

~Kirin City's~ Menu of Recommended Ingredients

Limited Time

8.5 Wed. ~ 9.8 Tue.

Limited
Time
Recommended
Ingredients



Japanese sea bass From Osaka Prefecture

The abundant food supply and gentle currents of Osaka Bay produce high-quality, richly flavoured Japanese sea bass. Enjoy this summer delicacy served as a refreshing carpaccio.

鱸(すずき)料理におすすめのペアリング



SPRING VALLEY BREWERY フルーティセゾン

Saison / ALC. 5% ※原料の一部に小麦麦芽を使用しています。

酵母由来のフルーティーな香りと、口の中に広がる
柑橘のような涼やかな飲み心地のセゾンビール。

Regular ¥800
Large ¥1,300



品大阪産



Sea Bass Carpaccio with Ravigote Sauce

onion, red bell pepper, yellow bell pepper,
green bell pepper, vinegar, lemon,
sea salt, black pepper, parsley,
extra virgin olive oil



Small size

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

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Limited
Time
Seasonal
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Manganji peppers From Kyoto Prefecture

Our Manganji peppers are cultivated in northern Kyoto Prefecture. The large temperature difference there between day and night, along with the pure water and fertile soil, make these Manganji peppers so delicious. Don't miss this opportunity to try our thick and soft Manganji peppers (sweet peppers). *Very rarely, some peppers may be hot.

Cold



Grilled Manganji Peppers & Eggplant in Dashi Marinade

grated daikon, blended oil, mirin, soy sauce,
white dashi, potato starch, vinegar

¥680



Oven-Baked Manganji Peppers

black pepper, Japanese braising sauce

¥730

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Kujo Negi From Kyoto Prefecture

Kujo Negi is a traditional Kyoto vegetable with a history of approximately 1,300 years. It is carefully cultivated by young growers committed to passing on its heritage to future generations. It is known for its tender, thick leaves and the sweetness that develops when cooked.



Spicy Miso Kujo Negi Namul

chicken ham, white sesame seeds, sea salt,
Korean chili seasoning, sesame oil, vinegar, sugar

¥650



Negiyaki with Plenty of Kujo Negi

wheat flour, potato starch, rice flour, baking powder,
white dashi, egg, vegetable oil, ponzu, chicken stock

¥850

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Yamato Yam From Chiba Prefecture

Yamato Yam is a traditional Japanese yam deeply rooted in the country's culinary culture. Grown in Tako Town, Chiba Prefecture, it is known for its exceptional stickiness and rich, full-bodied flavour. Because both cultivation and harvesting require considerable manual labour, it is carefully grown by dedicated producers.



Isobe-Fried Yamato Yam

wheat flour, potato starch, rice flour,
baking powder, aonori, sea salt, white dashi,
wasabi dressing

¥800

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~Kirin City's~ Seasonal special menu

Limited Time

6.10 Wed. ~ 9.8 Tue.

Limited
Time
Recommended
Ingredients

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.

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

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

2026年 枝豆産地リレーMAP



“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

*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.

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~Kirin City's~ Menu of Recommended Ingredients

Limited Time

4.8Wed.~5.12Tue.

Limited
Time
Recommended
Ingredients



Mozuku seaweed

From Okinawa
Prefecture

Grown in crystal-clear waters within a rich natural environment, Okinawan mozuku seaweed is prized for its thickness and natural viscosity.



Mozuku Seaweed Salad with Vinegar Dressing

perilla leaves, ponzu sauce, ginger

¥600



Okinawan Mozuku Seaweed Omelet (Japanese Style)

scallions, soy sauce, white dashi, mirin, potato starch,
apple cider vinegar, whitebait, wheat gluten, salad oil

¥650

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