

~Kirin City's~
**Menu of Recommended
Ingredients**

Limited Time

6.10 Wed. ~ 7.7 Tue.

Limited
Time
Recommended
Ingredients

**Ayu sweetfish
From
Gifu Prefecture**

Ayu sweetfish are also known as “fragrant fish,” with their distinctive aroma said to reflect the quality of the water in which they are raised. At this producer’s farm, the water temperature for newly hatched ayu sweetfish is carefully maintained at levels similar to those found in the natural environment. The delicate bitterness of young ayu sweetfish pairs perfectly with beer.



**Ayu Sweetfish Fritter
Curry Salt**

fritter dough, lemon, flour

¥880

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

~Kirin City's~

This month's recommended seasonal ingredients

Limited Time 6.10 Wed. ~ 7.7 Tue.

Limited
Time
Seasonal
Ingredients

Okra

From Kagoshima Prefecture

Okra from Ibusuki in Kagoshima is harvested daily and shipped on the same day to maintain freshness. Also, each stalk is harvested by hand, which leads to improved quality. Okra is a vegetable that grows well in warm climates, and is perfectly suited to the soil of Ibusuki, Kagoshima.

Cold



Sticky Okra & Small Shrimp Dressed With Plum Sauce

cucumber, chopped okra, shaved fish cake, white dashi **¥730**



Sautéed Okra & Bacon In Butter & Ponzu Sauce

chili pepper, blended oil **¥780**

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~Kirin City's~

This month's recommended seasonal ingredients

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Limited
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Senshu eggplant From Osaka Prefecture

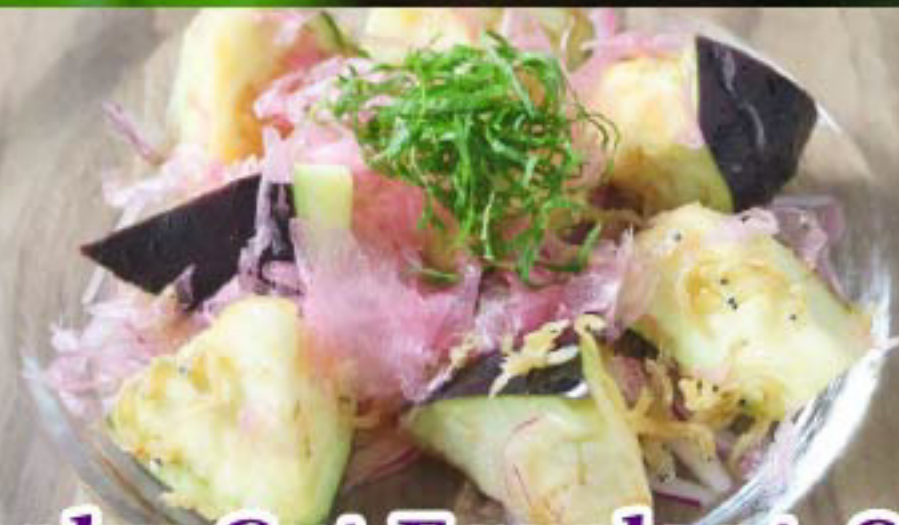
We have Senshu eggplants, a specialty of the Senshu region of Osaka Prefecture, ready for you. These eggplants grown in a warm climate have a soft skin and plenty of water so they are juicy. Rather than being bitter, they have a sweet taste and their special feature is that they can be eaten raw.



Eggplant Sashimi

chopped wasabi, clear foamed soy sauce

¥650



Chunky-Cut Eggplant Salad

red onion, wasabi dressing, fried whitebait,
shaved fish cake, perilla leaf

¥880

*Not available at Shinkyogoku store, Takatsuki store, Noborito store.

Delivering new dining delights to your table

KIRIN'S NEW PROJECT



BEER RESTAURANT
KIRIN CITY



KIRIN ICHIBAN

Put the spotlight on “new flavors”
from around Japan
and support Japanese food and its producers!

What are Makino Tomatoes?



Producer
Mr. Seiki Makino
Toyohashi City,
Aichi Prefecture

Makino tomatoes are low in acidity and high in natural sugars, offering a fruit-like sweetness reminiscent of Shine Muscat grapes. Their rich, intense sweetness makes them popular even among those who don't usually enjoy tomatoes.

parsley, gelatin,
soy sauce, white dashi

KIRIN ICHIBAN

Regular ¥650 Small ¥480



Phase6

5/13 (Wed.) ~ 7/7 (Tue.)

From Aichi Prefecture

Makino Tomato In
Dashi-Pickled Jelly ¥750

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

~Kirin City's~ Seasonal special menu

Limited Time 6.10 Wed. ~ 9.8 Tue.

Limited
Time
Recommended
Ingredients



Adult Chicken With Yuzu Pepper & Ponzu Sauce

green onion, scallion, chili pepper, white sesame,
yuzu pepper, ponzu sauce, sake

¥650



Cajun Chicken Made With Adult Chicken

onion, fluffy potatoes, Italian parsley, garlic,
paprika powder, black pepper

¥980



Adult chicken

Domestically
produced

Meat from adult chicken has an irresistible crunchy texture,
and is a popular summer ingredient at Kirin City. Whatever the
dish it goes perfectly with beer in the hot season.

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

2026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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