



海の京都

Food Trip 「Little Kyoto by the sea」 December lunch menu(11:00~14:00)



- Tango Koshihikari Rice (Miyazu) and Navy Curry (Maizuru)
- Cucumber Pickles from Hshikami (ayabe)
- Sencha Green Tea from Ayabe (ayabe)
- “Rocher” made by Tango Koshihikari Rice (yosano)

800 yen (tax included)



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Food Trip 「Little Kyoto by the sea」 December Bar Time menu(17:00~19:00)

A Tasting Tango Tensyu (Local Sake) from Three Sake Breweries

- **Kinoshita Shuzo Brewery (Kyotango) Gyokuryu Junmai-daiginjo**

The best sake from Kinoshita Shuzo Brewery with a brand name of *Tamagawa*.

Enjoy the acidity and mellow umami, typical of yamahai-style sake

- **Wakamiya Shuzo Brewery (Ayabe) Ayakomachi Nigorizake**

Freshly pressed sake 2018.

Enjoy the umami from locally from raic and a clean and refined taste brought by their superior Genshu(undiluted sake) method of brewing.

- **Taniguchi Shuzo Brewery (Yosano) Oeyama Onitaiji**

Drink sake warm and enjoy the elegant fragrance appears in your mouth

Used their traditional style of sake brewing



B Tango Craft Beer (Kyotango)

- **Weizen Beer**

It is very popular among women because of its fresh and fruity taste.

Wheat malt is the key to this character

IBC (The International Beer Cup 2018) International-Style Lager

Silver Prize

AIBA(Australia International 2018 Beer Awards) German Style Hefe

Bronze Prize



C Tango Craft Beer (Kyotango)

- **Meister Beer**

Tango koshihikari rice is used as a secondary ingredient

for this IBC 2017 International-Style Lager Bronze Prize Beer.

Enjoy the clean and mild taste. Cheers and relieve your thirst!

Choose One
drink from
A to C

+

Snack

「Small Horse Mackerels
Cooked in Rice Bran Sauce」
(Miyazu)



800 yen (tax included)

500 yen (tax included) for another drink

Kyoto by the sea area is consisted of seven destinations, Fukuchiyama, Maizuru, Ayabe, Miyazu, Kyotango, Ine and Yosano.