

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!

Sea bream “Mikan Aitai”

The sea bream “Mikan Aitai” are raised in calm, sheltered bay waters, where meticulous care is taken to ensure their health. They are fed a specially formulated diet containing mikan (mandarin) peels and other select ingredients, which gives them a delicate hint of citrus aroma.

*It may not be available at some stores.



Phase 4

Mar 4 (Wed) ~ Apr 4 (Tue)



KIRIN ICHIBAN

Regular ¥650 Small ¥480



From Ehime Prefecture

Sea bream “Mikan Aitai”

Carpaccio of
“Mikan Aitai” Sea Bream /
French dressing, apple vinegar,
Italian parsley, red onion

Regular

¥1,280

Small

¥750

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

~Kirin City's~

This month's recommended seasonal ingredients

Limited Time

3.4 Wed. ~ 4.7 Tue.

Limited
Time
Seasonal
Ingredients



Spring cabbage

From Chiba Prefecture

Cabbage grown in Choshi is characterized by its sweet, fresh, and rich taste, owing to the rich mineral content of the soil with a location near the sea. The producer we chose this time grows "cabbage that is sweet to the core." Don't miss this opportunity to enjoy the freshness, sweetness, and texture that only spring harvests offer!



Grilled Spring-Harvest Cabbage Sakura Shrimp & Garlic Sauce

Blended oil, garlic, anchovy

Small

¥680

Regular

¥980

Small size



Spring Cabbage & Prosciutto Coleslaw

Virgin olive oil, yogurt, apple vinegar, mayonnaise, French dressing, sugar, bacon

¥650

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

~Kirin City's~ Menu of Recommended Ingredients

Limited Time

3.4Wed.~4.7Tue.

Limited
Time
Recommended
Ingredients

Sakura shrimp From Shizuoka Prefecture

Suruga Bay, the only place in Japan where these shrimp are caught. In recent years, the amount of shrimp caught has decreased, and so fishing is protected by restricting periods and areas so that they can be caught every year. Don't miss this opportunity to try this valuable delicacy!



Freshly Boiled Sakura Shrimp

Perilla leaf, lemon, virgin olive oil

¥650



Sakura Shrimp Cheese Chips

Gouda cheese

¥650

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

~Kirin City's~

This month's recommended seasonal ingredients

Limited Time

3.4Wed.~4.7Tue.

Limited
Time
Seasonal
Ingredients



Shima onion

(seasonal sweet onion)

From Ehime
Prefecture

The unique climate of the Seto Inland Sea nurtures sweet, flavorful onions. Because the region enjoys a mild climate with no frost or snow, shipments begin in January.



New-Season Onion Rings with Pepper & Cheese

Flour batter, parsley, black pepper, ketchup

¥680



New-Season Onion & Prosciutto Salad with Kale Dressing

Romaine lettuce, apple vinegar, mixed nuts, vegetable concentrate, Caesar dressing, mayonnaise, white pepper

¥750

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

~Kirin City's~ Seasonal special menu

Limited Time

3.4Wed.~6.9Tue.

Limited
Time
Recommended
Ingredients

Spring lamb From New Zealand

Spring lamb is a seasonal lamb from animals raised on highly nutritious grass from spring to early summer in New Zealand, with its abundant nature. They are small in size, have little bad taste, and are characterized by their juicy and soft flavor.



**Pickled Lamb Roast,
Served with
Horseradish**
onion, romaine lettuce,
horseradish,
soy-based sauce

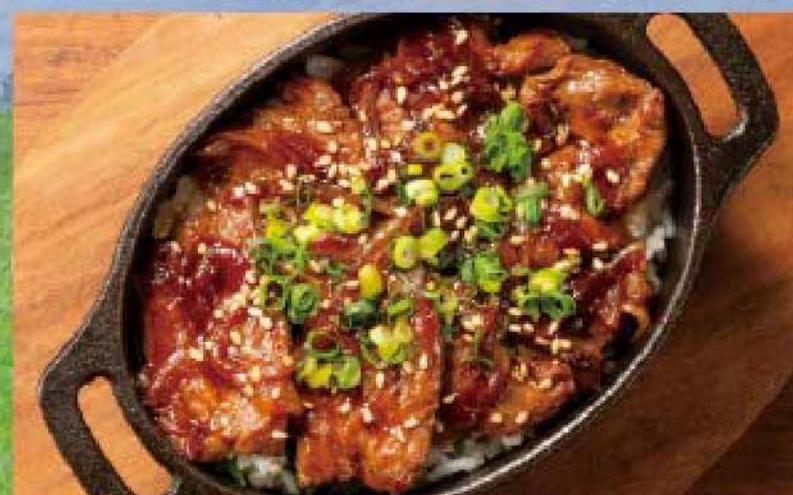
¥1,580



**Mini Steak of Lamb,
compound butter
& garlic**

Teriyaki sauce, garlic oil,
garlic compound butter,
Italian parsley, black pepper,
mixed spices,
French fries

¥850



Lamb Skillet Rice

Onion, vegetable oil,
black beer teriyaki sauce,
sesame, scallions, rice,
komatsuna, white dashi,
ginger, sesame oil

¥980

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.