

春の味覚

和牛ミスジステーキと 春の焼き野菜

Wagyu Top blade steak and
grilled spring vegetables

3,500円

キメの細かいサシを持ちつつ、あっさりとした味わいの和牛ミスジ。
春の訪れを感じる穂付き筍・新じゃが芋・新玉葱・アスパラを肉味噌でおいしくいただきます。是非ご賞味ください。



上ミノ湯引き

Boiled Tripe

1,320円

しば漬けと鯉香る自家製ポン酢を使用し、さっぱりと仕上げた逸品。日本酒とも相性抜群です。

上ミノ湯引きユッケ

Boiled Stomach Yukhoe

1,320円

上ミノの歯ごたえと絡む卵は絶品。是非ビールと一緒にどうぞ。

はまぐり たけのこ 蛤と穂付き筍の 生若芽チゲ

Clam and bamboo shoot chige

1,400円

国産蛤と生若芽・穂付き筍などの春食材、自家製豆腐を使用した贅沢なチゲ。爽やかな辛味と季節食材をご堪能ください。



生キムチ盛り合わせ

Assortment of fresh kimchi

1,100円

旬の食材を使った生キムチを
お愉しください。



海鮮生キムチ

Fresh seafood kimchi

1,600円

甘エビ・ホタルイカ・蛸の生キムチ。
是非、日本酒「あらばしり」と一緒に
ご賞味ください。



米と米麴のみで醸した生原酒。
搾ったそのままのフレッシュな味わいと無濾過
ならではの濃厚なのと越しが特徴です。

数量限定 羽田 純米しぼりたて
あらばしり

グラス 880円
ボトル 6,600円

Limited Number Haneda Junmai freshly squeezed
Arabashiri



アルコール Alcohol

苺サワー

Strawberry Sour

800円



雅の抹茶デザート
Elegant matcha dessert

770円



ノンアルコール Non-alcoholic

苺ソーダ

Strawberry Soda

700円

GRILLED MEAT ~SAUCE~

焼肉 ~たれ~



天壇ロース Tendan Loin
天坛大里脊 텐단 로스



ミルフィーユロース Mille-feuille Loin
三层重叠大里脊 밀피유 로스



特撰カルビ Extra Prime Quality Short Ribs
特选牛小排 특선 갈비

タン 1,430 yen
Tongue 牛舌 우설

上タン 1,980 yen
High Quality Tongue 上等牛舌 고급 우설

ハラミ 1,760 yen
Outside Skirt 牛横隔膜肉 안창살

[数量限定] 黒毛和牛 上サガリ 2,310 yen
[Limited Number] Japanese Black Beef High Quality Hanging Tender
[数量有限] 黒毛和牛上等罗肌肉
[한정수량] 구로계 와규 상급 토시살

Vegetables (for wrapping)
包烤肉用的蔬菜 쌈채소

チシャ菜と肉味噌 550 yen
Korean Lettuce and Meat Miso
莴苣和肉味噌 상추와 고기쌈장

We faced the challenge of delivering the tastes and flavors of yakiniku to the notoriously demanding diners of Kyoto.

Our yakiniku style is the result of years of trial and error.

Yakiniku eaten with tare, a soup dip that brings to mind dashi soup stock.

Our yakiniku style is based on the same original recipes that quickly won over the demanding diners of Kyoto.



天壇ロース 1,650 yen
Tendan Loin
天坛大里脊 텐단 로스
finely textured and tender.

ミルフィーユロース 1,760 yen
Mille-feuille (layered) Loin
三层重叠大里脊 밀피유 로스
Three slices of loin are stacked. Please enjoy while baking.

特上ロース 2,310 yen
Extra High Quality Loin
特上大里脊
최고급 로스

近江牛特撰ロース 3,300 yen
Omi Beef Extra Prime Quality Sirloin Loin
近江牛特选大里脊
오미규 특선 로스

天壇カルビ 1,540 yen
Tendan Short Ribs
天坛牛小排
텐단 갈비

中落ちカルビ 1,650 yen
Short Rib Finger Meat
中落牛小排
갈빗대에서 뼈를 발라낸 갈비

ハネシタカルビ 1,980 yen
Chuck Short Ribs
肩里脊内側肉牛小排骨
제비추리

花咲カルビ 1,980 yen
Chestnut-shaped Section of Chuck with Shallow Cross Cuts
花咲(钻石切)牛小排
하나사키 갈비

上カルビ 2,750 yen
High Quality Short Ribs
上等牛小排
상급 갈비

特撰カルビ 3,300 yen
Extra Prime Quality Short Ribs
特选牛小排
특선 갈비

近江牛特撰ミスジ 3,300 yen
Wagyu beef (Ohmi beef) flat iron fine marbled and very rare part.
近江牛特选三筋肉
오미규 특선 부채살

GRILLED MEAT ~SAIT~

焼肉 ~塩~

塩タン ————— 1,430 yen

Salted Tongue

盐味牛舌

우설

塩上タン ————— 1,980 yen

High Quality Salted Tongue

盐味上等牛舌

고급 우설

厚切塩上タン ————— 2,640 yen

Thickly Sliced Salted High Quality Tongue

厚切盐味上等牛舌

우설 스테이크

1 本上タンと葱の焼しゃぶ ————— 2,200 yen

Grilled High Quality Tongue and green onion shabu

烤长舌和大葱

긴 위 탄과 파의 샤브샤브

1 本上タンと葱の焼しゃぶ 蛇腹タン付 — 2,750 yen

Grilled High Quality Tongue and green onion shabu With a bellows tongue

烤长舌和大葱 带风箱舌

긴 위 탄과 파의 샤브샤브 뱀복 소혀 첨부

角切ヘレ ————— 2,640 yen

Dice Cut Fillet

角切小里脊

안심

厚切クラシタロース ————— 2,200 yen

Thickly Sliced Chuck Loin

厚切鞍下肩里脊

목심 스테이크

厚切特上ヘレ ——— 4,180 yen

Thickly Sliced High Quality Fillet

厚切特上小里脊

최고급 안심 스테이크



近江牛特撰ミスジ ————— 3,300 yen

Omi Beef Extra Prime Quality Top Blade (Shoulder Meat)

近江牛特选三筋肉

오미규 특선 부채살

OFFAL

Please choose a sauce from miso or salt sauce for each product.

ホルモン

テッチャン (タレ/塩ダレ) ————— 935 yen

Large Intestine (Sauce/Salt Sauce)

牛大肠 (酱汁 / 盐酱汁)

대창 (양념/소금양념)

アカセンマイ ————— 990 yen

Fourth Stomach

牛肚 (第4胃皱胃)

막창

レバー ————— 990 yen

Liver

牛肝 간

※中心部まで充分に加熱してお召し上がり下さい。

※Please cook it through to the center of the meat and enjoy.

ハツ ————— 990 yen

Heart

牛心

심장

焼センマイ ————— 990 yen

Grille Third Stomach

烤牛百叶 (第3胃瓣胃) 천엽

天肉 ————— 1,100 yen

Beef Face Meat

天肉 (牛颊肉) 불살

上ミノ (タレ/塩ダレ) ————— 1,210 yen

High Quality First Stomach(Sauce/Salt Sauce)

上等牛草肚 (第1胃瘤胃) (酱汁 / 盐酱汁)

특양 (양념/소금양념)

厚切か薄切かをお選びください。 Please select thick or thin slices.

可以选择厚片或薄片。 두껍게 자를지 얇게 자를지 선택하세요.

ホルモン三種盛合せ ——— 1,980 yen

Assortment of 3 Kinds of Offal

三种牛内脏拼盘 호르몬 3종 세트

ホルモンの中から三種お選びください。

Choose 3 of the OFFAL listed above.

选择3种激素。 호르몬 중에서 3종 선택해 주세요.



上ミノ High Quality First Stomach 上等牛草肚 (第1胃瘤胃) 특양

厚切か薄切かをお選びください。 Please select thick or thin slices.

可以选择厚片或薄片。 두껍게 자를지 얇게 자를지 선택하세요.

GRILLED DISHES

焼物 ~鶏・豚・海鮮・野菜~

Chicken&Pork 鶏・豚

茶美豚ウィンナー ————— **715 yen**
Chamiton Wiener Sausages
茶美豚維也納香腸
차미돈 비엔나

トントロ (タレ/塩ダレ/塩) ————— **880 yen**
Fatty Pork Neck (Sauce/Salt Sauce/Salt)
猪颈肉 (酱汁/盐酱汁/盐)
항경살 (양념/소금양념/소금)

丹波黒地鶏 (タレ/塩ダレ/塩) ————— **1,100 yen**
Tanba Black Free-range Chicken (Sauce/ Salt Sauce/ Salt)
丹波黒土鸡 (酱汁/盐酱汁/盐)
단바쿠로지토리(닭고기) (양념/소금양념/소금)

Seafood 海鮮

イカの姿焼 (タレ/塩) ————— **880 yen**
Grilled Whole Squid (Sauce/ Salt)
烤整支墨鱼 (盐/酱汁)
오징어 몸통 구이 (양념/소금)

殻付ホタテ (タレ/塩) ————— **880 yen**
Scallops with shell (Sauce/ Salt)
带壳扇贝 (酱汁/盐)
가리비 (양념/소금)



海老 (タレ/塩) ————— **1,100 yen**
Shrimp (Sauce/ Salt)
虾 (酱汁/盐)
새우 (양념/소금)

海鮮盛合せ (タレ/塩) ————— **1,980 yen**
Assorted seafoods (Sauce/ Salt)
海鲜拼盘 (酱汁/盐)
해산물 세트 (소금/양념)
Grilled Whole Squid/Scallops with shell/Shrimp



Grilled Vegetables 野菜

キャベツ ————— **440 yen**
Cabbage
卷心菜
양배추

さつま芋 ————— **440 yen**
Sweet potato
甘薯
고구마

椎茸 ————— **440 yen**
Shiitake mushroom
香菇
표고버섯

白葱 ————— **440 yen**
Leek
白葱
대파

玉葱 ————— **440 yen**
Onion
洋葱
양파

ししとう ————— **440 yen**
Green Peppers
短小绿辣椒
파리고추

にんにくオイル焼 ————— **550 yen**
Garlic Baked with Oil
油烤大蒜 마늘 참기름 구이
Please enjoy it with meat and enjoy the aroma.



烧野菜盛合せ ————— **880 yen**
Assorted Grilled Vegetables
油烤大蒜 구이용 채소 세트
The contents change depending on the season.

CHIJIMI

チヂミ

We will provide it freshly, so we need to have a little time.

ニラチヂミ ————— **770 yen**
Korean Pancake with Chinese Chive
韩式韭菜煎饼
부추전

海鮮チヂミ ————— **1,430 yen**
Korean Pancake with Seafood
韩式海鲜煎饼
해물파전

九条ネギチヂミ ————— **990 yen**
Kujyo Green Onion Korean Pancake
韩式九条葱煎饼
파전(교토 특산물인 구조네기를 사용하였습니다.)



Tax included 标示价格均含税。 표시된 가격은 전부 세금포함입니다.

SASHIMI

~Thinly sliced raw fish or meat~

刺身

※Children, the elderly, and those with weakened resistance to food poisoning should not eat raw or insufficiently cooked meat.
※In general, eating rare, raw meat can cause a great risk of food poisoning.

We offer raw beef that meets national standards. 本店提供符合日本国家标准的生食用牛肉。 우리 점포에서는 국가에서 지정한 기준을 통과한 사시미용 소고기만을 제공하고 있습니다.

白センマイ 1,100 yen

White Third Stomach Compartment

牛百叶 (第3胃瓣胃) 천엽

Please enjoy it with Spicy Sweet Korean Chojang Sauce.
※Depending on the stocking situation, the number is limited.

ユッケ 1,540 yen

Yukhoe style

肉脍 (生拌牛肉)

육회

Yukhoe is a Korean dish of seasoned raw beef topped with raw egg yolk.



イカフェ 1,100 yen

Korean Spicy Raw-Squid

韓式辣生烏賊 이카페

Vegetables and squid mixed with a special gochujang-based sauce.
Serve with a squeeze of lemon.

HOUSE MADE KIMCHI ~spicy Korean pickles~ 自家製キムチ

Kimchi is a pickled vegetable made mainly from vegetables such as Chinese cabbage, salt, red pepper, salted seafood, and garlic.

白菜キムチ 605 yen

Chinese Cabbage Kimuchi

白菜泡菜

배추 김치



胡瓜キムチ 605 yen

Cucumber Kimchi

黄瓜泡菜

오이 김치

大根キムチ 605 yen

Daikon Radish Kimuchi

萝卜泡菜

깍두기

ムルキムチ 605 yen

Wed Kimchi

韩国水泡菜

물김치



セロリキムチ 605 yen

Celery Kimchi

芹菜泡菜

셀러리 김치



紀州南高梅キムチ 605 yen

Kishu Picked Nanko Plum Kimchi

纪州南高梅泡菜

매실 김치 (기슈난코매실-매실의 한 종류)

Enjoy the excellent combination of the sweetness of Nanko plums and the spiciness of kimchi.



オリーブキムチ 605 yen

Olives Kimchi

橄欖泡菜 올리브김치

A masterpiece that goes well with sake.



キムチ三種盛合せ 990 yen

Assortment of 3 Kinds of Kimchi

三种韩国泡菜拼盘 김치 3종 세트

Chinese Cabbage Kimuchi/Cucumber Kimchi/Daikon Radish Kimuchi

KOREAN DISHES

一品

牛タンの角煮とトロトロ半熟卵 680 yen

Braised Beef Tongue and soft-boiled egg

红烧牛舌和溏心蛋

우설 조림과 반숙 계란

韓国海苔 330 yen

Korean Nori (Seaweed)

韩国海苔

한국식 김

チャンジャ 550 yen

Korean Spicy Cod Entails

韩式辣腌鳕鱼内脏

창란젓

チャブチェ 880 yen

Japchae

韩式杂菜炒粉丝 잡채

Korean sweet potato noodles, stir fried with sesame oil, soy sauce, vegetables and beef.



ナムル四種盛合せ 715 yen

Assortment of 4 Kinds of Namul (Seasoned Vegetables)

四种韩式凉拌菜拼盘

나물 4종 세트

ナムル六種盛合せ 880 yen

Assortment of 6 Kinds of Namul (Seasoned Vegetables)

六种韩式凉拌菜拼盘

나물 6종 세트

Tax included 标示价格均含税。표시된 가격은 전부 세금포함입니다.

SALADS AND WRAPPED VEGETABLE

サラダ・包み野菜

Salads サラダ

彩り天壇サラダ 990 yen

TENDAN salad

彩色天壇沙拉 이로도리 텐단 샐러드
salad leaves and Kyoyasai vegetables.

チョレギサラダ 770 yen

Shredded Salad

韩式生菜沙拉 초레기 샐러드

salad leaves with some salt dressing.



シーザーサラダ 880 yen

Caesar Salad

凯萨沙拉

시저 샐러드

自家製豆腐サラダ 880 yen

Homemade Tofu Salad

自制豆腐沙拉 텐단 특제 두부 샐러드

salad leaves with house made tohu.

大根サラダ 京美山湯葉添え 550 yen

Dikon Radish Salad with Kyo Miyama Tofu Skin

萝卜沙拉 配京都美山豆腐皮

무채 샐러드 교미야마 유바와 함께

ネギサラダ 550 yen

Green Onion salad

葱沙拉 파샐러드

japanese onions marinated with salt dressing, match to grilled beef.

Wrapped Vegetables

包み野菜

アサツキ 440 yen

Asatsuki (japanese chives)

胡葱

골파

チシャ菜と肉味噌 550 yen

Korean Lettuce and Meat Miso

莴苣和肉味噌

상추와 고기쌈장

包み野菜盛合せと肉味噌 770 yen

Assorted Vegetables (for wrapping) and Meat Miso

包烤肉用的蔬菜拼盘和肉味噌

쌈 채소 세트와 고기쌈장

シーザーサラダ
Caesar Salad
凯萨沙拉
시저 샐러드



RICE DISHES

御飯物

ビビンパ 825 yen

Bibimbap Korean-Style Rice 韩式拌饭 비빔밥

石焼ビビンパ 1,210 yen

Stone-cooked Bibimbap Korean-Style Rice 石锅拌饭 돌솥비빔밥

国産牛と彩り野菜のビビンパ 1,100 yen

Bibimbap with domestic beef and colorful vegetables

国产牛肉和色彩缤纷的蔬菜拌饭

국산 암소와 채소 야채 피빔파

石焼ガーリックライス 1,200 yen

Stone-grilled garlic rice

石烤蒜蓉饭

돌구이 재단의 마늘 쌀

焼飯 715 yen

Fried Rice 炒饭 볶음밥

キムチ焼飯 880 yen

Kimchi (Korean spicy pickles) Fried Rice

韩国泡菜炒饭

김치볶음밥

クッパ 825 yen

Gukbap

韩式汤泡饭 국밥

Korean Rice Soup

テールクッパ 1,320 yen

Ox-tail Gukbap

牛尾汤泡饭 꼬리곰탕 국밥

Korean Rice Soup

ソルロンタンクッパ 1,210 yen

Seolleong-tang Gukbap

雪浓汤泡饭 설렁탕 국밥

Simmered Beef and Ox Bone Rice Soup.

ユッケジャンクッパ 1,320 yen

Gukbap with Beef and Vegetables

韩式辣牛肉汤泡饭

육개장



御飯 330 yen

Rice

(小) (Small) 275 yen

米饭

(大) (Large) 385 yen

밥



NOODLES

麵類

冷麵にはそば粉を使用しております。

●Buckwheat flour is used for cold noodles.

冷麵是使用荞麦粉制作的。

메밀이 들어간 면을 사용하고 있습니다. 메밀 알러지가 있으신 분은 직원에게 말씀해주세요.

冷麵 1,100 yen

Cold Buckwheat Noodles

冷面 물냉면

Our housemade cold noodles are handmade noodles.

ピビン冷麵 1,100 yen

Spicy korean cold noodles

韩式凉拌冷面

비빔냉면

辛冷麵 1,100 yen

Spicy Cold Buckwheat Noodles

麻辣冷面

매운 냉면



天壇特製チゲうどん 1,320 yen

Tendan Special Jjigae UDON

天坛特制韩式辣锅乌冬面午餐 텐단 찌개 우동 런치

Tendan Special Jjigae (Korean Stew) Wheat Noodle.

ユッケジャンラーメン 1,210 yen

Yukgaejang (Beef and Vegetables) Ramen

韩式辣牛肉汤拉面

육개장 라면



Tendan Special Jjigae

HOMEMADE SOUP

自家製スープ

たまごスープ 550 yen

Egg Soup

鸡蛋汤

계란국

もやしスープ 550 yen

Bean Sprouts Soup

豆芽汤

콩나물국

わかめスープ 550 yen

Wakame Seaweed Soup

裙带菜汤

미역국

ハマグリと青菜のスープ 605 yen

Clam and Green Vegetables Soup

蛤蜊青菜汤

대합이 들어간 시금치국

彩り野菜スープ 605 yen

Vegetable Soup

蔬菜汤

채소류국

トック 880 yen

Tteok Soup

打糕 떡국

Korean rice cake

ユッケジャンスープ 990 yen

Yukgaejang (Beef and Vegetables) Soup

韩式辣牛肉汤

육개장

ソルロンタンスープ 990 yen

Seolleong-tang Soup

雪浓汤 설렁탕

Simmered Beef and Ox Bone Soup.

テールスープ 990 yen

Ox-tail Soup

牛尾汤

꼬리곰탕

天壇特製チゲ 1,100 yen

Tendan Special Jjigae

天坛特制韩式辣锅 텐단 특제 찌개

Korean Stew.

自家製スンドゥブチゲ 1,100 yen

Homemade Sundubu Jjigae

自制韩式辣豆腐锅 순두부 찌개

Spicy Soft Tofu Stew with Seafood.

キムチチゲ 1,100 yen

Kimchi Jjigae

韩国泡菜辣锅

김치찌개 런치

Korean Stew.

トック Tteok Soup
打糕 떡국

テールスープ Ox-tail Soup
牛尾汤 꼬리곰탕

ソルロンタンスープ
Seolleong-tang Soup
雪浓汤 설렁탕



DESSERT

デザート

Recommend

アイスブリュレ ————— 630 yen

Brulee Ice Cream

法式焦糖布丁冰淇淋 아이스크림 브뤼레

Rich brulee dough finished with ice cream and caramelized for a luxurious delicacy.

Recommend

苺のレアチーズケーキアイス ————— 680 yen

Strawberry Rare Cheesecake Ice Cream

草莓稀有奶酪冰淇淋蛋糕 딸기의 희귀 치즈 케이크 아이스

Sweet and sour taste of strawberry pulp on homemade rare cheese ice cream Cake-style ice cream that you can enjoy.

Recommend

ティラミスアイス ————— 680 yen

Tiramisu Ice Cream

提拉米苏冰淇淋 티라미수 아이스

Cocoa coffee-flavored bitter dough and mascarpone
A tiramisu-flavored ice cake for adults.

Recommend

今月の江ばた自家製アイス ————— 600 yen

EBATA Homemade Ice Cream of the Month

这个月自制韩冰淇淋 이달의 수제 아이스

A variety of homemade ice cream made by hand at KYOTO UZUMASA "EBATA"
It will be delivered on a monthly basis. The contents are up to the staff.

わらびもち ————— 550 yen

Warabimochi

蕨餅

와라비모치

Bracken-starch Jelly with Sweet Soy Bean Powder.



柚子シャーベット ————— 550 yen

Yuzu Citrus Sherbet

柚子果味冰淇淋 유자 셔벗(샤베트) 아이스

Handmade Sherbet

You can enjoy it refreshingly after a meal.



抹茶アイスクリーム ————— 550 yen

Matcha Green Tea Ice Cream

抹茶冰淇淋

말차 아이스크림

Handmade Sherbet

You can enjoy it refreshingly after a meal.

バニラアイスクリーム ————— 550 yen

Vanilla Ice Cream

香草冰淇淋

바닐라 아이스크림

Handmade ice cream.

You can enjoy it refreshingly after a meal.

ティラミスアイス

Tiramisu Ice Cream

提拉米苏冰淇淋

티라미수 아이스



苺のレアチーズケーキアイス

Strawberry Rare Cheesecake Ice Cream

草莓稀有奶酪冰淇淋蛋糕

딸기의 희귀 치즈 케이크 아이스



アイスブリュレ

Brulee Ice Cream

法式焦糖布丁冰淇淋

아이스크림 브뤼레



Tax included. 标示价格均含税。
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