

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



Pictures are for illustration purpose only. All prices are subject to prevailing GST.



OMAKASE BENTOS **SUSHI & SASHIMI BENTO**

FOR 1

\$170.00

7 pieces of sushi, 5 kinds of sashimi &
1 maki roll

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.*



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

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

SASHIMI MORIAWASE
FOR 2 **\$180.00**
FOR 4 **\$300.00**

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

Note:
All courses come with miso soup.



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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

SANSHOKU DON

\$108.00

Migayi rice bowl topped with Uni,
Ikura and Toro, served with Miso Soup





APPETIZERS

KAMAAGE EDAMAME

\$10.00

Green peas tossed with salt

DASHIMAKI

\$12.00

Traditional Japanese rolled omelette

TORI KARAAGE

\$16.00

Deep fried crispy chicken

MIMIGA

\$16.00

Lightly torched dried Hog's ear

EBI TEMPURA

\$30.00

Prawns coated and fried in a thin batter

KANSAI FUTOMAKI

\$46.00

Large sushi rolled with Chef's selection of seafood and vegetables





SERVED WITH JAPANESE RICE & MISO SOUP

SALMON MENTAIYAKI \$25.00

Grilled salmon topped with generous mentaiko sauce

GINDARA TERIYAKI \$35.00

Cod marinated in teriyaki sauce

UNAGI NINNIKU CHAHAN \$35.00

Eel fried rice

BURI DAIKON NITZUKE \$38.00

Yellowtail and daikon radish in seasoned broth

KAMA SHIOYAKI \$45.00

Salt grilled fresh fish collar

KAISEN INANIWA UDON \$42.00

Assorted seafood with Inaniwa udon in seafood broth





DONBURI

OYAKO DON

\$28.00

Chicken and simmered egg on a bed of Japanese rice

JIKASEI CHAR SIEW DON

\$32.00

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

