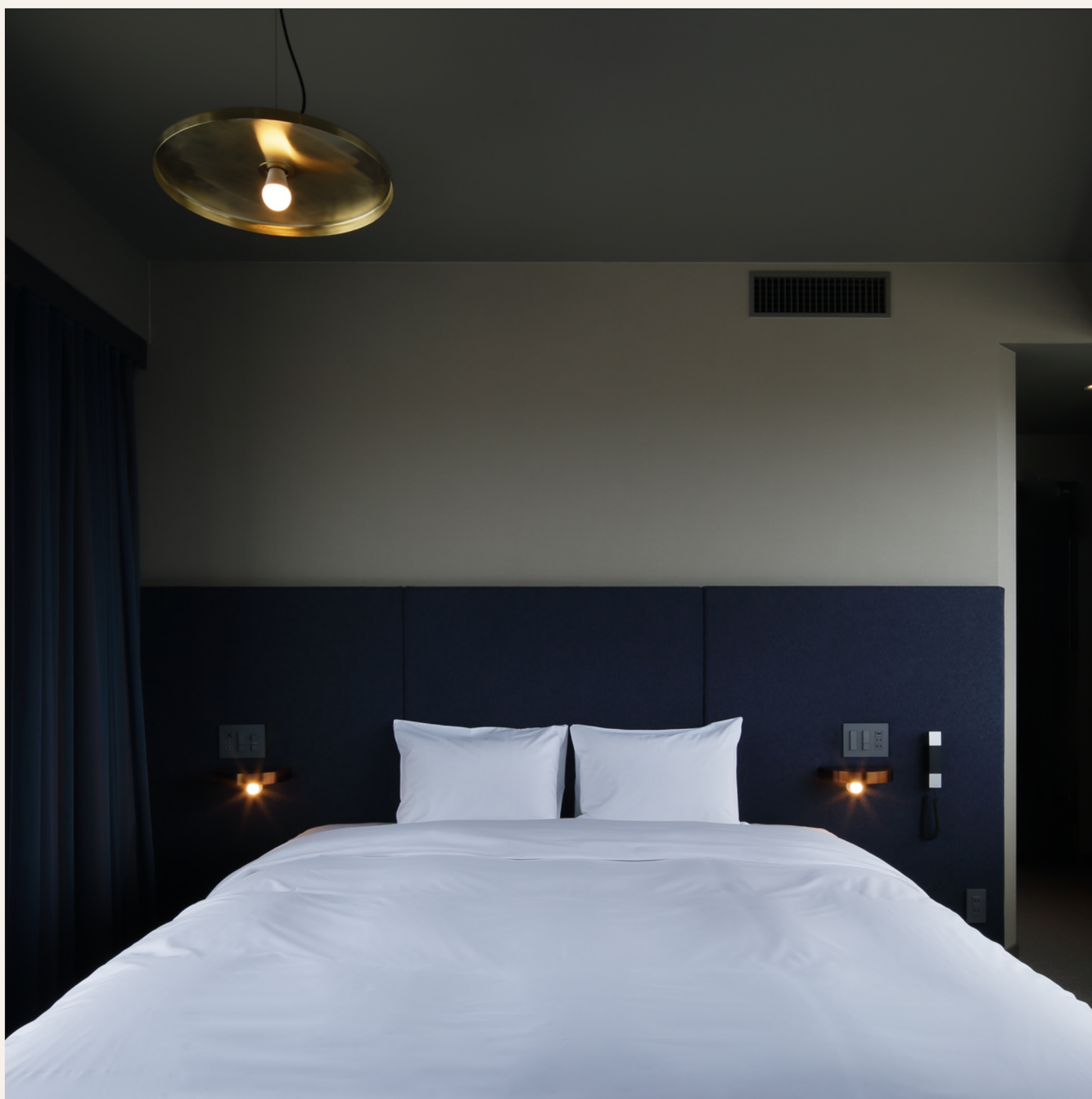


THE REIGN HOTEL KYOTO

The Reign Hotel Kyoto features a total of 51 guest rooms.

Scandinavian style permeates throughout the hotel and extends to each individual room, where understated spaces provide a comfortable setting to relax and enjoy a good night's sleep.





Simple, Yet High Quality



The 51 guest rooms draw inspiration from lifestyles of people in the Nordic countries.

Nordic people spend the long and dark winter time indoors and this let them select a cozy furniture and designs, which are simple, yet high quality and timeless. The lighting in the room is not solely aimed at providing brightness, but also to create shadows and depth enhancing the overall ambiance. Our guest rooms are less decorative and give the higher importance to comfortability, which is the spirit of the Scandinavian designs. We have created a space where you can experience a new sense of stay in Kyoto.



Among the 11 room types, our “luxury deluxe twin”(56 m²) is the largest, accommodating up to four people, making it ideal for family or group stays. Additionally, the room “premium deluxe king room with terrace” with a private terrace offers a special experience with a splendid city view, including a glimpse of Kyoto Tower.

We believe that breakfast is one of the great pleasures of your journey, and to ensure a pleasant morning, we have prepared a brunch buffet featuring the traditional Danish dish “Smørrebrød,” complemented by our chef’s original recipes.



THE REIGN HOTEL KYOTO
(ザ・レインホテル 京都)
where you can experience a new sense of stay in Kyoto.

67-1 Yanagishita-cho, Higashikujo,
Minami-ku, Kyoto 601-8025 Japan

(075)-606-1971
info@reignhotel.jp

For booking rooms, visit **【reservation】** page
in our official website.



THE REIGN HOTEL KYOTO

Breakfast is one of the true pleasures of travelling.

Freshly baked bread and aroma of brewing coffee, vibrant open sandwiches and seasonal vegetables. Immersed in our restaurant's Scandinavian-style interior and relaxing music, guests can embrace the morning



THE REIGN HOTEL KYOTO's Brunch Buffet

*Nordic
Brunch*



Smørrebrød

Traditional Danish open-faced sandwiches consisting of buttered rye bread, accompanied by cold meat or fish, herbs, and salad. Made according to the original recipe of THE REIGN HOTEL KYOTO.



Some side dishes are served with airtight glass jars.

Deli



There are 5 different of Smørrebrøds to choose from.

Side Dishes

We use seasonal ingredients. In order to bring out the best in each ingredient, they are seasoned slowly over time.



Bread

We offer a variety of freshly baked day-to-day breads, such as croissants made with Spanish fermented butter, and the loaf bread.

Bread



Smørrebrød



Price
Hotel Guests, Visitors
¥ 3,000

Opening Hours
7AM - 2PM (L.O 1PM)

Vegan Menu

Vegan menu has been one of the options at THE REIGN HOTEL KYOTO restaurant since May 2023. Enjoy Vegan Smorrebrod and side dishes as well as the standard menu.



Salad with Grilled Vegetables & Lettuce Plum, Oregano Dressing

WHAT IS FONIO ?

Fonio is an ancient cereal from West Africa.



Fonio & Several Vegetables with Red Wine Sauce

Vegetables & Pickled Cucumber Fried Onions, Carrot Puree Miso



Seasonal



Seasonal Fruits

*The fruits may be changed depending on what we have in stock.

Semla



Nature



Enjoy the one and only taste of Nordic dessert!



French Semla

Semla is a traditional Swedish confectionery with plenty of cream sandwiched between bread. In Finland, it is called "laskiaispulla" which is a popular dessert in spring. Semla is typically enjoyed during the Easter season in those countries. We have prepared this traditional Nordic confectionery with our special recipe. Bread is soaked in cardamom-infused dough (egg liquid) and baked slowly to make the eggy bread part. Homemade ganache in plenty of moderate sweet cream.

You can also take it home with you by requesting it from our staff. (Available in boxes of 2 or 4)

Nature ¥500 Seasonal fruit ¥600

THE REIGN HOTEL KYOTO
RESTAURANT

Cafe & Bar



Opening Hours

Fridays & Saturdays

17:00 - 23:00 (L.O22:00)

Sundays

17:00 - 22:00 (L.O21:30)

*We may be temporarily closed on Sundays.
Please check out the exact date and time on our
official website (NEWS) and SNS.

Vegan Ramen



Vegan is defined as a diet that does not contain animal products such as eggs, dairy products, meat or fish.

Our vegan ramen is prepared with a vegetable soup base, and the addition of aosa oil brings depth to the dish, making it truly satisfying.

Recommended for a late night meal.

¥ 800-

Original Cocktail

We extract espresso using our original blend beans and enhancing its sweetness with dark rum and orange liqueur, which have a chocolate-like aroma. It is the perfect drink to enjoy as a dessert.



Espresso Martini

Espresso martini goes well with french semla!



French Smla



Homemade Chai Latte



Espresso Gin Tonic



Food



Tonden Farm's bone-in sausage w/ chips

Raisin Butter



Rooftop



During the summer season, the bar is open on the rooftop, offering a scenic city view of Kyoto.