

Omi Daikichi Beef Hitsumabushi

Daikichi's proud specialty is Hitsumabushi. This dish is packed with meat, with original corned beef sandwiched between rice and steak on top. Enjoy the change of flavors with three types of condiments and Kyoto broth, or spicy jjigae.



**You can choose from two types of soup stock: "Kyoto Dashi" or "Spicy Jjigae."*

1 1.5 times loin
¥ 6,800 (tax in)



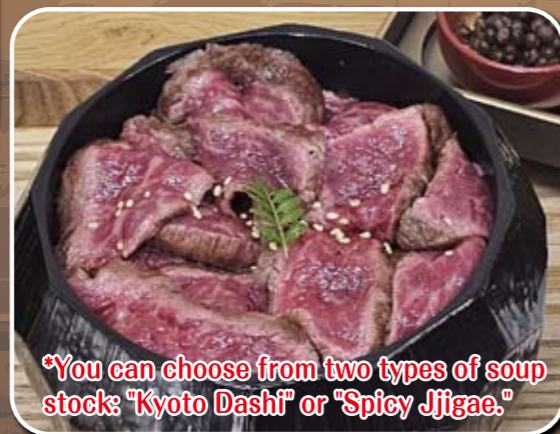
**You can choose from two types of soup stock: "Kyoto Dashi" or "Spicy Jjigae."*

2 Loin
¥ 5,000 (tax in)



**You can choose from two types of soup stock: "Kyoto Dashi" or "Spicy Jjigae."*

3 1.5 times lean meat
¥ 5,000 (tax in)



**You can choose from two types of soup stock: "Kyoto Dashi" or "Spicy Jjigae."*

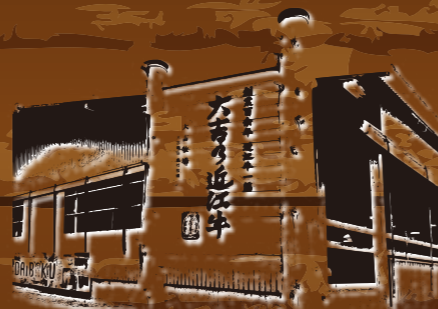
4 Lean meat
¥ 4,000 (tax in)

Think First, a Dream Come True



祇園 だいきち牧場
Gion Daikichi Ranch
— since 1896 —

This is an original menu that only Daikichi, which runs a ranch in the rich natural surroundings of Satoyama and handles everything from producing to processing and selling Omi beef, can offer!



祇園みみこう
Gion Mimikou

Omi Daikichi Beef Steak Rice Bowl

This luxurious delicacy is grilled in an original special sauce made with dark soy sauce that is naturally brewed in barrels and made in Omi. The loin has a melt-in-your-mouth texture and unique richness. The lean meat allows you to enjoy the original texture and flavor of the meat.



1.5 times the normal amount

5 1.5 times loin
¥ 6,000 (tax in)



6 Loin
¥ 4,500 (tax in)



1.5 times the normal amount

7 1.5 times lean meat
¥ 3,850 (tax in)



8 Lean meat
¥ 2,750 (tax in)

Omi Daikichi Beef Sukiyaki Rice Bowl

Enjoy Omi beef cooked in the Kansai style using our homemade warishita sauce, Kujo leek, and Yahata konjac, along with Omi rice and a rich egg.
The loin has a melt-in-your-mouth texture and unique richness. The lean meat allows you to enjoy the original texture and flavor of the meat.



1.5 times
the normal
amount

⑨ 1.5 times loin
¥ 4,500 (tax in)



⑩ Loin
¥ 3,500 (tax in)



1.5 times
the normal
amount

⑪ 1.5 times lean meat
¥ 3,750 (tax in)



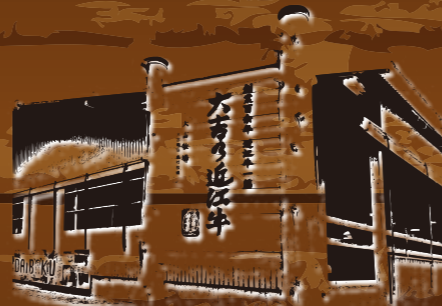
⑫ Lean meat
¥ 2,750 (tax in)

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祇園みみこう
Gion Mimikou

Omi Daikichi Beef Sukiyaki Set

This is sukiyaki cooked by the customer themselves using our homemade warishita sauce.

Enjoy a variety of ingredients and Daikichi Omi beef from our own farm.



⑬ Loin
¥ 4,500 (tax in)



⑭ Top blade
¥ 3,500 (tax in)

Omi Daikichi beef offal hotpot set meal

It's produced on our own farm, so it's extremely fresh. Enjoy this tender, sweet and flavorful offal stewed in our homemade white miso-based soup.



⑮ Light taste
¥ 2,500
(tax in)



⑯ Spicy taste
¥ 2,500
(tax in)

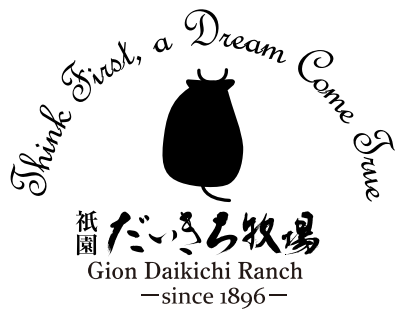
Omi Daikichi beef Rosanjin-style dashi shabu-shabu

This is a new style of shabu-shabu that allows you to enjoy a different broth than traditional shabu-shabu.



⑰ Chuck roll 100 g ¥ 4,500 (tax in)
⑱ Chuck roll 150 g ¥ 5,500 (tax in)
⑲ Top blade 100 g ¥ 3,500 (tax in)
⑳ Top blade 150 g ¥ 4,500 (tax in)

Collaboration limited to 50 meals



■ Established in 1896 "Omi Daikichi Beef"

The three major types of wagyu beef in Japan are Matsusaka beef, Kobe beef, and Omi beef. Of these, Omi beef has the longest history, having been raised in the rich nature and favorable climate of Shiga, and developed through the efforts and craftsmanship of our ancestors.

Among them, Daikichi, which has been involved in Omi beef since 1896, will be offering a limited edition of "A5 Omi Daikichi Beef."

■ Established in 1969 "Kyoto Curry Udon Mimikou"

The foundation of Kyoto cuisine is the broth. Curry udon, which originated in Kyoto, uses a broth that brings out the full flavor of kelp and bonito flakes.

Please try our original udon noodles, a collaboration between Omi Daikichi Beef and Kyoto Curry Udon Mimikou.



🍲 Omi Daikichi Beef Sukiyaki Curry Udon

"Kyoto Curry Udon" is made by adding 11 carefully selected spices to a "umami dashi" stock that brings out the umami of kelp and bonito, and finishing it off with a thick sauce.

Enjoy the sweet and rich texture of "Wagyu Sukiyaki," made with loin meat from "Omi Daikichi Beef" raised on our own farm, seasoned with our homemade warishita sauce, and the umami and texture of Gion Mimiko's original curry udon, topped with thick-sliced fried tofu and Kujo scallions.

¥ 2,850 (tax in)



🍲 Omi Daikichi Beef Tendon Curry Udon

"Kyoto Curry Udon" is made with a thick sauce made from 11 carefully selected spices added to a "umami dashi" stock that brings out the umami flavor of kelp and bonito.

Enjoy the delicious flavor and texture of Gion Mimiko's original curry udon, made with melt-in-your-mouth Omi Daikichi beef tendon from our own farm, topped with thick-sliced fried tofu and Kujo scallions.

¥ 1,650 (tax in)



🍲 Omi Daikichi Beef Croquette Curry Udon

"Kyoto Curry Udon" is a thick sauce made by adding 11 carefully selected spices to a "umami dashi" that brings out the umami flavor of kelp and bonito.

"Omi Daikichi Beef" is a traditional flavor that has been passed down since the restaurant opened.

Many people may be surprised to learn that croquettes can be placed on top of udon noodles. Once you try it, you'll be hooked - it's so delicious you might just find yourself hooked!

Please give it a try.

¥ 1,250 (tax in)