Ingredients



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

12.10 Wed. ~ 1.6 Tue.



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

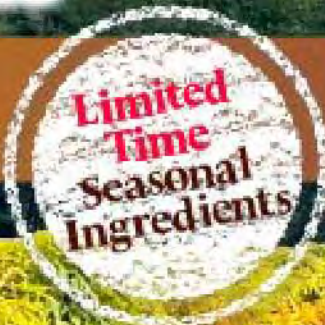
¥830

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

Limited Time

12.10 Wed. ~ 1.6 Tue.



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

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

~Kirin City's~ Seasonal special menu

Limited Time 12.10 Wed. ~ 3.3 Tue.

Limited
Time
Recommended
Ingredients



Oysters From Hiroshima 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

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

Limited
Time

Stick cauliflower

Delivered from multiple areas

Kirin City's
Seasonal
special menu

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

Limited
Time
Seasonal
Ingredients

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