

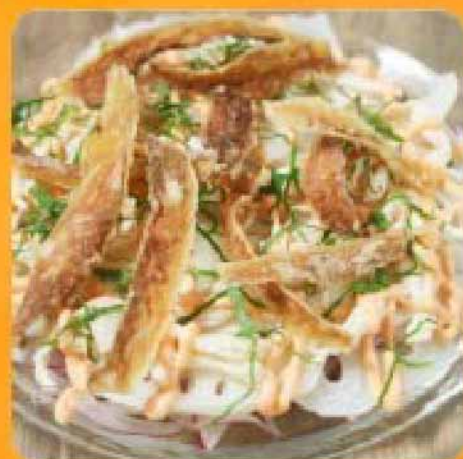
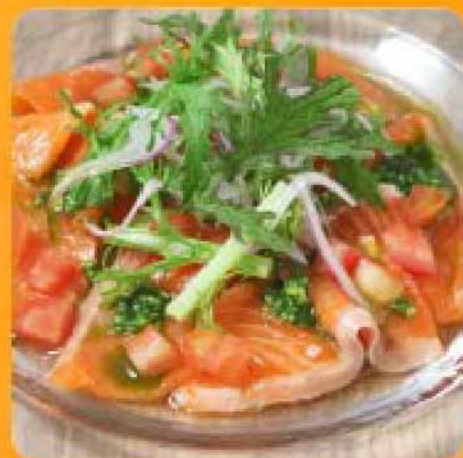
ふくいサーモンの  
カルパッチョ  
大葉ジェノベーゼ

*Fukui*

加賀れんこんの  
チーズ  
オーブン焼き

*Ishikawa*

加賀れんこんの  
冷製  
明太子ソース



キリンシティの  
おすすめ素材メニュー

# フェア Hokuriku Fair 北陸

原材料の供給状況により、早期に  
販売を終了させていただく場合がございます。

ほたるいかの  
胡麻ポン酢

*Toyama*

ほたるいかの  
アラビアータ  
ソース

*Niigata*

大黒舞茸  
「真」のフリット



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



# ~Kirin City's~ Menu of Recommended Ingredients

Limited Time 10.8Wed.~11.4Tue.

Limited  
Time  
Recommended  
Ingredients

## Fukui salmon From Fukui Prefecture

This salmon grows in the clean waters of Fukui Prefecture's natural environment and becomes large in Wakasa Bay. Its best features are its refined fat, vibrant color, and above all, lack of any salmony smell.



## Fukui Salmon Carpaccio With Shiso Leaf Pesto



Small Size

red onion, tomato, red mustard mizuna,  
ponzu sauce, concentrated vegetables,  
garlic, white dashi, Parmigiano Reggiano

Small

¥750

Regular

¥1,280

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~Kirin City's~  
This month's recommended  
seasonal ingredients

Limited Time

10.8Wed.~11.4Tue.

Limited  
Time  
Seasonal  
Ingredients

**Kaga  
lotus root**  
From Ishikawa  
Prefecture

かがやく  
美味しさ  加賀野菜

Kaga lotus root, one of the Kaga vegetables (that have been cultivated since before 1945 and are still mainly cultivated in Kanazawa), is grown mainly on reclaimed land of the Kahokugata Lagoon in the northern part of Kanazawa city. The clayey soil in this area is suitable for growing lotus root, and it produces a firm and dense body to the vegetable. They are crunchy when raw, and chewy when heated. Enjoy the difference in texture depending on the cooking method!

Kirin City is supporting the "For Noto, For Ishikawa – A Call for Supporting Consumption Project" to support businesses in Noto and other cities and towns south of Kanazawa that have been severely affected by the 2024 Noto Earthquake.



**Oven-baked  
Kaga Lotus Root With Cheese**

bacon, Parmigiano Reggiano, chili pepper, scallion,  
white dashi, soy sauce, apple cider vinegar

¥850

**Chilled Kaga Lotus Root  
With Mentaiko Sauce**

red onion, chicken ham, apple cider vinegar, shiso leaf,  
wine vinegar, fresh cream, lemon, chicken stock

¥700

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# ~Kirin City's~ Menu of Recommended Ingredients

Limited Time

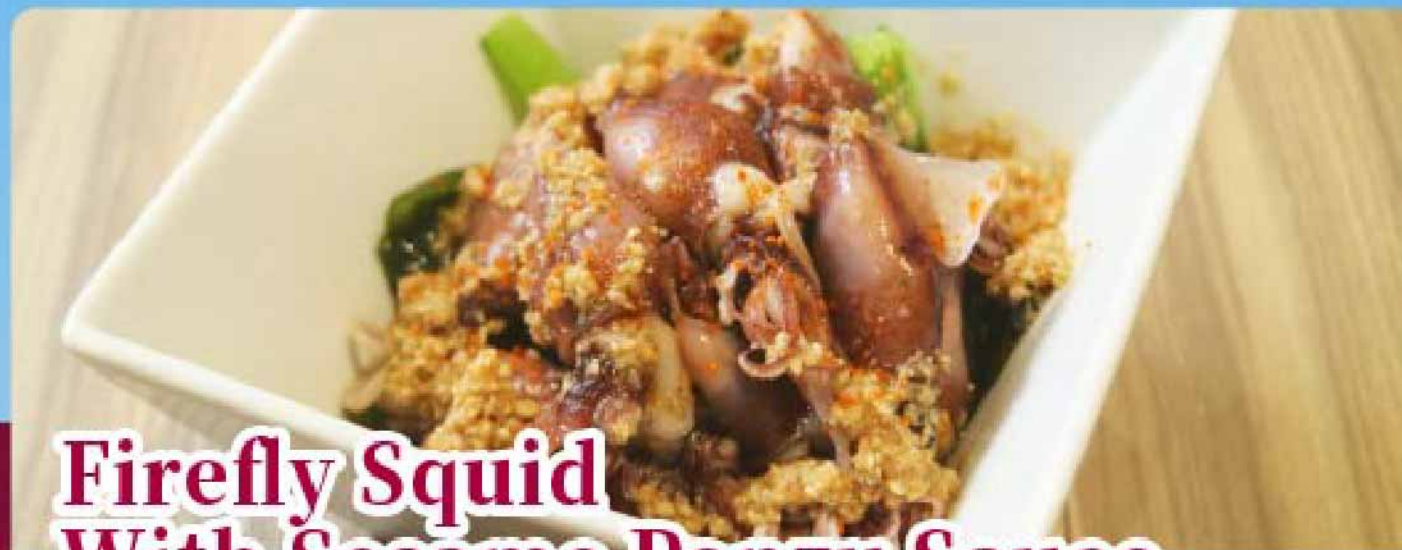
10.8Wed.~11.4Tue.

Limited  
Time  
Recommended  
Ingredients



## Firefly squid From Toyama Prefecture

When boiled, firefly squid has a delicious umami taste in its guts and a moderately sweet flesh. Enjoy this firefly squid from Toyama Bay, one of Japan's leading fishing grounds!



## Firefly Squid With Sesame Ponzu Sauce

wakame seaweed, komatsuna mustard greens,  
chili pepper, white sesame seeds, ponzu sauce, sesame oil **¥680**



## Firefly Squid in Arrabbiata Sauce

sprouted soybeans, garlic, blended oil, soffrito,  
white wine, tomato sauce, sriracha, parsley, baguette **¥980**

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



# ~Kirin City's~ Seasonal special menu

Limited Time 9.10Wed.~12.9Tue.

大黒舞茸[真]  
OGOGUROMAITAKE SHIN



## Black Woods Mushrooms

From Niigata Prefecture

Aiming for the deliciousness of the natural Kurofu maitake mushroom, this is a black maitake created with craftsmanship and experience. Please enjoy the deep taste full of fragrance and umami that seeks to be the genuine article.



### Fritter of Ooguro Maitake "Shin" Mushrooms

Soy sauce, white soup stock, potato starch,  
salt, wheat flour, mirin

¥800



### Chilled Aglio e Olio of Ooguro Maitake "Shin" Mushrooms

Fried garlic, chicken stock, soy sauce,  
apple cider vinegar, Italian parsley, chili pepper

¥650

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



# 2025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!



Boiled Edamame

Great with beer!

¥730

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