

Breakfast 6:30~11:30

WESTERN BREAKFAST

¥6,500 (¥7,150)

Juice Selection

Freshly squeezed orange juice, grapefruit juice or seasonal vegetable juice

Dairy

Homemade yogurt or non-fat yogurt

Seasonal fresh fruits and homemade matcha granola

Bakery basket

White toast, croissant, petite baguette and bagel

Cold Plate

Cured ham with aged Gouda cheese or Smoked salmon with Brillat-Savarin cheese

Both served with sliced Japanese fruit tomatoes

Hot dish selection

Your choice of:

*Two eggs any style, *served with bacon, pork sausage, mushrooms, roasted tomato*

*Pancakes *with fresh berries, whipped butter cream, maple syrup*

*Brioche French toast *with caramelized banana*

Beverage

Coffee or Tea

Prices in brackets are tax inclusive and subject to 15% service charge.

To greater ensure the quality of your dining experience, please let our associates know if you have any food allergies or restrictions.

We use 100 % domestic rice for all menus. S - Signature V - Vegetarian

HEALTHY BREAKFAST

¥4,500 (¥4,950)

Juice Selection

Freshly squeezed orange juice, grapefruit juice or seasonal vegetable juice

Dairy

Homemade yogurt or non-fat yogurt

Seasonal fresh fruits and homemade matcha granola

Salad

Green salad, avocado with ginger dressing

Healthy Main Plate

Your choice of:

*Egg white omelet

*Scrambled tofu

Both served with vegetables and edamame hummus

Beverage

Coffee or tea

JAPANESE BREAKFAST (7:00~10:00) S

¥6,500 (¥7,150)

An authentic Japanese breakfast expertly prepared by KYOYAMATO, a traditional ryotei and culinary institution which opened in 1877 and serves authentic seasonally inspired Kaiseki cuisine.

Please place your order in advance due to limited availability.

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A la carte Breakfast 6:30~11:30

BREAKFAST SPECIALTIES

Two eggs any style ¥2,400 (¥2,640)

Fried, scrambled, poached, boiled or omelet

Bacon, pork sausage, mushroom, roasted tomato

Avocado and Poached eggs S V ¥2,400 (¥2,640)

Crushed avocado, pain de campagne

Pancakes V ¥2,400 (¥2,640)

Fresh berries, whipped butter cream, maple syrup

Brioche French toast S V ¥2,400 (¥2,640)

Caramelized banana

HEALTHY A LA CARTE

Corn flake, all-bran or homemade granola V ¥1,600 (¥1,760)

Whole, low fat, non-fat or soy milk, fresh berries

Homemade yogurt or non-fat yogurt V ¥1,600 (¥1,760)

Fresh berries, honey

Bircher müesli S V ¥1,600 (¥1,760)

Fresh berries, honey

Seasonal fruit plate V ¥3,000 (¥3,300)

Bowl of berries V ¥1,400 (¥1,540)

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A la carte menu 11:30~22:00

SALAD / SOUP

Green garden salad V <i>Japanese dressing</i>	¥2,200 (¥2,420)
Kyoto Tamba chicken Caesar salad <i>Bacon, Parmesan cheese</i>	¥2,600 (¥2,860)
Grilled octopus and vegetable salad S <i>Ponzu dressing</i>	¥2,800 (¥3,080)
Daily soup V <i>Grilled bread</i>	¥1,400 (¥1,540)
Minestrone soup V <i>Parmesan cheese, grilled bread</i>	¥1,600 (¥1,760)
Onion gratin soup	¥1,800 (¥1,980)

SANDWICH / BURGERS / PIZZA

Margherita pizza V <i>Tomato sauce, basil</i>	¥2,400 (¥2,640)
Club sandwich <i>Kyoto Tamba chicken, bacon, fried egg, tomato, lettuce</i>	¥2,800 (¥3,080)
<i>French fries or green salad</i>	
Classic beef burger <i>Cheese, onion, tomato, caraway beer sauce</i>	¥3,850 (¥4,235)
<i>French fries or green salad</i>	

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WESTERN COMFORT FOOD

All western comfort food served with bread

Kyoto fish and chips S ¥3,000 (¥3,300)

Yuzu pepper aioli, lemon

Spaghetti fresh tomato sauce V ¥2,800 (¥3,080)

Basil paste, tomato

Linguine, shrimp and sea urchin ¥3,400 (¥3,740)

Tomato cream sauce

Tagliatelle, Omi beef bolognese ¥3,400 (¥3,740)

Parmesan cheese

Grilled Kyoto Tamba chicken breast ¥3,200 (¥3,520)

Mustard sauce, roasted vegetables

Roasted daily fish ¥3,400 (¥3,740)

Lemon, dill and caper white wine sauce, roasted vegetables

Japanese Wagyu sirloin steak 200g ¥11,000 (¥12,100)

Red wine sauce, roasted vegetables

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ASIAN COMFORT FOOD

Vegetable fried rice V	¥2,200 (¥2,420)
<i>Egg, chili, spring onion</i>	
Kitsune udon	¥2,400 (¥2,640)
<i>Udon noodle, deep fried tofu, Kyoto leek, yuzu</i>	
Chinese fried noodle	¥2,400 (¥2,640)
<i>Shrimp, chili, bok choy</i>	
Japanese beef curry	¥2,800 (¥3,080)
<i>Homemade pickles</i>	
Tamba chicken Teriyakidon	¥2,600 (¥2,860)
<i>Chicken, rice, miso soup, pickles</i>	
Katsudon	¥2,800 (¥3,080)
<i>Pork cutlet, egg, rice, miso soup, pickles</i>	

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SIDE DISH

Side green salad V	¥1,000 (¥1,100)
French fries V	¥1,200 (¥1,320)
Roasted seasonal vegetables V	¥1,200 (¥1,320)
Assorted bread V	¥1,200 (¥1,320)
Miso soup set V	¥1,000 (¥1,100)
<i>Japanese steamed rice, homemade pickles</i>	
Japanese steamed rice V	¥500 (¥550)

DESSERT

Apple pie S V	¥1,200 (¥1,320)
<i>Vanilla ice cream, cinnamon crumble, whipped cream</i>	
Assorted ice cream V	¥1,200 (¥1,320)
<i>Vanilla, green tea, chocolate</i>	
Seasonal fruit plate V	¥3,000 (¥3,300)
Homemade chocolate (3pcs)	¥1,200 (¥1,320)

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SNACK MENU

Truffle French fries V ¥1,800 (¥1,980)

Yuzu marinated olives, semi-dries tomatoes V ¥1,800 (¥1,980)

Smoked mixed nuts V ¥1,800 (¥1,980)

Local vegetable crudités with tofu hummus V ¥1,800 (¥1,980)

Lobster risotto croquette with sea urchin ¥2,400 (¥2,640)

Ohmi beef croquette with confit egg yolk ¥2,400 (¥2,640)

“Hervé Mons” artisan cheese platter V ¥3,600 (¥3,960)

Home-made wagyu pastrami ¥3,600 (¥3,960)

Japanese prosciutto “Jamón Minakami” ¥3,600 (¥3,960)

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Kid's Menu (recommended for 1-3 years old)

MAIN

Sweet corn soup	V	¥600 (¥660)
Mini udon noodle soup		¥600 (¥660)
Kid's spaghetti		¥1,200 (¥1,320)
<i>Bolognese or Tomato sauce</i>		
Grilled chicken breast		¥1,200 (¥1,320)
<i>Creamy mashed potato</i>		
Mini cheese burger		¥1,200 (¥1,320)
<i>French fries</i>		

DESSERT

Kid's pancake	V	¥1,000 (¥1,100)
Kid's ice cream (1scoop)	V	¥500 (¥550)
<i>Vanilla chocolate sauce</i>		

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Late Night Menu 22:00~6:30

SALAD / SOUP

Green garden salad V ¥2,200 (¥2,420)

Japanese dressing

Kyoto Tamba chicken Caesar salad ¥2,600 (¥2,860)

Bacon, Parmesan cheese

Minestrone soup V ¥1,600 (¥1,760)

Parmesan cheese, grilled bread

MAIN

Club sandwich ¥2,800 (¥3,080)

Kyoto Tamba chicken, bacon, fried egg, tomato, lettuce

French fries or green salad

Kitsune udon ¥2,400 (¥2,640)

Udon noodle, deep fried tofu, Kyoto leek, yuzu

Japanese beef curry ¥2,800 (¥3,080)

Homemade pickles

Tagliatelle, Omi beef bolognese ¥3,400 (¥3,740)

Parmesan cheese, served with bread

DESSERT

Apple pie S V ¥1,200 (¥1,320)

Vanilla ice cream, cinnamon crumble, whipped cream

Assorted ice cream V ¥1,200 (¥1,320)

Vanilla, green tea, chocolate

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All Day Menu (Available 24h)

B R E A K F A S T

Two eggs any style ¥2,400 (¥2,640)

Fried, scrambled, poached, boiled or omelet

Bacon, pork sausage, mushroom, roasted tomato

Pancakes V ¥2,400 (¥2,640)

Fresh berries, whipped butter cream, maple syrup

S A L A D / S O U P

Green garden salad V ¥2,200 (¥2,420)

Japanese dressing

Kyoto Tamba chicken Caesar salad ¥2,600 (¥2,860)

Bacon, Parmesan cheese

Minestrone soup V ¥1,600 (¥1,760)

Parmesan cheese, grilled bread

M A I N

Club sandwich ¥2,800 (¥3,080)

Kyoto Tamba chicken, bacon, fried egg, tomato, lettuce

French fries or green salad

Tagliatelle, Omi beef bolognese ¥3,400 (¥3,740)

Parmesan cheese, served with bread

D E S S E R T

Apple pie S V ¥1,200 (¥1,320)

Vanilla ice cream, cinnamon crumble, whipped cream

Assorted ice cream V ¥1,200 (¥1,320)

Vanilla, green tea, chocolate

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Beverage List

SELECTION BY THE GLASS

CHAMPAGNE

	GLASS	BOTTLE
Ruinart Blanc de Blancs	¥3,000	¥18,000
	(¥3,300)	(¥19,800)

WHITE WINE

Cakebread Cellars, Sauvignon Blanc 2023 North Coast, California, U.S.A	¥3,500	¥21,000
	(¥3,850)	(¥23,100)
Benoit Girardin, Chassagne-Montrachet 2021 Burgundy, France	¥5,000	¥30,000
	(¥5,500)	(¥33,000)

RED WINE

Chateau Pichon Longueville Comtesse de Lalande Reserve de la Comtesse 2012 Bordeaux, France	¥4,800	¥28,800
	(¥5,280)	(¥31,680)
Domaine Huguenot, Gevrey-Chambertin Les Crais 2021, Pinot Noir Burgundy, France	¥5,500	¥33,000
	(¥6,050)	(¥36,300)

For an extensive wine list kindly contact in room dining

Prices in brackets are tax inclusive and subject to 15% service charge.

JAPANESE WHISKY

45 M L

Ichiro's Malt Mizunara Wood Reserve	¥3,200 (¥3,520)
Yamazaki 12 year old	¥5,000 (¥5,500)
Hibiki Blenders Choice	¥5,000 (¥5,500)

INTERNATIONAL WHISKY

45 M L

Booker's	¥1,900 (¥2,090)
Ballantine's 17 year old	¥2,500 (¥2,750)
Bowmore 18 year old	¥5,600 (¥6,160)
Glenmorangie 18 year old	¥2,700 (¥2,920)
Talisker 18 year old	¥3,300 (¥3,630)
Johnnie Walker Blue Label	¥4,200 (¥4,620)

BRANDY

45 M L

Rémy Martin X.O Excellence	¥6,200 (¥6,820)
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SHERRY & PORT

90 M L

Oloroso Almacenista, Lustau	¥2,400 (¥2,640)
Fonseca Tawny 20 years old	¥2,600 (¥2,860)

S A K E

Kagura Clear Junmai

G L A S S

Iwai, Kyoto

¥2,300 (¥2,530)

Noguchi Naohiko Sake Institute Daiginjo

¥3,200 (¥3,520)

Yamadanishiki, Ishikawa

B O T T L E D B E E R

Kyoto Bakushu Yamadanishiki, Japan

¥1,400 (¥1,540)

Asahi Super Dry, Japan

¥1,400 (¥1,540)

Suntory Premium Malt's, Japan

¥1,400 (¥1,540)

N O N - A L C O H O L B E E R

Asahi Dry Zero

¥1,200 (¥1,320)

Suntory All Free

¥1,200 (¥1,320)

S T I L L W A T E R

Acqua Panna 500ml

¥1,000 (¥1,100)

Evian 750ml

¥1,200 (¥1,320)

S P A R K L I N G W A T E R

San Pellegrino 500ml

¥1,000 (¥1,100)

San Pellegrino 750ml

¥1,200 (¥1,320)

SOFT DRINKS

Fentimans Victorian Lemonade	¥1,000 (¥1,100)
Fentimans Rose Lemonade	¥1,000 (¥1,100)
Yachimata Ginger Ale	¥1,000 (¥1,100)
Coca Cola / Coca Cola Zero	¥1,000 (¥1,100)

JUICE

Apple	¥900 (¥990)
White peach	¥900 (¥990)
Freshly squeezed orange	¥1,200 (¥1,320)
Freshly squeezed grapefruit	¥1,200 (¥1,320)
Freshly squeezed daily vegetable	¥1,200 (¥1,320)
Alain Milliat Sauvignon Blanc grape, France	¥1,400 (¥1,540)
Alain Milliat Cabernet Sauvignon grape, France	¥1,400 (¥1,540)

TEA

Earl Grey, Tea Travellers, India	¥1,700 (¥1,870)
Chamomile, Art of Tea, Ishikawa	¥1,700 (¥1,870)
Green Tea, Matsukaze, Nagatanisouen, Kyoto	¥1,700 (¥1,870)
Peppermint, Art of Tea, Chiba	¥1,700 (¥1,870)
Darjeeling Second Flush, Puttabong, India	¥2,000 (¥2,200)

COFFEE

Coffee, Iced Coffee, Espresso	¥1,200 (¥1,320)
Double Espresso, Macchiato, Café Latte, Cappuccino	¥1,200 (¥1,320)

Restaurant & Bar Operation Hours

KYOTO BISTRO

7:00am - 9:00pm (Last order 8:00pm)

THE LIVING ROOM

11:00am - 10:00pm (Last order 9:00pm)

YASAKA

First Seating 5:00pm - 5:30pm

Second Seating 8:00pm - 8:30pm

KOHAKU

4:00pm - 0:00pm (Last order 11:30pm)

レストラン&バー 営業時間

KYOTO BISTRO

午前7時 - 午後9時 (ラストオーダー 午後8時)

THE LIVING ROOM

午前11時 - 午後10時 (ラストオーダー 午後9時)

八坂

1部 午後5時 - 午後5時30分

2部 午後8時 - 午後8時30分

琥珀

午後4時 - 深夜24時 (ラストオーダー 午後11時30分)