

WELCOME TO KYOTO

TO BEGIN

A TASTE OF SASHIMI
TUNA, SALMON AND
LINEFISH
120

EDAMAME 65

A SPECIAL TASTE OF 3
OYSTERS
- FLAVOURS -
95

SOUP // OSUIMONO

MISO
MISO WITH SCALLOPS TEMPURA 165
JAPANESE NOODLES MUSHROOMS SEAWEED AND TOFU 80
THE SEA
PRAWNS – CLAMS – OCTOPUS – MUSSELS – SCALLOPS AND SEAWEED 155
IN A CLEAR BROTH
(DIVINE)
FRESH CRAYFISH MISO 290

SALAD

3 MUSHROOM SALAD 110
OCEAN DELIGHT
(PRAWNS – SQUID – OCTOPUS) 110
(WITH A LIGHT WHITE DRESSING)
ALASKAN KING CRAB SALAD 185
SEAWEED
(WITH SHITAKE MUSHROOMS AND SEARED SALMON) 155 FRESH JAPANESE COLESLAW
WITH CRAYFISH 175

TEMPURA LIGHT

VEGETABLES PRAWN & BAY SCALLOP 165
OYSTERS TEMPURA OR MUSSELS 150
DEEP SEA ALASKAN SCALLOPS TEMPURA 180
(EXOTIC TEMPURA, CRAYFISH, TAMAGO, GINGER, OYSTER, SCALLOP 195 TEMPURA
PRAWNS 145 VEGETABLES TEMPURA 125

CURRY

SAFFRON LIGHT JAPANESE CURRY, TOFU, MUSHROOMS, VEGETABLES & RICE 130

MAINS

All mains served by themselves

SAUTÉED MUSSELS 175
(BEAUTIFUL WEST COAST)

SAKE STEAMED CLAMS 180

(WITH NOODLES)

GRILLED PRAWNS, OCTOPUS & KING CRAB 230

RICE WITH SPECIAL FISH 185

(A DAILY CHOICE OF LINEFISH)

STEAMED FISH IN BAMBOO POT 210

(LIGHTLY SASONED, MOIST AND TENDER)

THE SAUTÉ 260

TOFU – OYSTERS - SCALLOPS – MUSHROOM – PRAWNS – OCTOPUS – MIXED GREENS

LANGOUSTINE

SEARED TUNA 195

(SASHIMI QUALITY, THINLY SLICED)

ALASKAN NIGHT 240

SALMON, ALASKAN SCALLOP AND KING CRAB

UDON NOODLES AND DUCK 195

JAPANESE CURRY CHICKEN AND SOBA NOODLES 175

RAMEN NOODLES AND PRAWN 185

FRESH CRAYFISH AND ALASKAN KING CRAB STEAMED IN A BAMBOO POT 480

SIDES

STEAMED RICE 40

RICE WITH SALMON ROE AND SHITAKE MUSHROOMS 95

JAPANESE GRILLED MUSHROOMS 95

SHITAKE – SHIMEJI – ENOKI – MAITAKE – ERINGI – UKIDAKE – OYSTER

JAPANESE VEGETABLES SAUTÉED 95

Sushi		Sashimi
(2 pieces)	EDAMAME 55	(4 pieces)
350	SEA URCHIN UNI	
300	TORO (RICH FAT TUNA)	
90	NORWEGIAN SALMON	120
115	ABURI TERIYKI (SEARED TUNA OR SALMON)	
90	YELLOW FIN TUNA	110
110	BIG EYE TUNA	130
200	MEDIUM TORO BIG EYE TUNA	220
80	YELLOWTAIL CAPE SALMON KABELJOU	100
110	OCTOPUS	130
120	SQUID	130
150	ABALONE	180
180	SCALLOPS	200
160	SALMON ROE	
180	EEL	200
190	ALASKAN KING CRAB	210
90	PRAWN	110
140	CRAYFISH	160
50	QUAIL EGG	
	(PERFECT WITH SALMON ROE)	
90	FLYING FISH EGGS OR LUMPFISH EGGS	
	RED BLACK OR ORANGE	
75	TAMAGO (JAPANESE OMLETTE)	
120	OYSTERS SUSHI STYLE	
250	ANGEL BLUE PRAWN FROM NEW CALEDONIA	
300	FRESH LANGOUSTINE	

ALL SUSHI SERVED WITH KYOTOS OWN SPECIAL WASABI & GINGER

CHEF'S CREATION OF

(TUNA, SALMON, PRAWNS & LINEFISH)

SUSHI SASHIMI and ROLLS – SMALL 160 – MEDIUM 320 – LARGE 560

CHEF'S CREATION SASHIMI

SMALL 180 – LARGE 340

HANDROLL OR CALIFORNIA STYLE ROLL (8 PIECES)

ALASKAN KING CRAB 140

LINEFISH 70

EEL 140

SALMON 95

TUNA 90

PRAWNS 95

CRAYFISH 130

NORTH NORTHWEST – NORWEGIAN AND ALASKAN SALMON ROLL 185
(WITH FLYING FISH ROE AVOCADO AND SALMON ROE)

SEAWEED HAND ROLL 60 VEGETARIAN 60 SHITAKE MUSHROOM HAND ROLL 60

KYOTO GARDEN ROLL WRAPPED IN AVOCADO OR CUCUMBER (WITH TUNA &
SALMON) 155

GINGER MAKI ROLL 50 VEGETARIAN PLATE (GARDEN FRESH)

125 FUTO MAKI (4 LARGE PIECES) 120 (4 DIFFERENT FISH, REALLY NICE.)

DESSERT

PLUM GRANITA 95

TOASTED TOFU WITH GINGER ICE CREAM 95

GREEN TEA CREPE WITH GREEN TEA ICE CREAM 95

CHERRY BLOSSOM ICE CREAM AND CHOCOLATE 95

BLACK SESAME SEED ICE CREAM 95

SAKE PLUM WINE RASPBERRY SAKE

SHOCHU (JAPANESE VODKA)

*ALSO HIGHLY REFINED SAKE BY THE TOT *

