



KIRIN BEER GARDEN HOKKAIDO

Google Maps



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感謝您今日蒞臨本店。

若您能在 Google 地圖上留下簡短感想,我們將不勝感激。這將成為我們日後努力的動力,請您在方便時撥冗協助,謹此致謝。

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Free Wi-Fi

무료WiFi안내

기린맥주원에서는 고객님들을 위하여 무료 WIFI를 설치하고있습니다.

SSID kirinbeer-en.guest 패스워드 kb-urban

※보안에 관하여 고객님들의 책임을 지지않습니다.사용시 그 점 유념하셔서 사용하시기 부탁드립니다.
본점에서는 일체 책임을 지지않으므로,그점 양해부탁드립니다.
※관내 일부지역에서는 전파가 약한곳도 있습니다. ※자세한 내용은 스텝에게 문의 부탁드립니다.

免費WiFi!

麒麟啤酒園為服務各位貴賓,特別設置了免費WIFI!

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※此WIFI為非加密網絡,無法保證各位貴賓的網絡安全。弊公司不負網絡安全責任,敬請見諒。
※館內也有電波不良的死角。*詳情請詢問工作人員。

Free Wi-Fi Access

KIRIN BEER GARDEN offers free wifi for exclusive use of the visitor.

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※About security, please use it in the responsibility of the visitor.Our company assumes no responsibility.
※There is the point where some electric waves in the hall are hard to reach.※Specifically, please refer to the staff.

《单件》成吉思汗烤羊肉 《Single item》Genghis Khan

成吉思汗烤羊肉 Genghis Khan

使用放心且品质安全的澳洲产羊肉
Safe and reliable lamb imported from Australia is used.



【特製タレ仕込みラム】

酱汁成吉思汗烤羊肉(醃製過)

■约100g ※蔬菜没付

Original source Genghis Khan

■Approx.100g ※There aren't vegetables.

[每人・per person] ¥1,331



【マトンフィレ】

羊肉的里脊肉

■约100g ※蔬菜没付

Fillet of fresh mutton

■Approx.100g ※There aren't vegetables.

[每人・per person]

¥1,793



【ラムランプ】

羊肉的臀肉

■约100g ※蔬菜没付

Lamb rump

■Approx.100g ※There aren't vegetables.

[每人・per person]

¥1,650



【ラムショルダー】

羊肉的肩肉

■约100g ※蔬菜没付

Lamb shoulder

■Approx.100g ※There aren't vegetables.

[每人・per person] ¥1,298



【ラム肩ロース】

羊肉的肩部腰部

■约100g ※蔬菜没付

Lamb shoulder loin

■Approx.100g ※There aren't vegetables.

[每人・per person] ¥1,749



【ラムタン】

羊肉的舌

■约100g ※蔬菜没付

Lamb's Tongue

■Approx.100g ※There aren't vegetables.

[每人・per person] ¥1,782

请与烤肉一起吃。With Yakiniku & Genghis Khan



【野菜盛り合わせ】

蔬菜拼盘

Assorted of vegetables for roast meat

¥698



【4種類のきのこ盛り合わせ】

4种类蘑菇拼盘
4 kinds of mushroom

¥698



【海鮮焼き盛り合わせ】

海鲜烧烤
Assorted seafood

¥2,618



【うどん】

乌冬面
Udon noodles

¥440

《蔬菜・Vegetables》

(各自・each) ¥258

豆芽/Sprout 人参/Carrot 马铃薯/Potato

洋葱/Onion 洋白菜/Cabbage

青椒/Green pepper 南瓜/Pumpkin

【白飯】

大米・Rice

(小・Small) ¥297

(中・Regular) ¥396

(大・Large) ¥506

【おにぎり】

饭团子・Rice Ball

鹽味飯糰/Salted rice ball

¥308

鲑鱼・梅/Salmon・Ume pickles (各自・each) ¥327

Rice made in Hokkaido
北海道産米

《单件》北海道産肉 《Single item》Hokkaido Meat

北海道最自豪の特産品。『白老産黒毛和牛』
 兼具濃厚鮮甜的肉汁、軟嫩的口感、最頂級的美食歡迎您來品嚐。
 Shirai Black Haired Beef is a proud product of Hokkaido.
 Enjoy the rich sweet taste, and tender texture of the finest meat.



Shirai
白老

Shirai Black Haired Beef 白老産黒毛和牛



白老産黒毛和牛
Shirai Black Haired Beef

【リブローズ】
肩里肌 / Rib eye

■約/Approx.200g
[一个人的分量・for one person] ¥6,765

Thinly cut meat.

白老産黒毛和牛
Shirai Black Haired Beef



【カルビ】

牛五花 / Kalbi

■約/Approx.80g
[一个人的分量・for one person] ¥2,915

白老産黒毛和牛
Shirai Black Haired Beef



【サーロイン】

沙朗 / Sirloin

■約/Approx.100g
[一个人的分量・for one person] ¥3,729

白老産黒毛和牛
Shirai Black Haired Beef



【中落ちカルビ】

牛肋條 / Rib finger meat

■約/Approx.80g
[一个人的分量・for one person] ¥2,189

Limited amount

北海道産肉 HOKKAIDO MEAT



北海道産牛
Hokkaido Beef

【十勝牛のカルビ】
牛五花 / Kalbi

■約/Approx.80g
[一个人的分量・for one person] ¥2,519

北海道産牛
Hokkaido Beef



【道産牛のシマ腸】

大肠
Large intestines

■約/Approx.100g
[一个人的分量・for one person] ¥990

北海道産牛
Hokkaido Beef



【道産牛の小腸】

小肠
Small intestine

■約/Approx.100g
[一个人的分量・for one person] ¥968



北海道産牛
Hokkaido Beef

【十勝牛の中落ちカルビ】
牛肋條 / Rib finger meat

■約/Approx.80g
[一个人的分量・for one person] ¥1,969

Limited amount

北海道産仔鸡
Hokkaido Chicken



【道産鶏もも肉】

北海道産仔鸡
Hokkaido Chicken

■約/Approx.100g
[一个人的分量・for one person] ¥869

北海道産豚的韓式烤肉 Hokkaido Pork Samgyopsal

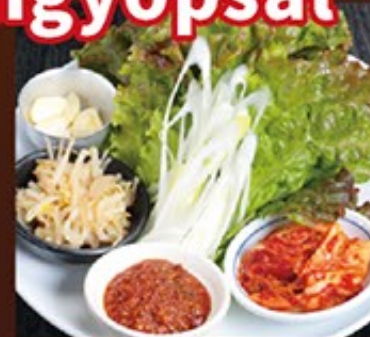
Hokkaido Pork
北海道産豚



五花肉
Sangen pork
Three layered pork
■約/Approx.100g
¥990



肩里肌
Sangen pork
Boston butt
■約/Approx.100g
¥1,001



包肉用生菜盤
The vegetables
to roast meat
¥792

Hokkaido Pork Samgyopsal & vegetables
北海道産豚的
韓式烤肉和包肉用生菜盤
一个人的分量
for one person ¥2,585



《Single item》Seafood 《单件》海鮮

※Photo is provided for illustrative purpose.
※照片僅供參考。



【味比べ三大蟹】
三大螃蟹雙享拼盤 / Two major crabs
■帝王蟹約100g ■長腳蟹約150g
■King crab Approx.100g, Queen crab Approx.150g **¥5,775**



【すわい蟹足】
長腳蟹 / Queen crab
■長腳蟹約200g
■Queen crab Approx.200g **¥3,718**



【本たらば蟹足】
帝王蟹 / King crab
■帝王蟹約200g
■King crab Approx.200g **¥5,335**

海鮮燒烤 Grilled Seafood



根ほっけ【寿都・島牧産】
花鯽魚 / Atka mackerel
¥1,859



活ホタテのバター焼き【道産】
扇贝的黄油燒烤
Grilled Scallop with Butter **¥1,001**



You can enjoy rich taste!

【道産こまい(2尾)】
遠東寬突鱈
Saffron cod
¥902

《吃到飽》成吉思汗烤羊肉《All-you-can-eat》Genghis Khan

本页自助餐菜单不含米饭。Rice is not included in the all-you-can-eat menu on this page.



【3種のジンギスカンと焼肉食べ放題】 三種成吉思汗烤肉與燒肉吃到飽

- 生成吉思汗烤羊肉吃到飽
- 醬汁成吉思汗烤羊肉吃到飽
- 盐味蘸醬成吉思汗烤羊肉吃到飽
- 味噌醬烤猪肉吃到飽
- 辣的燒鸡吃到飽
- 蔬菜吃到飽

All-you-can-eat Genghis Khan and BBQ

- All-you-can-eat Fresh Genghis Khan
- All-you-can-eat Source Genghis Khan
- All-you-can-eat Salt-based Genghis Khan
- All-you-can-eat Roast pork with miso sauce
- All-you-can-eat Spicy chicken
- All-you-can-eat Vegetables

大米吃到飽
All-you-can-eat Rice + ¥438

每人・100分鐘
for one person・100 min **¥4,389**



这套餐提供
无限量供应的米饭
Only this course includes
all-you-can-eat rice

【5種の焼肉食べ放題】 五种类烤肉吃到飽

- 生成吉思汗烤羊肉吃到飽
- 醬汁成吉思汗烤羊肉吃到飽
- 牛小排吃到飽
- 味噌醬烤猪肉吃到飽
- 辣的燒鸡吃到飽
- 豆芽拌菜吃到飽
- 泡菜吃到飽
- 蔬菜吃到飽
- 大米吃到飽

All-you-can-eat Five kinds of roast meat

- All-you-can-eat Fresh Genghis Khan
- All-you-can-eat Source Genghis Khan
- All-you-can-eat Beef rib finger
- All-you-can-eat Roast pork with miso sauce
- All-you-can-eat Spicy chicken
- All-you-can-eat Bean Sprout Namul
- All-you-can-eat kimchi
- All-you-can-eat Vegetables
- All-you-can-eat Rice

每人・100分鐘
for one person・100 min **¥4,950**

【二大ジンギスカン食べ放題と自家製ねぎ塩たれの豚焼肉食べ放題】 两大成吉思汗烤羊肉和猪肉吃到飽

- 生成吉思汗烤羊肉吃到飽
- 醬汁成吉思汗烤羊肉吃到飽
- 与长葱醬烤猪肉吃到飽
- 蔬菜吃到飽

All-you-can-eat Two-type Genghis Khan & Roast pork

- All-you-can-eat Fresh Genghis Khan
- All-you-can-eat Source Genghis Khan
- All-you-can-eat Roast pork with long leek sauce
- All-you-can-eat Vegetables

大米吃到飽
All-you-can-eat Rice + ¥438

每人・100分鐘
for one person・100 min **¥4,279**

两大成吉思汗烤羊肉吃到飽

- 生成吉思汗烤羊肉吃到飽
- 醬汁成吉思汗烤羊肉吃到飽
- 蔬菜吃到飽

All-you-can-eat Two-type Genghis Khan

- All-you-can-eat Fresh Genghis Khan
- All-you-can-eat Source Genghis Khan
- All-you-can-eat Vegetables

每人・100分鐘
for one person・100 min **4,158日圓/¥**

※All-you-can-eat Genghis Khan BBQ is half price for elementary school children ※成吉思汗烤羊肉吃到飽兒童半價。※吃到飽方案需同桌人統一消費。※標示價格為含稅價。
※All-you-can-eat is for all members of the party ※All listed prices include tax



【ジンギスカンとサムギョプサル食べ放題】 成吉思汗烤羊肉&韓式烤肉吃到飽

- 成吉思汗烤羊肉吃到飽
- <生成吉思汗烤羊肉又醬汁成吉思汗烤羊肉>
- 韓式烤肉吃到飽
- 蒜頭、泡菜、菓高宮吃到飽

All-you-can-eat Samgyopsal & Genghis Khan

- Ghinghis Khan
- <Fresh Genghis Khan or Source Genghis Khan>
- Samgyopsal
- Vegetables
- Korea hot pickles
- Miso sauce
- All-you-can-eat Vegetables

每人・100分鐘
for one person・100 min **¥4,378**

what is Samgyopsal

You grill the ribs of the pork until you get crisp, and you wrap it in vegetables with garlic, the kimchi which you baked with meat, and please have it.

大米吃到飽
All-you-can-eat Rice + ¥438

請選擇成吉思汗的種類
Please choose the kind of Ghinghis Khan.
◎訂購用統一轉桌了
◎Please unify the menu within the group

生成吉思汗烤羊肉
Fresh Genghis Khan

或・or

◎110日圓/¥
2種類成吉思汗烤羊肉
2 kind of Ghinghis Khan



【ジンギスカンと3種の海鮮焼き食べ放題】 成吉思汗烤羊肉與三種海鮮燒烤自助餐

- 成吉思汗烤羊肉吃到飽
- <生成吉思汗烤羊肉又醬汁成吉思汗烤羊肉>
- 海鮮三種吃到飽(蝦・烏賊・鮭魚)
- 蔬菜吃到飽

※海鮮請用鐵板燒烤後享用。
※Please cook the Seafood on the hot plate

每人・100分鐘
for one person・100 min **¥5,335**

大米吃到飽
All-you-can-eat Rice + ¥438

All-You-Can-Eat Genghis Khan and Three Types of Grilled Seafood

- All-you-can-eat Ghinghis Khan
- <Fresh Genghis Khan or Source Genghis Khan>
- All-you-can-eat Seafood (shrimp, squid and salmon)
- All-you-can-eat Vegetables



枝豆【めむろ産】

毛豆

Green soybeans ¥462



【白菜キムチ】

韩式泡菜

¥528

korean hot pickles "Kimchi"



【きゅうりの浅漬け】

黄瓜的凉菜

¥473

Cucumber japanese pickles

小菜

Appetizer



【道産もやしのナムル】

韩式凉拌小菜

Sprout "namuru"

¥429



【キャベツの浅漬け】

高麗菜的酱菜

¥473

Cabbage japanese pickles



いかの塩辛

墨斗鱼的咸鱼肉

Squid fish guts pickled in salt ¥484

色拉

Salad



【トマトとチーズのプチグラスサラダ】

番茄和奶酪小的色拉

¥649

Small salad of tomato and cheese



【札幌名物！ラーメンサラダ】

拉面色拉

¥968

Salad of ramen noodles



【ロメインレタスのシーザーサラダ】

俄主要生菜凯撒沙拉

Romaine lettuce Caesar salad ¥968



【ねぎたっぷりサラダ】

葱的色拉

¥792

Hokkaido Potato

北海道産土豆

北海道産「男爵」。



【ほくほくフライドポテト】

炸薯条

French fries ¥594



【じゃがバターたらこマヨネーズ】

黄油土豆(鳕鱼子蛋黄酱)

Steamed potato with butter and Cod roe mayonnaise

¥572



【北海道じゃがバター】

黄油土豆

Steamed potato with butter ¥539



【じゃがバター塩辛】

黄油土豆(盐辛鱿鱼)

Steamed potato with butter and Salted Squid guts

¥638



【北海道ザンギ】
北海道的鸡的干炸
Fried chicken Hokkaido style ¥869



副食 Side Dish

【道産ソーセージ盛り合わせ】
北海道産香肠拼盘
Assorted Hokkaido sausage ¥1,650



【たこぶつ】
章鱼的生鱼片 Octopus sashimi ¥649



【蟹クリームコロッケ】
螃蟹奶油土豆饼
Crab cream croquette ¥891



【ラムの生ハムとチーズプレート】
羔羊肉的火腿和奶酪
Raw lamb ham and cheese ¥1,012



【ねぎ飯】
葱饭
Leek rice ~flavor of the sesame oil~ ¥539



【道産子の鮭いくら飯】
鲑鱼和盐渍鲑鱼子的盖饭
Bowl of salmon and salmon roe ¥1,496

Rice 米



【かに汁】
螃蟹的味噌汤
Crab miso soup ¥858

長脚蟹入着
With Queen crab



【雑炊】
稀饭
Japanese porridge ¥946

長脚蟹入着
With Queen crab

【白飯】
大米・Rice
小・Small ¥297
中・Regular ¥396
大・Large ¥506

【おにぎり】 饭团子・Rice Ball
鹽味飯糰 / Salted rice ball ¥308
鲑鱼・梅 / Salmon・Ume pickles (各自・each) ¥327

北海道産米
Rice made in Hokkaido

儿童菜单 Kids' Menu

お子様オムレツ 法式煎蛋卷/Omelet
お子様ハンバーグ 汉堡肉饼/Hamburger steak
お子様カレー 咖喱饭/Curry and rice (各自・each) ¥682

甜点 Dessert



【北海道とうきびたっぷりカタラーナ】
北海道玉米卡特拉纳
Hokkaido Corn Catalana ¥528



【自家製牛乳プリン】
北海道牛奶的布丁
Hokkaido milk pudding ¥429



【りんごソルベ】
苹果雪糕/Apple sherbet
¥440



【北海道メロンアイス】
北海道哈密瓜的冰淇淋 ¥462
Hokkaido Melon ice cream

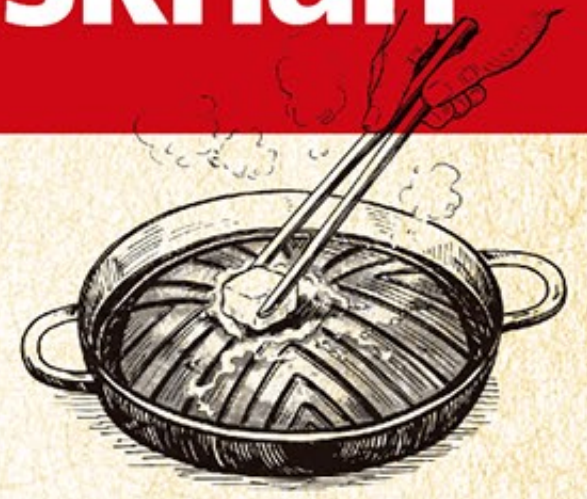


【北海道稚内牛乳のパニライス】
北海道的香草冰
Hokkaido vanilla ice cream
¥528



How to grill of the genghiskhan

1 You warm the pan of the genghiskhan well, and please paint with meat fat.



2

- Lamb shoulder
- Lamb shoulder loin
- Lamb's Tongue
- Fillet of fresh mutton
- Lamb rump

Place the vegetables around the edge of the griddle



2 Original source Genghis Khan
Spread the vegetables thinly across the entire pan.



3 Cook the meat in the center of the pot. Once the meat is seared, it's ready to eat.



3 Spread the meat over the vegetables so that it cooks in the steam from the vegetables.



4 Please enjoy the grilled meat with the sauce. Alternatively, sprinkle our original spice blend over the meat before eating.



Sauce

Original Spices

4 Once the edges of the meat turn white, mix it with the vegetables underneath. Once the meat is seared, it's ready to eat!



※豚肉・鶏肉は直接鍋にのせて確実に火を通してお召し上がりください。※肉を焼くときにはトングを使ってください。
※鉄板が焦げてしまった場合、新しい鉄板に交換いたしますのでスタッフにお申し付け下さい。



※Please eat pork and the chicken through fire on a pan surely directly.
※When you grill meat, please use the tong.
※When a pan has burnt, please order it to the staff. The staff changes it for a new pan.

We use relief and lamb of the safe quality from Australia.
The origin and other details may vary depending on availability.