

モリタ屋 すき焼き・しゃぶしゃぶ・ステーキ
Moritaya Sukiyaki, shabu-shabu
 and steak

老舗
 SINCE
 1869

Try wagyu sukiyaki at Kyoto's first ever beef specialty shop, celebrating its 150th anniversary in 2019.

Moritaya had its start in 1869 when the founder, Unosuke Morita, set up a farm in the Saga area and began selling beef and milk. Sukiyaki also grew popular at around this time, and it is said that Kyoto, full of enterprising spirit, was where it spread most quickly. Moritaya was Kyoto's first ever beef specialty shop. With close to 150 years of history, it continues to offer the finest beef, to the extent that "beef" is synonymous with "Moritaya".

That uncompromising devotion to quality is based on an integrated business. Moritaya has a special farm in Kyotamba with its clean water and air, where it raises excellent Kuroge Wagyu (Japanese black beef) cattle with love and passion. They are renowned as the world's top brand, and their meat has spectacular genetic characteristics such as marbling, coloring and tenderness. The elaborate interspersing of flavorful fat in the red meat gives it a fine marbled appearance while also giving it a mellow taste. This flavor and tenderness is Kuroge Wagyu's biggest appeal and is second to none.

As Moritaya does everything from raising cattle, production, supervision, sales and supplies, it can bring out the tenderness and flavor of the wagyu beef to the maximum. It can also take advantage of the experience gained in raising cattle to determine the quality of the meat and fat, and procures Kuroge Wagyu cattle from all over the country.

Each slice of beef, whether eaten as sukiyaki, shabu-shabu or grilled with olive oil, has a mellow flavor and melts in the mouth. It is a flavor full of tradition that has remained unchanged since Moritaya's founding, and has charmed many customers over the years. Aside from the main restaurant which faces Shijo Street, there is the JR Kyoto Isetan shop with its view of Kyoto Tower and the city, and the Kiyamachi shop where you can enjoy the riverside dining in the summer. Each has its own different atmosphere, so you can choose a restaurant to suit various occasions.



↑Sukiyaki Special Courses: Daytime: from ¥7,500, "Ume" Course ¥3,800. Evening: "Kiwami" Course from ¥10,000, "Ume" Course ¥4,300. Includes: appetizers, meat (daytime 130g / evening 150g), vegetables, egg, rice, akadashi miso soup, pickles and dessert. *Prices may change depending on the restaurant.



↑Special steak course (evening only) from ¥6,500. Includes: appetizer, wagyu sirloin steak, seasonal salad, rice, akadashi miso soup, pickles and dessert. There are various courses with different amounts of meat. Each restaurant has reasonably priced steak menus that are also recommended.



←Top: The Kiyamachi shop lies on Kiyamachi-dori Street, and has a view of the Kamo River.



Bottom: The Counter Steakhouse's chefs grill special Wagyu beef steaks, seasonal seafood and vegetables, served across the counter. The exterior is styled after a Kyoto machiya townhouse, with a beautiful and elegant interior. This intimate and secluded restaurant has seating for 9 people.



↑The main shop is located very near to the Shijo Omiya intersection. Wagyu beef and vegetables are on sale on the first floor.



↑The Kiyamachi shop is at the back of a long, stone-paved alleyway, and has a typical Kyoto appearance.

すき焼き しゃぶしゃぶ オイル焼き ステーキ
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モリタ屋 Moritaya
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四条猪熊本店:京都市中京区猪熊通四条上る錦猪熊町521番地2F
 Moritaya Shijo Inokuma Main Shop: 2F, 521 Nishiki-inokuma-cho, Inokuma-dori, Shijo-agaru, Nakagyo-ku, Kyoto
 TEL: 075-842-0298
 OPEN: 11:30 to 22:00 (Closed weekdays from 15:30 to 17:00), Sat, Sun & national holidays 11:30 to 22:00 (Sat until 23:00)
 Access: 10 min. from Kyoto Station by taxi

JR京都伊勢丹店:ジェイアール京都伊勢丹11階イトパラダイス内
 Moritaya JR Kyoto Isetan Shop: 11F Eat Paradise, JR Kyoto Isetan
 TEL: 075-365-7788 OPEN: 11:00 to 22:00
 Access: Right next to Kyoto Station

木屋町店:京都市中京区木屋町通三条上る上大阪町531
 Moritaya Kiyamachi Shop: 531 Kami-osaka-cho, Kiyamachi-dori, Sanjo-agaru, Nakagyo-ku, Kyoto
 TEL: 075-231-5118 OPEN: 11:30 to 23:00 (Closed weekdays from 15:30 to 17:00), Sat, Sun & national holidays 11:30 to 23:00
 Access: 15 min. from Kyoto Station by taxi

モリタ屋木屋町店 / 美はなれ
 鉄板焼 Counter Steakhouse

モリタ屋木屋町店 鉄板焼 離 Moritaya Kiyamachi Shop Teppanyaki Hanare (annex)
 TEL: Toll-free 0120-77-0298 OPEN: 17:00 to 22:00 (L.O. 21:30)

URL: <http://www.moritaya-net.com>

*Other branches: Tokyo Marunouchi shop 03-5220-0029

"LUCUA 1100" shop in Osaka 06-6341-1029

*Prices exclude tax. A 10% service charge will be added to your bill.

MAP 15



Google MAP

MAP 16



Google MAP

MAP 17



Google MAP