

# 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 <i>Fried, scrambled, poached, boiled or omelet</i> <i>Bacon, pork sausage, mushroom, roasted tomato</i>	¥2,400 (¥2,640)
Avocado and Poached eggs S V <i>Crushed avocado, pain de campagne</i>	¥2,400 (¥2,640)
Pancakes V <i>Fresh berries, whipped butter cream, maple syrup</i>	¥2,400 (¥2,640)
Brioche French toast S V <i>Caramelized banana</i>	¥2,400 (¥2,640)

### HEALTHY A LA CARTE

Corn flake, all-bran or homemade granola V <i>Whole, low fat, non-fat or soy milk, fresh berries</i>	¥1,600 (¥1,760)
Homemade yogurt or non-fat yogurt V <i>Fresh berries, honey</i>	¥1,600 (¥1,760)
Bircher muesli S V <i>Fresh berries, honey</i>	¥1,600 (¥1,760)
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> <i>French fries or green salad</i>	¥2,800 (¥3,080)
Classic beef burger <i>Cheese, onion, tomato, caraway beer sauce</i> <i>French fries or green salad</i>	¥3,850 (¥4,235)

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

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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 tomatoesV	¥1,800 (¥1,980)
Smoked mixed nuts V	¥1,800 (¥1,980)
Local vegetable crudités with tofu hummusV	¥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 <i>Bolognese or Tomato sauce</i>	¥1,200 (¥1,320)
Grilled chicken breast <i>Creamy mashed potato</i>	¥1,200 (¥1,320)
Mini cheese burger <i>French fries</i>	¥1,200 (¥1,320)

### DESSERT

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

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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)

## BREAKFAST

Two eggs any style <i>Fried, scrambled, poached, boiled or omelet</i> <i>Bacon, pork sausage, mushroom, roasted tomato</i>	¥2,400 (¥2,640)
Pancakes V <i>Fresh berries, whipped butter cream, maple syrup</i>	¥2,400 (¥2,640)

## 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)
Minestrone soup V <i>Parmesan cheese, grilled bread</i>	¥1,600 (¥1,760)

## MAIN

Club sandwich <i>Kyoto Tamba chicken, bacon, fried egg, tomato, lettuce</i> <i>French fries or green salad</i>	¥2,800 (¥3,080)
Tagliatelle, Omi beef bolognese <i>Parmesan cheese, served with bread</i>	¥3,400 (¥3,740)

## DESSERT

Apple pie S V <i>Vanilla ice cream, cinnamon crumble, whipped cream</i>	¥1,200 (¥1,320)
Assorted ice cream V <i>Vanilla, green tea, chocolate</i>	¥1,200 (¥1,320)

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

## RED WINE

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

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 ML

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 ML

Rémy Martin X.O Excellence

¥6,200 (¥6,820)

## SHERRY & PORT

90 ML

Oloroso Almacenista, Lustau

¥2,400 (¥2,640)

Fonseca Tawny 20 years old

¥2,600 (¥2,860)

SAKE

Kagura Clear Junmai  
Iwai, Kyoto

GLASS

¥2,300 (¥2,530)

Noguchi Naohiko Sake Institute Daiginjo  
Yamadanishiki, Ishikawa

¥3,200 (¥3,520)

BOTTLED BEER

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)

NON-ALCOHOL BEER

Asahi Dry Zero

¥1,200 (¥1,320)

Suntory All Free

¥1,200 (¥1,320)

STILL WATER

Acqua Panna 500ml

¥1,000 (¥1,100)

Evian 750ml

¥1,200 (¥1,320)

SPARKLING WATER

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, Macchiatto, 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)