A local Western-style food establishment beloved by the co キッチン ゴン

KITCHEN GON A store in Nishijin that has been beloved by the community for more than 40 years. Piné rice, which was invented by the owner/chef, is our most famous dish and includes fried rice, fried pork cutlet, and curry for ¥800. The flavors of all of our generously-portioned Western dishes are sure to hook customers. The many repeat customers in our

☎075·801·7563 京都市上京区下立売通大宮西入ル浮田町613 カサボニータ1F Casa Bonita 1F, 613, Ukita-cho, Kamigyo-ku, Kyoto

OPEN 11am-2:30pm(Last order: 2:20pm) 5pm-10pm(Last order: 9:20pm), Sat., Sun. and public holidays 11am-10pm(Last order: 9:20pm) CLOSED Wed.

Kamameshi pot dishes rich with the flavor and aroma of the ingredients



community attest to that.

A Kappo-style restaurant popular for its Kamameshi pot dishes richly flavored with bonito. At night we offer 10 of our à la carte staples that are rotated depending on the best flavors of the seasons, including the popular five-ingredient fried rice at ¥1,000, seafood butter fried rice, and paella-style friend rice. There is also a lunch course at ¥2,860 featuring a combination of seven items including Sashimi and Tempura.

☎075・754・8827 京都市中京区油小路通押小路西入ル二条油小路町264-1 OPEN 12pm-2pm(Last order) 5pm-9pm(Last order) CLOSED Sun.

Relax in a dignified mansion



In the refined spaces in a 120-year old Machiya, guests can enjoy creative cuisine made from seasonal ingredients from Kvoto. One of our most popular items is the Kyoto Furoshiki lam bento at ¥2,000, which rporates seasonal flavors We have many other alluring spaces, such as our sunken Kotatsu tables from which gu

can take in a view of the

☎075・468・1777 京都市中京区黒門通御池下ル大文字町237 237, Daimonji-cho, Nakagyo-ku, Kyoto OPEN 11:30am-2pm(Last order: 1:30pm) 6pm-11pm(Last order: 10:30pm) CLOSED Tue. and second Wed. of each month

elegant tea house-type structures

maintained large manors in Kyoto. Lower-level feudal lords who could not afford to maintain a large manor in Kvoto chose to reside in Nijo-Jinya, an area close to Nijo Castle. To this day, the structures here are remarkable not just for their creative design. In fact, one can still see elements designed to protect guests to these residences.

http://nijyojinya.net/





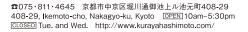
☎075·822·9342 京都市中京区聚楽廻西町71-2

This is the place for valuable Katana and swords



This is a specialty shop for Katana, which are world-class works of ar We have a wide selection of swords, from antique Katana dating to the Kamakura period t replicas. We will teach you how to care for your swords so you can

care for your swords so you can maintain them in a good state after purchases. We have real swords starting at ¥100,000 and replicas starting at ¥20,000.



A restaurant with two faces: Japanese and Western



Chirashi-zushi topped with easonal seafood at ¥400, quest through multiple generations.

☎075·841·9912 京都市上京区千本通丸太町上ル東側小山町871

Enjoy the tastes of a high-end Ryotei at a reasonable price



This is a Japanese restaurant that arefully prepares dishes using only select seasonal local egetables, seafood harvested from the nearby sea, and Wagyu peef. The cuisine is first-class but the prices and atmosphere of the stablishment is more suited to the average person, so guests can enjoy traditional Japanese are such as Sashimi and empura at reasonable prices. Dishes start at ¥550.



☎075・842・0705 京都市上京区大宮通丸太町東入ル一丁目857-3 857-3 Omiya-ichome Kamigyo-ku Kyoto OPEN Wed and Thu: 11:30am-2pm/Last order: 1:45pm), 5pm-11pm(Last order: 9:30pm) CLOSED Sun. http://www.sekkei-jazz.jp/

Perfectly round pancakes 4 cm thick



Along with shaved ice, pancakes made with select domestic ingredients are one of the most oopular items ever. We have various ypes, such as plain, white using condensed milk and more, in addition to a selection of established and seasonal toppings to choose your tastes. The dense springy texture and fluffy egg flavor. We variety starting at ¥810.

☎075・285・0150 京都市中京区三条涌油小路東入ル三条油小路町145-1 2F F145-1, Sanjoaburanokoji-cho, Nakagyo-ku, Kyoto OPEN 10:30am-6pm(Las order: 5pm) CLOSED Open every day http://yukinositakyoto.net/

Warm up in a heart-warming retro café



Over half a century has passed since this café was opened, so it has a certain nostalgic feel to it. The most popular menu item is curry. which costs ¥700. It has a lightly spicy homemade taste and is made with plenty of Awaji onions, Anothe great thing about the dish is that it can be enjoyed with a rich variety of toppings, including raw egg, egg



KURURI Column.3

☎075・821・3031 京都市中京区門前町539-3 (御池通神泉苑東北角) 593-3, Monzen-cho, Nakagyo-ku, Kyoto OPEN 7am-5pm CLOSED Sun. and public holidays http://tyrol.favy.jp/

Eniov even more!

The regular lodgings of feudal lords were

In the Edo period, most feudal lords from throughout the country

二條陣屋 NIJO-JINYA ☎075・841・0972 京都市中京区大宮通御池下ル三坊大宮町137 137, Sanbouomiya-cho, Nakagyo-ku, Kyoto OPEN 10am-3pm(Last reception) CLOSED Wed. Adults ¥1,000, Senior High School students ¥800





has a natural feel to it, but it offers a rich selection of filling bread, from hard bread to dressed and stuffed bread. At ¥270, our sweet potato bread prepared with rock salt that brings out the sweetness of the Adzuki and sweet potato, is one of our popular products.

71-2, Jurakumawari Nishi-machi, Nakagyo-ku, Kyoto OPEN 8am-8pm(Sat., Sun. and public holidays: until 7pm) CLOSED Open every day

A broad selection of original hemp products all in one shop



andkerchiefs and bags to clothes such shirts and even hemp fabric. From our original scarfs dyed with traditional techniques starting at ¥3,300 to ¥1,100, we have a range of items that are perfect as gifts.

☎075・841・5000 京都市中京区御池通堀川西入ル猪熊角最上町379-1 379-1, Mogami-cho, Nakagyo-ku, Kyoto OPEN 11am-5pr CLOSED Mon. and irregular holidays http://www.asakoji.co

Appetizing Obanzai-style lunches



Since its founding in 1950, Adachi has been a beloved delicatessen. In addition to selling prepared cuisine by weight for customers to purchase and take home, the shop offers an eat-in lunch at ¥920 consisting of a main item plus three Obanzai items. We are also open at night and serving alcoholic drinks so please stop by if you enjoy that kind of setting.

☎075·841·4156 京都市上京区丸太町通千本東入ル中務町491-24 order: 2pm), Dinner: 6:30pm-10pm(Last order: 9pm), Take away: until 6pm CLOSED Sun and public holidays

Home of the famous Corona egg sandwich



This shop is the successor to Kissa Seven, which has been beloved by people in the community for 50 years. Our main recommendations are our napolitana spaghetti flavored with a nostalgic sweetness at ¥910 and our Corona egg sandwich, which is a recreation of the Western Corona fluffy egg sandwich at ¥800.

☎075・744・0067 京都市中京区押小路通釜座西入ル上松屋町706-5 06-5. Kamimatsu a-cho. Nakagyo-ku, Kyoto OPEN 11:30am-until last quantity CLOSED Sun. http://madrague.info.

A hidden gem of a shop that anyone can stop by casually

珈琲 二条小屋 COFFEE NIJOKOYA This is a coffee stand at a renovated antique-style house in a back alleyway. The coffee beans are procured from Kobe

(Hagihara Coffee). The selection is on the whole easy to drink, with low acidity Ethiopian beans at ¥430. We also have a broad selection of food such as hot sandwiches and roasted nfectioneries that go with

☎090·6063·6219 京都市中京区最上町382-3 382-3, Mogami-cho, Nakagyo-ku, Kyoto OPEN 11am-8pm CLOSED Tue. and irregular holidays https://www.facebook.com/nijokoya/

A comfortable open deck café

along Sanjo-dori 18 カフェ リ・ブラン CAFE LIS BLANC

Of the many open deck establishments in the Sanjo-dori area, this one, with its red seats articularly draws the eye. On fair-weather days, one wants to just relax here without thinking of nything. There are many fans of the shop who just enjoy the coffee carefully brewed under the direction of coffee meister Akio Inoda (of Inoda Coffee).



☎075・744・0815 京都市中京区三条通油小路東入ル塩屋町36

Soothing flavors evocative



This is a small Western-style restaurant with a homey feel. Guests can enjoy Western-style meals making full use of the natural flavors of vegetables grown organically at the farm of the relatives of the proprietors. We also recommen he seafood dishes made from fresh seafood sent directly from the fishing port. The ¥1,210 three-piece prawr cream croquette special, which includes rice and Miso soup, is a masterpiece that melts in the mouth.

☎075・822・0788 京都市上京区千本通二条下ル聚楽町858-3

858-3, Juraku-cho, Kamigyo-ku, Kyoto OFEN 11:30am-2pm(Last order: 1:30pm) 5pm-9pm(Last order: 8:30pm) CLOSED Wed. and second Thu. of each month

A Machiya-style handcraft shop that welcomes beginners



We sell miscellaneous handcraft goods with a focus on colorful hand-knitted products. We have a rich selection of original handcraft kits that are good for beginners, and our expert staff will give you careful support. We on small seasonal articles and hand-knitted articles.



☎075·822·0011 京都市上京区主税町1071 1071, Syuzei-cho, Kamigyo-ku, Kyoto OPEN 10am-6pm CLOSED Thu. https://itokobaco.com/

A patisserie you can use like a café



The woman that owns the shop, who is from Omihachiman (Club Harie), is a pastry chef who barista. Although the shop has a rich line of popular sweets, one of the most popular seasonal items is the strawberry shortcake for ¥560 made with Wasanbon



848, Juraku-cho, Kamigyo-ku, Kyoto OPEN 11am-9pm (Sun. and Mon.: until 8pm) CLOSED Irregular holidays https://www.cremexplus.com

A sacred tree where Ryoma Sakamoto proclaimed his love to his wife

Enjoy even more!

Shinsenen Temple is symbolic

For the past 1,200 years one of the key features

of Kyoto that has allowed it to thrive with a

multitude of cultural assets, including the tea

ceremony, Sake, Tofu, and many more, is the

plentiful and highly-pure water flowing down

prominent example and has been key in the

history of water in Kyoto.

gods," was divine.

wishes will come true.

神泉苑 SHINSENEN

for its vegetables and spices

SHINRINSYOKUDO

☎075⋅821⋅1466

Curry beloved

19 森林食堂

This is a brick-and-mortar outlet

including seasonal items, can be used to combine different items in

"half and half" orders, such as the

Choice Keema Curry Spinach and Aged Chicken Curry Mix for

¥1,100. On the second floor is a

京都市中京区西ノ京内畑町24-4

shop selling potted plants

produced by pottery artists.

with new blends

This is a curry shop that blends

multiple sauces. Guests can

enjoy two or three types of

avors at once, such as

slow-boiled chicken and spice

Ve also have a large selectio

Pakistani curry made of

alcoholic drinks.

by a popular curry catering business. The menu, which

consists of about 10 items.

CLOSED Open every day

from the surrounding mountains. Shinsenen is a

Shinsenen is said to have been created roughly

around the start of the Heian period adjacent to

the residence of the emperor. It was a garden

that possessed a pond thought to have been

underground water vein and the surrounding

greenery. The Gion Festival is said to originate

epidemic spreading at the time, and few people

seemed that the pond at the perpetually flowing

Shinsenen, which literally means "spring of the

present-day Shinsenen. Many people believe

bridge, or if you visit the small shrine there, your

67, Monzen-cho, Nakagyo-ku, Kyoto OPEN 8:30am-8pm

24-4, Nishinokyouchihata-cho, Nakagyo-ku, Kyoto OPEN 11:30am-3pm(Last order:

2:30pm) 6pm-10pm(Last order: 9pm) CLOSED Irregular holidays

The new allure of curry made possible

CURRY & BAR 240

☎075·821·8240 京都市上京区千本通竹屋町下ル聚楽町863-25 朝田ビル1F

The last Shogun plans for the restoration of Imperial rule

At the end of the Edo period and the Tokugawa

shogunate that defined it, the manor of Wakasa

Obama in Fukui province, which was charged with monitoring Kyoto, was located southwest of

Nijo Castle. It is known as the place where the

15th Shogun Tokugawa Yoshinobu considered

court. The Sakai clan, which ruled over the

Toba-Fushimi. The traces of local warriors

serving the shogunate are carved into these

province, were defeated at the Battle of

stone monuments.

若狭小浜藩邸跡

京都市中京区西ノ京池ノ内町

WAKASAOBAMA HANTEIATO

Nishinokyoikenouchi-cho, Nakagyo-ku, Kyoto

returning the reins of government to the Imperial

Enjoy even more!

10

KURURI Column.4

Asada Bldg. 1F, 863-25, Juraku-cho, Kamigyo-ku, Kyoto

OPEN 11am-3pm, 6pm-11pm(Last order: 10pm)

CLOSED Wed. Twitter/CURRY & BAR 240

CURRY & BAR NIKOYON

that if you make a wish and then cross the

from rituals held at this place. There was an

had access to clean water, so it must have

There is a large pond remaining at the

At present, it is a national historic site.

京都市中京区御池通神泉苑町東入ル門前町167

formed by water naturally flowing from an

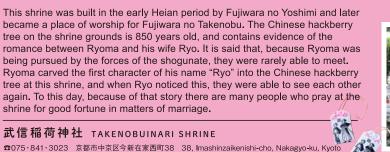
of the water of Kyoto

KURURI Column.2

became a place of worship for Fujiwara no Takenobu. The Chinese hackberry tree on the shrine grounds is 850 years old, and contains evidence of the romance between Ryoma and his wife Ryo, It is said that, because Ryoma was being pursued by the forces of the shogunate, they were rarely able to meet. Ryoma carved the first character of his name "Ryo" into the Chinese hackberry tree at this shrine, and when Rvo noticed this, they were able to see each other again. To this day, because of that story there are many people who pray at the shrine for good fortune in matters of marriage.

武信稲荷神社 TAKENOBUINARI SHRINE

☎075·841·3023 京都市中京区今新在家西町38 38, Imashinzaikenishi-cho, Nakagyo-ku, Kyoto OPEN 9am-6pm CLOSED Open every day https://takenobuinari.jp/



by an old business

TRADITIONAL SHOP 老舗でお買い物

There are many techniques and flavors that have been passed down through generations in Historic Kyoto. Here we have shops that are a century or more old, founded in the Edo, Meiji, and Taisho periods. Why not go and purchase something rare and unique that is imbued with craftsmanship perfected by masters of old.

Traditional taste brewed with the best water in Kyoto

佐々木酒造

SASAKISYUZO This is one of the few Sake breweries left within the City of Kyoto, excluding the Fushimi area. Our products include the well-known Jurakudai (Junmai Daiginjo 720ml) for ¥3,300 and other mainly dry Sake products for how well they go with Kyoto's

cuisine. You can taste and irchase our products in the shop, so please stop by if you can.

☎075・841・8106 京都市上京区日暮通椹木町下ル北伊勢屋町727 727, Kitaiseya-cho, Kamigyo-ku, Kyoto OPEN 10am-5pm CLOSED Sun. and public holidays http://jurakudai.com/

Candy handmade from domestically-produced ingre

京の飴 いしざき KYONOAME ISHIZAKI This is a shop for handmade Kyoto candy made with glutinous starch syrup derived from high-grade refined white Zarame sugar boiled

down in earthen kettles. Founded in 1897, we have a roughly 120-year history, with many customers devoted to the natural sweetness listinctive of our Japanese candy. We recommend Gosho-no-ishi packs starting at ¥400 which contain nine different flavors, including matcha and black sesame.

☎075・441・6610 京都市上京区下立売通小川西入ル西大路町141 141, Nishioji-cho, Kamigyo-ku, Kyoto OPEN 8:30am-about 5pm(Sat.: until 4pm) CLOSED Sun. and public holidays https://www.gosyonoishihonpo.com/

Try the sophisticated sweetness of Furosen



generation. In addition to unprocessed and dried sweets ma exclusively by hand, we have an assortment of well-known produ such as Furosen portable Shiruko which is sold at ¥216 apiece, and Yakiguri, which starts at ¥248 ap

☎075·231·0616 京都市中京区二条通小川東入ル两大里町333-2 333-2, Nishidaikoku-cho, Nakagyo-ku, Kyoto OPEN 8am-6pm(Sun. and public holidays: until 5pm) CLOSED Wed. http://www.kyogashi.info/

Lovely incense products to please the nose and eye



years since its establishment to the end of the Edo period. The incenses are all delicately fra as they are handcrafted by the pcs.) at ¥990. It is made with plums harvested in a plum forest at Nijo Castle. The shop also offers scent

☎075・221・2874 京都市中京区三条通堀川東入ル橋東詰町15 15, Hashihigashizume-cho, Nakagyo-ku, Kyoto OPEN 9am-7pm CLOSED Sun. https://hayashi-ryushodo.com/

Innumerable varieties of handmade cheap candy by a company founded in 1912



sold here. The old-fashi ingredients, plus the simple fla have proved popular to all people regardless of their age or

格子家

☎075·841·4464 京都市中京区大宮通押小路角市之町180 180, Ichino-cho, Nakagyo-ku, Kyoto OPEN 10am-6pm CLOSED Irregular holidays https://www.instagram.com/koushiya_dorobou/

Enjoy even more! KURURI Column.5

High-quality oil carefully selected

YAMANAKAABURATEN

山中油店

This is an oil specialty shop that has a roughly 200-year-old history. With such cooking oils as the long-beloved Tamashime sesame oil (450g) for ¥1,350 and Orange olive oil (250ml) at ¥2.808 directly imported from taly, in addition to camellia seed

oil for haircare, we stock a

multitude of high-quality oils

☎075・841・8537 京都市上京区下立売通智恵光院西入ル下丸屋町508 508, Shimomaruya-cho, Kamigyo-ku, Kyoto OPEN 8:30am-5pr CLOSED Sun. and public holidays http://www.yoil.co.jp/

Sate your hunger with freshly steamed rice and adzuki beans

鳴海餅本店 NARUMIMOCHI Since its founding in 1875, this synonymous with steamed rice and adzuki beans. Using large-grain Tamba Dainagon adzuki beans, the rice and beans steamed in the large

specially-made steamer is springy and shiny. We are ready to serve you with our rice and adzuki beans with Akadashi miso soup set at ¥550 or with our dine-in seats, where guests can enjoy Japanese sweets

☎075·841·3080 京都市上京区堀川通下立売西南角西橋詰町283 283, Nishihashizume-cho, Kamigyo-ku, Kyoto OPEN 9:30am-4pm(Last order: 3:30pm), 8:30am-5pm(Take away) CLOSED Irregular holidays(Sat., Sun. and public

Take home our golden Kurinatto



This is a chestnut sweets company ounded in the early Taisho era. It has produced a wide range of famous, beloved sweets, which are carefully selected for their large size and rich sweetness. One of the most ous of our products is Kurinatto Kinnomi, made by soaking large chestnut chunks as is in syrup, A 0-piece pack is ¥2,646, but yo

also purchase them by weight.

3075・231・4564 京都市中京区丸太町通油小路西入ル大文字町42-4 42-4, Daimonji-cho, Nakagyo-ku, Kyoto OPEN 9am-6pm, Sun and public holidays 10am-3pm CLOSED Open every day

Old tea shop

and Japanese-style café 丸久小山園 西洞院店 🔤

MARUKYUKOYAMAEN NISHINOTOINTEN With over 300 years in business this company specializing in L tea that has served all of the heads of the major tea ceren schools. In addition to high-quality Matcha and tea leaves, we have easy-to-make Hatsumidori milo

green tea pot bags (10 pcs.) at 41,026 per pack, Matcha sweets and other such products. There is also a tea shop attached where guests can try green tea prepared

☎075·223·0909 京都市中京区西洞院通御池下ル西側三坊西洞院町561 OPEN 9:30am-6pm,[Cafe]10:30am-5pm CLOSED Wed (excluding public holidays) https://www.marukyu-koyamaen.co.jp

Enjoy sweets connected to the Gion Festival at a café

京菓子 三條若狭屋 KYOGASHI SANJO WAKASAYA

which is made by boiling Shiromiso, wrapping it in Gyuhi, Mochi. Sold at ¥432 for a pack of three sticks, the lightness on the palate and sophisticated swe re superb. At the attached café guests can enjoy the Ch set, which consists of two sticks

☎075・841・1381 京都市中京区三条通堀川西入ル橋西町675 675, Hashinishi-cho, Nakagyo-ku, Kyoto OPEN 9am-5pm,[Cafe]10am-4pm CLOSED Wed. http://www.wakasaya.jp/

made with secret techniques passed down from father to son for generations 下阪老舗

SHIMOSAKA SHINISE

The finest Kyoto pickles

Founded in 1914, the current the successor to the secret recipes makes the pickles from Kvoto regetables himself. Our Senma pickles made from November to March starting at ¥1,080 consist of only choice products sold the day they are made and are most ofte sold out on the same day. As quantities are limited, it is best that

guests make reservations

☎075・821・4649 京都市中京区西ノ京職司町10-1

ENJOY KYOTO SANJO SHOPPING STREET

The steamed pork buns are a must try!

魏飯夷堂

GIHANEBISUDO

irregular holidays

碓屋

京都市中京区三条通大宮西入ル上瓦町58

58, Kamikawara-cho, Nakagyo-ki OPEN 11:30am-2pm, 6pm-9pm CLOSED Wed.

Many fans are drawn

🤈 矢野自作園

YANOJISAKUEN

to our Uji tea shop

京都市中京区壬生馬場町10

CLOSED Irregular holidays

匹十

PIITO

Nakagyo-ku, Kyoto OPEN 11:30am-2:30pm(Sat., Sur and public holidays: until 3pm)
[CLOSED] Mon.

This is a specialty dan dan noodle

shop famed for its soup made from

Our Dan Dan Noodles (Regular) at ¥750, which is immensely

appetizing because of the Chinese

yet is followed slowly by a spicy

note. We have a wealth of side

menu items such as our Yakiniku-don combo.

pepper, has a mellow flavor at first

fresh, locally-grown vegetables.

京都市中京区西ノ京南聖町21-52

by our matcha soft-serve ice cream

Only take away: 9:30am-6:30pm(Sun.: from 10am)

京都市中京区三条通堀川西入ル橋西町661

1, Hashinishi-cho, Nakagyo-ku, Kyoto

until 2:30pm), 5:30pm-9:30pm CLOSED Tue. and

Authentic eel dishes in a casual price range

is our ¥1,100 lunch featuring

sonable price. Our steamed pork

buns, which guests can add to make

combo meal for just ¥220 extra.

e creative cuisine of Chef Gi (of

chi no Funairi) that Kvoto is know

ared as ordered by a dim sun

One of our most popular dishes is the

estaurant as it combines eel dishes

sists of carefully chosen seasona

redients steamed together, and the

and laver consists of eel and rice

ests are sure to be amazed at the

skills of the proprietor, who has trained

for 15 years as a specialty eel chef.

In addition to our solid selling

ice cream, which we have been

erving since 1955. Our "Green

with the same techniques since we

first started, has a modest

the clear Matcha flavor.

with Japanese food. The first layer

eel and rice lunch combo meal at

or. Please try this specialty dish

authentic Chinese food at a

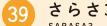


Kyoto Sanjo Shopping Street, or the Kvoto Saniokai Arcade, is a

Kyoto Sanjo Shopping Street

roughly 800m-long shopping district packed with about 180 shops that has been operating since 1914, When it first opened the road it straddles connected to the Tokaido and Nakasendo roads, making it a key intersection linking the capital city to the areas outside of it. Known affectionately as "the town where it is sunny 365 days of the year," it is still always bustling with locals. http://sanjokai.kyoto.jp/

A hideaway in the middle of a



京都市中京区三条通猪熊西入ル御供町309 OPEN 12am-10:30pm(Food last order: 10p CLOSED Irregular holidays



Freshly-baked whole wheat bread with the scent of wheat



京都市中京区三条通 神泉苑西入ル今新在家西町19 19, Imashinzaik Nakagyo-ku, Kyoto
OPEN 10am-7pm
CLOSED Tue. and Wed.

This shop offers many varieties of bread made from freshly-ground whole wheat. All of them have a rich wheat aroma and a memorable, flavorful fluffy texture. Some of our most consistently popular products are our 100% whole wheat flour oread loaves at ¥343 apiece and ou 50% whole wheat flour blended butter roles at ¥141.





京都市中京区壬生馬場町11-11 11-11, Mibubanba-cho, Nakagyo-ku, Kyoto



The name of the shop derives from the fact that you can enjoy the flavors of a multitude of countries, including China, Thailand, and Japan. We have a rich selection of dishes with erbs and spices that warm the body. Our flagship dish is Mabodofu, which is made from

Choice cuts full of flavor

MEATSHOP HIRO ☎075 · 811 · 4129



This is a specialty butchery that offers only the finest in neat choices due to its sistence on flavor and eshness. We offer a variety

of takeout meals, such as ou ro-jiman bento made with our house sauce and domesti beef, our juicy minced patties,

total of 800 meters in length. It is inextricably connected to the Gion Festival. The shopping street inherits the traditions of the portable shrines of the district during the Gion Festival. In fact, the parade of these portable shrines is what livens up the Kanko-sai,

☎075・561・6155 (八坂神社) 京都市中京区三条通黒門西入ル御供町 (京都三条会商店街内)

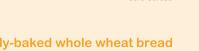
















Authentic, appetizing Mapodofu



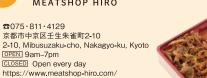










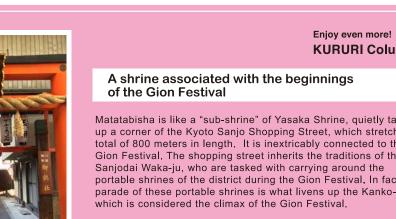












KURURI Column.

