

Mirai Matsuri Food Fest

First Half 2019.5.12 [SUN] - 18 [SAT]

Second Half 2019.5.19 [SUN] - 25 [SAT]

2019.5.12 [SUN] - 25 [SAT] / Ice

1 Kyoto Honkuzu Kori

Kabuki Ice ¥900 etc.

A healthy ice candy made from Yoshino "hon-kudzu" (arrowroot starch cake) produced by the Yoshino-Honkudzu Kurokawa Honke in Nara, a shop with a history and tradition of 400 years, and renowned water from the Momonoji spring in Kyoto. Because it contains hon-kudzu, the ice cream does not run even if it melts. It has a unique texture that is both jellylike and crunchy.

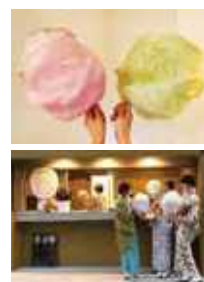


2019.5.12 [SUN] - 25 [SAT] / Cotton Candy

2 JEREMY&JEMIMAH

Stick Cotton Candy ¥600 etc.

A specialist Kyoto cotton candy shop in Higashi-yama, Kyoto. Stick cotton candy has attracted attention on social networks and in the media as a unique and playful new sweet. Using an original manufacturing method, the flavors of traditional Japanese ingredients such as green tea and brown sugar syrup are faithfully evoked as they melt in the mouth. It fills the air with a sweet fragrance.



2019.5.12 [SUN] - 25 [SAT] / Popcorn

3 Kyoto Kameyoshi

Freshly-made Popcorn (the salty taste of Yuhigaura) ¥300 etc.

A specialist store selling natural popcorn with a distinctive Kyoto flavor made from additive-free popping corn grown in the rich natural plains of northernmost Kyoto. Savor natural-style Kyoto popcorn with the taste of boiled and dried pure sea salt from the Yuhigaura on the Tango Peninsula. The unique flavors include "ripe yam" and "brown sugar syrup and soybeans flour".



2019.5.12 [SUN] - 25 [SAT] / Chicken

4 Kyoto Gion Wabiya Korekido

Fluffy Egg Chicken Cutlet Lunch Box ¥1,200 etc.

A chicken cuisine restaurant located on Hanamikoji Street in the Gion district of Kyoto. It is famous for the hot pots and grilled dishes using deep-tasting and tender home-grown Wabiya chicken reared at the restaurant's own poultry house. The Fluffy Egg Chicken Cutlet Lunch Box, containing tasty chicken leg cutlets, sweet and spicy minced chicken, and curry-flavored cabbage, is sure to stimulate your appetite.



2019.5.12 [SUN] - 25 [SAT] / Canned food

5 CANNATUREL

Canned Fish Sausage Ajillo ¥600 etc.

The name Cannaturel expresses "natural can" in a combination of English and French. It is a specialist store selling natural canned goods that do not use preservatives or additives such as chemical condiments. It offers a wide range of unique canned products and nibbles for drinks using very rare ingredients, such as oyster miso produced using a patented method to make rich steamed oysters into a paste that retains their flavor and "Youthful Ajillo", herb heshiko (fermented mackerel) pickled in oil with garlic.



2019.5.12 [SUN] - 18 [SAT] / Italian

6 LUDENS

Grilled Wagyu Roast Beef ¥900 etc.

Aiming to fuse medicinal cooking with Italian cuisine and fully expressing the local ingredients of Kyoto and the Kinki region in each dish, this Italian restaurant has been rapidly evolving. It is located in a traditional Kyoto townhouse in the Goshō-Minami district, which has been converted from an old Japanese house built more than 100 years ago. Now you can sample its dishes at the Mirai Festival!



2019.5.19 [SUN] - 25 [SAT] / French

6 MAVO

Gion MAVO Specialty Hot Dog, "Spicy French Dog" ¥900 etc.

A reservation-only French restaurant in the Gion district of Kyoto noted for its exquisitely presented dishes made with meticulous attention to detail, based on the theme of "fusion of ingredients and evolution." Here it presents in a casual, festival style an original menu that exudes the mood of Kyoto in early summer.



*The photograph is a sample image.

2019.5.12 [SUN] - 18 [SAT] / Italian

7 Vineria h

[Hirumatsuri Limited] Shirasu Sardines and Bamboo Shoot Baked Risotto ¥900 etc.

A casual Italian restaurant located beside the Kamogawa river, offering a wide range of dishes that perfectly complement alcoholic drinks. From May onwards, customers can also enjoy the traditional Kyoto custom of eating outside on wooden platforms in the cool river breeze. The restaurant offers a rich variety of dishes, making full use of local vegetables. Savor cooking overflowing with ideas that satisfy both the eye and palate.



2019.5.19 [SUN] - 25 [SAT] / Chinese

7 Rakusenrou

Steamed Gyoza Dumplings (five pieces) ¥600 etc.

A Chinese restaurant that is a popular place for lunch in the Karasuma district of Kyoto. Its specialty is the chewy boiled gyoza dumplings made by hand, including the wrappers, by a lady from Harbin. At the Mirai Festival, you can enjoy plump steamed dumplings filled with ingredients together with plentiful meat juice. You may well become addicted to the gentle taste of these garlic-free dumplings!



2019.5.12 [SUN] - 25 [SAT] / Japanese

8 HANA Kitcho

Regular holiday: 5/15 (WED), 5/22 (WED)

Pickled Boiled Conger ¥1,200

The name, "HANA Kitcho" stems from the fact that our first store opened in the center of Hanamachi (geisha quarter). Our foundation is the simple dishes originated from Japanese tea ceremony, called "Cha Kaiseki". We have been on a quest to deliver the very best and playful dishes with the belief, "Japanese cuisine is one of the most remarkable dishes in the world." Tatami room, private room and counter seating is available of your choice.



2019.5.12 [SUN] - 18 [SAT] / French

9 Café Bistrot AUX BONS MORCEAUX

[Hirumatsuri Limited] roque Monsieur ¥600 etc.

A Lyon cuisine restaurant that sparkles with the aesthetic sense of a local French bistro. Customers can enjoy both course and a la carte menus featuring homemade charcuterie, cassoulet, confit, and quenelle dishes. Here the restaurant offers traditional French cuisine in a casual festival style.



2019.5.19 [SUN] - 25 [SAT] / Italian

9 IL GHIOTTONE

Tender Pork and Courgette Pasta ¥900 etc.

What if there was a province called Kyoto in Italy? That was the original idea that inspired this Kyoto-Italian restaurant using seasonal Japanese ingredients. Owner and chef Yasuhiro Sasajima is a pioneer in the fusion of Kyoto vegetable cuisine and Italian cuisine. Don't miss the taste of this famous restaurant.



D Suntory Drink Booth



Refresh yourself with Kyoto-brewed The Premium Malt's Tarunama, highballs, gin & soda, and soft drinks.

The complimentary drink tickets can be used for any menu item (one drink per ticket).



The PREMIUM MALT'S made in KYOTO

The PREMIUM MALT'S is a premium beer produced by Suntory and brewed only in Japan. Using Japanese groundwater, and carefully selected malts and hops, Suntory's team of master brewers have created a premium beer with a rich taste and an exceptionally creamy foam known in Japan as "Kamiawa". Though always satisfying, the smooth, creamy texture and rich taste of the Premium Malt's is further enhanced with a proper pour. Be sure to ask your server for the "Kamiawa" Premium Malt's!

¥500



天然水のビール工場
京都ブルワリー



Japanese Craft Gin ROKU and soda

Crafted by Japanese artisans, ROKU is a multi-layered, perfectly balanced gin combining traditional botanicals with 6 uniquely Japanese botanicals.

¥600



Kaku Highball

The Kaku Highball tastes great simply because the Kakubin whisky used to make it tastes great. Suntory Whisky Kakubin is a blend made with a variety of whiskies included bourbon barrel aged Yamazaki and Hakushu malt whiskies. It has a sweet aroma, dry finish, and overall sense of depth and balance, all of which means that this whisky is one that is easy to drink and hard to grow tired of. While it can be enjoyed straight, having Kakubin in a Kaku Highball elevates the flavor even further.

¥500



Suntory Green tea Iyemon

Suntory Green Tea Iyemon has a richly delicious flavor, which is achieved by using Japanese tea leaves carefully selected by a "chasho" (master tea blender) from the venerable tea company Fukujuen in Kyoto. As such, it has proved hugely popular since its launch in 2004

¥300



Suntory Natural Water

Suntory Tennensui is our line of best-selling mineral water made with water from renowned water resources in Japan, including the Minami-Alps. All Suntory Tennensui products are made from "soft water," clear in color, and beloved for their refreshing taste.

¥300



Pepsi Japan Cola

Exclusively developed for Japanese Cola Lovers by US PepsiCo, JAPAN Original taste (best balance of indulgence & clear after taste) brings extraordinary satisfaction & refreshment. Formulated with Japanese Citrus Flavor & Salt as secret ingredients.

¥300

F Suntory The Premium Malt's Kamiawa Art

Enjoy Suntory The Premium Malt's with beer foam art depicting Kabuki stage makeup, exclusive to the Kyoto Mirai Matsuri.



神泡アート Kamiawa Art

ALL
¥600



#suntorytime

奴
Yakkō



#suntorytime

一本隈
Ipponguma



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筋隈
Sujiguma