



Healing "Japanese" space with the motif of "Kyo no Machiya" Japanese townhouses. The red balustrade is full of vibrant natural beauty, the soothing sound of the river in the river terrace-like space is truly prosaic.



Seno Building 5F, 3-18-4 Shinjuku, Shinjuku-ku, Tokyo



- 2 minutes on foot from JR Shinjuku Station East Exit
- 1-minute walk from Subway Shinjuku Station B10 Exit
- 5 minutes on foot from Odakyu Odawara Line Shinjuku Station



17:00 ~ 24:00 (L.O.23:00)



03-3226-2855



Average price ¥3,500

Kyomachi Koishigure
Shinjuku
New building



FOOD MENU

混雑状況により二時間の入れ替え制とさせていただきます。また、お席料 500 円を頂きますのでご了承ください。消費税8%は含まれておりません。画像はイメージです。実際の商品と異なる場合があります。
※ Due to the influx of guests we have experience, we request that you keep in mind the two-hour limit as you dine here tonight. Consumption tax(8%) is not included in the menu.
We charge an extra fee the service (¥500). Picture may differ from actual food and drink.



1 美明豚と京水菜の蒸籠蒸し Bamboo Steamed Bimeiton Pork and Kyo Potherb Mustard	¥1,880	9 本日の旬魚の伏見稲荷盛り 2人前からの注文。食材内容変更あり。 Fushimi Inari Assortment of Today's Seasonal Fish Available for 2 people and more. Ingredients used can alter.	¥980	17 湯葉の刺身(3本入り) Raw Sliced Yuba (beancurd)(3 Pieces)	¥820
2 かんばちと九条葱の蒸籠蒸し Bamboo Steamed Greater Amberjack and Kujo Green Onion	¥1,780	10 鰻と旬菜の土瓶蒸し Earthen-pot Steamed Conger Eel and Seasonal vegetables	¥780	18 おばんざい5種盛り合わせ Assorted Platter of 5 types of Obanzai (Kyoto style dishes)	¥1,200
3 霜降り国産牛と京野菜の蒸籠蒸し Bamboo Steamed Marbled Domestic Beef and Kyo Vegetables	¥2,480	11 鰻と京野菜の天麩羅盛り合わせ Assorted Platter of Tempura (battered and fried) Conger eel and Kyo Vegetables	¥780	19 サーモンとアボカドのタルタル 内容変更あり Salmon and Avocado Tartare Contents can be altered	¥680
4 豪華爛漫海宝舞妓蒸籠蒸し その日によって食材変更 Bamboo Steamed Gorgeous Jewels of the Ocean (assorted seafood) Depends on ingredients available that day	¥3,480	12 豆腐とバリバリ湯葉の金胡麻サラダ 胡麻ドレッシング Tofu and Crispy Beancurd Golden Sesame Salad Sesame Dressing	¥780	20 おでん5種盛り合わせ Assorted Platter of 5 types of Oden (various stewed ingredients)	¥950
5 鴨と霜降り国産牛のすき焼き 2人前からの注文。生卵あり Duck and Marbled Domestic Beef Sukiyaki Hotpot Available for 2 people and more. Contains Raw Egg	¥2,380	13 8品目野菜京町サラダ 生姜ドレッシング。内容変更あり Kyo-machi Salad of 8 Vegetables Ginger Dressing. Contents can be altered	¥820	21 サーロイン牛カツ Beef Sirloin Cutlet	¥1,480
6 鴨ロースと鴨つくねの水炊き 2人前からの注文。 Duck loin and Duck Meatloaf Hotpot Available for 2 people and more.	¥1,890	14 炙り生ハムとアボカドのシーザーサラダ Broiled Ham and Avocado Cesar Salad	¥820	22 フライドポテト昆布茶塩 Fried Potato with Salted Kelp Tea	¥380
7 鴨の冷製瞬間スモーク京伝統瓢亭たまご添え Chilled Instant Smoked Duck with Traditional Kyo Gourd Egg	¥890	15 当店自慢の自家製本にがり豆腐 Our Stores Pride, Homemade Hon Bittern Tofu	¥450	23 祇園の夜は豪遊のつけ寿司 A Night of Wild Merriment in Gion Topped Sushi	¥1,480
8 鴨生ハム Cured Duck Ham	¥780	16 生麴田楽 Wheat Gluten Cakes with Miso	¥680	24 アボカドとズワイガニの巻き寿司 Avocado and Snow Crab Rolled Sushi	¥1,280
				25 焼きそば1本棒寿司 1 long roll of Grilled Mackerel Sushi	¥1,180

DESSERT MENU

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- 26

黒糖ブリュレ

Brown Cane Sugar Brûlée

¥480
- 27

黒胡麻アイス最中

Sandwiched Black Sesame Ice-cream

¥480
- 28

はちみつカステラのキャラメリゼ黄粉黒豆アイス添え

Caramelized Honey Castella with Soybean Powder and Black Soybean Ice-cream

¥580
- 29

舞妓はんの葛切り(黒蜜入り)

Maiko Kudzu Starch Dessert Noodles
(Contains Black Sugar Syrup)

¥580
- 30

まちゃまちゃ(抹茶アイス)

Matcha Matcha (assortment of matcha based
desserts) (Matcha Ice-cream)

¥680

DRINK MENU

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- 1

富翁 純米吟醸 祝(食前酒にぴったりな柔らかな味わい)

Tomio Junmai Ginjo Iwai
(Japanese rice wine) (A soft flavor perfect as an aperitif)

¥980
- 2

月の桂 純米吟醸「平安京」 (やや甘くしっかりとした味わい)

Tukinokatsura Junmai Ginjo 'Heian-Kyo'
(Japanese rice wine) (Slightly sweet with a firm taste)

¥1,800
- 3

純米大吟醸 花洛 京の琴(やや辛口ですっきり)

Junmai Daiginjo Karaku Kyo-no-Koto
(Japanese rice wine) (Slightly dry and refreshing)

¥880
- 4

特別純米 花洛 辛口原酒(辛口でコクがある)

Tokubetsu Junmai Karaku Dry Refined Sake
(Japanese rice wine) (Dry and rich)

¥980
- 5

純米大吟醸 花洛(やわらかな口当たりでフルーティーな香り)

Junmai Daiginjo Kuraku
(Japanese rice wine) (A soft flavor with a fruity aroma)

¥1,600
- 6

青谷の梅酒(まろやかな味わい)

Aoya's plum sake (Mellow flavour)

¥580

- 7

はんなり京梅酒(日本酒を使った梅酒と米焼酎を使った梅酒をブレンド。食中酒としてもあう。)

Hannari Kyo Umeshu (plum wine) (A Japanese rice wine made with a blend
of umeshu (plum wine) and rice shochu. Can also be drank during the meal.)

¥580
- 8

黒霧島(芋焼酎)

Kuro-Kirishima
(sweet potato shochu) (sweet potato shochu (distilled liquor))

¥480
- 9

中々(麦焼酎)

Nakanaka (barley shochu) (shochu distilled from barley)

¥550
- 10

鳥飼(米焼酎)

Torikai (rice shochu) (Rice Shochu (distilled liquor))

¥550
- 11

残波(泡盛)

Zanpa (awamori - Okinawa style liquor) (Awamori)

¥580
- 12

れんと(黒糖焼酎)

Rento (shochu) (Brown Sugar Shochu (distilled liquor))

¥550
- 13

京都麦酒 蔵のかおり(京都地ビール)

Kyoto Beer Kura-no-Kaori (Local Kyoto Beer)

¥980
- 14

京都MIYAKOサイダー(ソフトドリンク)

Kyoto MIYAKO Cider (soft drink)

¥630

- 15

鴨川のせせらぎ(日本酒+ブルーキュラソー+レモンジュース+ガムシロップ+ソーダ)

The Murmuring of the Kamogawa River
(Japanese Rice Wine + Blue Curaça + Lemon Juice + gum Syrup + Soda)

¥680
- 16

時雨神社で相合傘(梅酒+グレープフルーツ+柚子+ソーダ)

Sharing an Umbrella at a Shrine in an Autumn Shower
(Plum Wine + Grapefruit + Yuzu (citron) + Soda)

¥730
- 17

京町桜しぐれ(グアバシロップ+ウォッカ+レモン+ソーダ)

Kyomachi Shower of Cherry Blossoms
(Guava Syrup + Vodka + Lemon + Soda)

¥730
- 18

今宵京都で酒池肉林(フランボワーズ+赤ワイン+白ワイン+ジンジャエール)

A night of Sumptuousness in Kyoto
(Franboise + Red Wine + White Wine + Ginger Ale)

¥680
- 19

京美人に片思い(カシス+ピーチ+ウィスキー+グレープフルーツジュース)

Unrequited Love with a Kyoto Beaty
(Cassis + Peach + Whiskey + Grapefruit Juice)

¥680
- 20

桃色京物語(白桃おろし+オレンジジュース+ソーダ)

A Peach Colored Kyoto Tale
(Grated White Peach + Orange Juice + Soda)

¥580