

# 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

\$25 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**

**批**

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



## OMAKASE BENTOS

### SUSHI & SASHIMI BENTO

#### FOR 1

**\$180.00**

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

#### FOR 2

**\$320.00**

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

#### FOR 2

**\$340.00**

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.

**執志**

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



和心

KYOTEN  
JAPANESE CUISINE

## SUSHI & SASHIMI SET

### UNI CHU MAKI

**\$180.00**

Served with Tuna and Ikura

Note:

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



和心

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



### **SUSHI COURSE FOR 1**

**\$120.00**

10 pieces sushi set & 1 maki roll

### **SUSHI COURSE FOR 2**

**\$200.00**

18 pieces sushi set & 1 maki roll

### **SASHIMI MORIAWASE**

**FOR 2**

**\$180.00**

**FOR 4**

**\$350.00**

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

Note:

*All course comes with miso soup.*





### **KYOTEN BARA CHIRASHI**

**\$75.00**

Chef's selection of sashimi with Miyagi rice, served with Miso Soup



### **OKOMORI IPIN BARA CHIRASHI**

**\$355.00**

Chef's special mega Bara Charashi topped on a bed of Miyagi rice, served with Miso Soup.

**Good for 4 to 6 persons**

### **SANSHOKU DON**

**\$145.00**

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

極志



## 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** **\$35.00**

Prawn coated and fried in a thin batter

**KANSAI FUTOMAKI** **\$55.00**

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





## ALA CARTE

**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

批  
志

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





## 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

**批**  
**志**

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



## DONBURI

### **WAGYU YAKINIKU DON**

**\$55.00**

Char grilled wagyu topped on a bed of Japanese rice

### **WAGYU OITA ONTAMA DON**

**\$80.00**

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

### **KINOME DON**

**\$160.00**

Japanese Rice topped with 5 kinds of sashimi: Botan Ebi, Chu Toro, Hotate, Uni and Ikura





**SAKE FOR THE MONTH (300ml)**

**Honjōzō (本醸造) \$32.00**

- \*Rice Polishing <70%
- \*Note: Aromatic and Light
- \*Palate: Smooth and Easy

**Junmai Ginjo (純米吟醸) \$42.00**

- \*Rice Polishing <60%
- \*Note: Moderate lingering freshness
- \*Palate: Fruity, Refreshing, Mid-dry

**Junmai Daiginjo (純米大吟醸) \$52.00**

- \*Rice Polishing <50%
- \*Note: Elegant, Fruity Fragrance
- \*Palate: Clean, Full-Bodied, Umami

*Note:  
Brand of sakes will be specially selected by our team*



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