TAKEAWAY & DELIVERY MENU

Please place your orders at least 2 hours in advance.

To order, please call 6223 0213.

Operating hours: 11:30am to 8:00pm daily

\$20 islandwide delivery

All prices are subject to GST.

Payment via Paynow to UEN: 201930986H or SGQR



PAYMENT VIA SGQR

KYOTEN JAPANESE CUISINE



SCAN TO PAY





OMAKASE BENTOS SUSHI & SASHIMI BENTO FOR 1 1 maki roll

\$170.00

7 pieces of sushi, 5 kinds of sashimi &

FOR 2

\$300.00

22 pieces of sushi & 5 kinds of sashimi Comes with Uni sushi

FOR 2

\$320.00

12 pieces of sushi & 7 kinds of sashimi Comes with Uni and Awabi

Note:

Contents for bentos are subject to change based on Chef's creation and freshest ingredients available. All bentos come with miso soup.





SUSHI COURSE FOR 1 10 piece sushi set & 1 maki roll \$110.00

SUSHI COURSE FOR 2 18 piece sushi set & 1 maki roll \$180.00

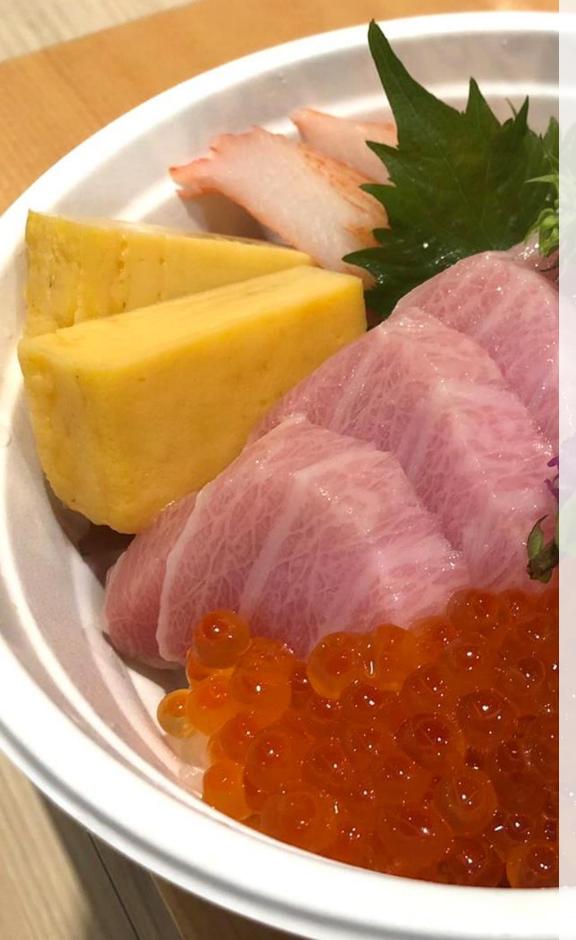
SASHIMI MORIAWASE FOR 2 FOR 4

\$180.00 \$300.00

Chef's selection of seasonal sashimi served fresh, aged or lightly marinated

Note: All courses come with miso soup.





KYOTEN BARA CHIRASHI

\$65.00

Chef's selection of sashimi with Miyagi rice, served with miso soup

OKOMORI IPIN BARA CHIRASHI \$318.00

Chef's special mega Bara Chirashi on a bed of Miyagi rice, served with miso soup Good for 4 to 6 persons

Ikura and Toro, served with Miso Soup

SANSHOKU DON Migayi rice bowl topped with Uni,

\$108.00

変き



APPETIZERS

KAMAAGE EDAMAME\$10.00Green peas tossed with salt

DASHIMAKI Traditional Japanese rolled omelette

TORI KARAAGE Deep fried crispy chicken

EBI TEMPURA

MIMIGA Lightly torched dried Hog's ear

\$16.00

\$16.00

\$12.00

\$30.00

Prawns coated and fried in a thin batter

KANSAI FUTOMAKI Large sushi rolled with Chef's selection of seafood and vegetables \$46.00





SERVED WITH JAPANESE RICE & MISO SOUP

\$25.00

SALMON MENTAIYAKI

Grilled salmon topped with generous mentaiko sauce	
GINDARA TERIYAKI Cod marinated in teriyaki sauce	\$35.00
UNAGI NINNIKU CHAHAN Eel fried rice	\$35.00
BURI DAIKON NITZUKE Yellowtail and daikon radish in seasoned broth	\$38.00
KAMA SHIOYAKI Salt grilled fresh fish collar	\$45.00
KAISEN INANIWA UDON	\$42.00

KAISEN INANIWA UDON Assorted seafood with Inaniwa udon in seafood broth





DONBURI

OYAKO DON Chicken and simmered egg on a bed of Japanese rice \$28.00

\$32.00

JIKASEI CHAR SIEW DON Home-made charred braised pork belly on a bed of Japanese rice

KATSU DON

\$42.00

Kagoshima black pork katsu with savoury sauce and eggs on a bed of Japanese rice

KAGOSHIMA KUROBUTA DON \$42.00

Kagoshima black pork on a bed of Japanese rice



DONBURI

WAGYU YAKINIKU DON

\$45.00

Char grilled wagyu on a bed of Japanese rice

WAGYU OITA ONTAMA DON \$70.00

85grams Kagoshima A5 wagyu beef with onsen egg on a bed of Japanese rice

