

いかしゅうまい



大分

皿うどん
麒麟シティ風



長崎

辛子蓮根



熊本

佐賀



チキン南蛮
※鶏肉は福岡県産です



宮崎

博多明太子の
スフレオムレツ



福岡

大分
ネギ焼き



鹿児島



うましょもん

九州 フェア





Kirin City

2026.2.4-3.3

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

九州うまいもんフェア

Fukuoka

Oita

Kumamoto

Kirin City

Limited Time 2.4wed.-3.3tue

From Fukuoka Prefecture

Mentaiko

Yamaya's mentaiko (spicy cod roe) has been crafted using the same time-honored method since the company's founding, with its signature Takumi no Tare sauce carefully maintained and added to over generations. Made from carefully selected ingredients, this meticulously prepared mentaiko is presented using cooking methods unique to Kirin City.



▶ **Hakata Mentaiko Soufflé Omelette ¥850**

eggs, cream, chicken stock, blended oil, perilla leaf

From Oita Prefecture

Negi-yaki

Oita Ajiichi Negi (a specialty scallion from Oita) is known for its crisp texture, natural sweetness, and aromatic flavor even after cooking. Negi-yaki (savory scallion pancake) lets you fully enjoy the scallion's natural flavor.



▶ **Oita Negi-Yaki ¥850**

fritter batter, Ajiichi Negi, white dashi, eggs, vegetable oil, ponzu, chicken stock

From Kumamoto Prefecture

Mustard-stuffed lotus root

Mustard-stuffed lotus root was originally devised out of a desire to provide nutritious food to a sickly feudal lord. It is said that the recipe was kept strictly secret until the Meiji Restoration. Today, it is one of Kumamoto's most representative local specialties.



▶ **Mustard-Stuffed Lotus Root**

mustard-stuffed lotus root

¥600

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

九州うまいもんフェア



Kirin City

Limited Time 2.4wed.-3.3tue

From Saga Prefecture

Steamed squid dumplings

Squid is an extremely delicate seafood that can last less than a day after being landed when kept raw. Depending on the season and weather, this often results in excess squid. This beloved specialty from Saga was created out of a desire not to let it go to waste.



▶ Steamed Squid Dumplings ¥880

mustard, soy sauce

From Nagasaki Prefecture

Sara udon

Sara udon was originally made with thick noodles and was created by the inventor of Champon (thick noodles in a savory broth with vegetables and seafood). Even today in Nagasaki, the dish is clearly distinguished as thick-noodle sara udon and thin-noodle sara udon. It has since become popular nationwide.



▶ Kirin City-Style Sara Udon

cabbage, carrots, green peppers, shrimp, jumbo nameko mushrooms, quail eggs, sesame oil, onions, vegetable oil, Champon toppings, soy sauce, chicken stock, oyster sauce, potato starch, sugar

¥880

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九州うまいもんフェア



Miyazaki...

Kagoshima...

Kirin City

Limited Time 2.4wed.-3.3tue

From Miyazaki Prefecture

Chicken Nanban

Chicken Nanban takes its name from nanban-zuke, a method of marinating ingredients in sweet vinegar with chili peppers. When chicken was prepared this way, the dish became known as Chicken Nanban.

▶ Chicken Nanban

potato starch, rice flour, eggs, romaine lettuce, parsley, sake, chicken stock, garlic, pickles, tartar sauce, soy sauce, white dashi, mirin, ginger

small ¥750 Regular ¥1,180



Small size

From Kagoshima Prefecture

Kibinago

Kibinago (silver-stripe round herring) from Kagoshima Prefecture are raised in crystal-clear waters, surrounded by abundant nature and nourished by the Kuroshio Current. Carefully harvested using fishing methods that minimize damage, these fish are landed in pristine condition—fresh and beautiful. Be sure to give them a try!



▶ Kibinago Fritters ¥680
With Kale & Salt

flour, fritter batter, lemon

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

For two
or more
guests

Kyusyu with Kampai Drink Plan

per person
¥2,300

Limited Time
2.4-3.3

Choice of
“Kampai” drink to
raise a toast



お料理は九州うまいもんフェアから4品!

The dishes are **four items** from the Kyushu Umaimon Fair.

Mustard-Stuffed Lotus Root / Steamed Squid Dumplings / Hakata Mentaiko Soufflé Omelette / Chicken Nanban



※Photo shows an example for two guests

※Please order one drink and main for each member of your party.

※Choose one drink per guest from the separate menu to raise a toast. ※Please call a staff member when you are ready to order.

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

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!

What is Aka-ten?

Aka-ten is a mildly spicy fish cake
made by mixing ground fish paste with chili peppers.
It is also coated in breadcrumbs and deep-fried,
which is one of its distinctive features.

A local soul food of Hamada in Shimane Prefecture,
it is typically enjoyed lightly grilled.

*It may not be available at some stores.

KIRIN ICHIBAN

Regular ¥650 Small ¥480



Phase 3

Feb 4 (Wed) ~ Mar 3 (Tue)

Aka-ten /
soy sauce,
ginger, scallions

Aka-ten ¥780



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

Limited
Time

Hime garlic From Yamagata Prefecture

Hime garlic is carefully grown using natural water in the mountains of Yamagata Prefecture, where there is a large temperature difference between day and night in summer and winter. It is rich in nutrients, the shoots and roots can be eaten whole, and it does not retain any odor. Enjoy the lily-bulb-like texture and elegant sweetness.



Hime Garlic Spicy Fritter
fritter batter, mixed spices
¥680

Kirin City's Seasonal special menu

Limited
Time
Seasonal
Ingredients

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.