

萬亀楼

Mankamerou

有職料理・竹籠弁当
Yusoku imperial
court cuisine and
takekago bento boxes

老舗
SINCE
1722

Mankamerou's style of Yusoku imperial court cuisine has been handed down for almost 300 years.

In 1722, the founder established a sake brewery under the name of Yorozuya, but by 1780, it was impossible to obtain rice due to the Tenmei Famine. Later becoming a teahouse that served food, the name was changed to Mankamerou, as it has remained until the present.

Mankamerou officially continues the "Ikama" style of Yusoku cuisine, and serves the customers elegant and beautiful food that includes these traditional skills, while also making adjustments to ingredients and the like to bring them into the modern age.

Based on the Yusoku imperial court cuisine eaten at seasonal banquets during Kyoto's thousand year history as the capital, and with elements from other cuisines, Mankamerou serves original dishes using the ingredients available on the day.

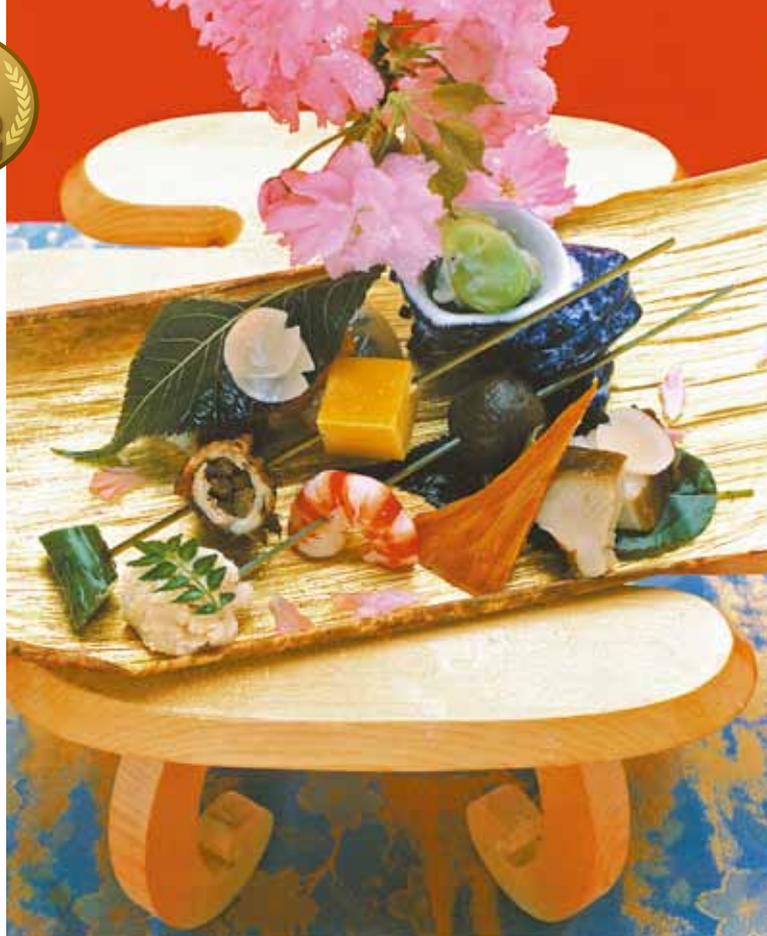
"Shikibouchou", the rite of the ceremonial carving knife, dates back to the Heian period, and performed before formal banquets in the Imperial Palace. The master of the ritual, dressed in an eboshi hat and hunting robes, holds a special pair of chopsticks in his left hand and a long sword-like carving knife in his right, and never touching the food with his hands, slices fish or fowl on a large chopping board with a set number of strokes, into a shape representing auspiciousness.

This shape changes depending on the banquet or the type of fish, but there is a certain manner and form to be followed in which it is said that the grace and dignity of the practitioner can be seen through the knife skills. It is a secret tradition passed on from parent to child.

"Shikibouchou" has several schools, but in Kyoto, only the "Ikama" style of the Mankamerou restaurant survives.



↑The "Shikibouchou" rite of the ceremonial carving knife, from ¥80,000. (Reservation required.) Pictured above is an example of part of the ritual performed at events, and not part of the actual ritual performed at the restaurant. (This image is for illustrative purposes only.)



↑Spring Yusoku cuisine displayed on a shimadai table. Yusoku Cuisine Course from ¥30,000. Kyoto Kaiseki Course, daytime from ¥10,000, nighttime from ¥18,000. (All prices exclude tax.)



↑Takekago bento lunch box, where Yusoku and Kyoto cuisine are arranged in the style of tenshin (dim sum), and served for lunch. ¥6,500.

有職料理・竹かぶ弁当

萬亀楼
まん かめ ろう

萬亀楼 Mankamerou

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OPEN: 12:00 to 21:30 (Last entry 19:00)

Closed Wed (subject to change)

Access: 20 min. from Kyoto Station by taxi

URL: <http://www.mankamerou.com>

MAP 23



Google MAP



←The exterior of Mankamerou.