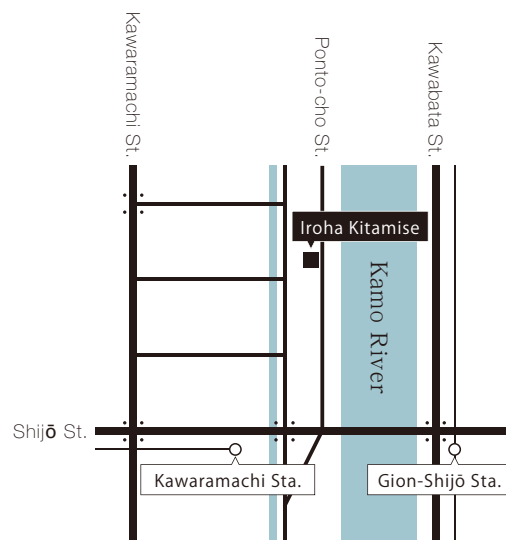




## Iroha Kitamise (North)

Iroha Kitamise (North) opened its doors in 1964.



\*We have no parking lot.

## Sukiyaki

Iroha's specialty. Sukiyaki prepared with thinly sliced sirloin that is seasoned with Iroha's house *warishita* sauce and *goan* crystal sugar, and cooked in an iron pot.

(Minimum one order per person, to be shared by 2 – 5 people per table.)



Kitamise : ¥ 8,000.-

## Mizudaki (Shabu-shabu)

A meat dish similar to *shabu-shabu*, with sliced sirloin cooked by being dipped briefly in *kombu dashi* (kelp broth). Eaten lightly seasoned with *ponzu* (vinegared *warishita* sauce).

(Minimum one order per person, to be shared by 2 – 5 people per table.)



Kitamise : ¥ 8,000.-

## Oil-yaki (*Wagyu* tenderloin steak)

A Japanese-style soy-flavored steak, prepared with thick-cut tenderloin cooked in an iron pot and eaten with grated daikon radish and our *warishita* sauce.

(Minimum one order per person, to be shared by 2 – 5 people per table.)



Kitamise : ¥ 8,000.-

## Shio-yaki (Sirloin sautéed with salt)

Shio-yaki is a dish prepared with a light salt flavor. Enjoy the refreshing taste of sliced sirloin with a sauce made from *warishita* and vinegared *ponzu* sauce.

(Minimum one order per person, to be shared by 2 – 5 people per table.)



Kitamise : ¥ 8,000.-

## Amiyaki (Tenderloin grilled yakiniku-style)

A beef dish prepared on a grill, yakiniku-style. Enjoy thick-cut tenderloin seasoned with Iroha's house *warishita* sauce. Your order will be prepared on a special grill table.

(Minimum one order per person, to be shared by 2 – 5 people per table.)



Kitamise : ¥ 8,000.-

## Iroha Kitamise



Nabeyacho, Pontocho-dori Shijo-agaru, Nakagyo-ku, Kyoto, Japan

Tel +81-(0)221-0403

Hours 17:00 - 22:00 (Last entry at 21:00)

Closed Most Wednesdays (sometimes closed on other days as well)