

8 Course Kaiseki 惣

148

Seasonal Appetizer 先付
Chef's Selection of Sashimi (2 kinds) 刺身(二種盛り)
Specialty Simmered Dish 煮物
Seasonal Grilled Dish 焼き魚
Kyoten Signature Tempura Dish 天ぷら
Chef's Assorted Sushi (5 pieces set) 寿司(五貫)
Miso Soup 味噌汁
Dessert デザート

Kyoten Chef's Selections 拠点シェフの選りすぐり

Sashimi premium platter (recommended for 2) 刺身特選盛り合わせ (二人前)	130 - 160
Sashimi premium platter (recommended for 4) 惣 刺身特選盛り合わせ (四人前)	170 - 320
Sushi premium platter (recommended for 2) 寿司特選盛り合わせ (二人前)	130 - 160
Sushi premium platter (recommended for 4) 惣 寿司特選盛り合わせ (四人前)	170 - 320
5 kinds sashimi platter (recommended for 2) 五種の刺身盛り合わせ (二人前)	75
7 kinds sashimi platter (recommended for 2) 七種の刺身盛り合わせ (二人前)	118
Sushi platter (7 pieces) & Maki Roll (1 roll) 寿司七貫と巻物一本	90
Sushi platter (11 pieces) & Maki Roll (1 roll) 寿司十一貫と巻物一本	130


*Chef's recommendations 惣

*all prices are exclusive service charge and GST

Sushi & Sashimi 寿司と刺身

			Sushi (1 piece)	Sashimi (5 slices)
Shake	Salmon	鮭	6	25
Kohada	Gizzard Shard	小肌	7	-
Tamago	Omelette Egg	玉子	5	-
Akami	Tuna	鮪(赤身)	9	40
Aji	Horse Mackerel	鰯	10	45
Ika	Squid	イカ	11	45
Tai	Sea Bream	鯛	8	35
Kanpachi	Amberjack	勘八	8	35
Shima-aji	Striped Jack	縞鰯	10	40
Hotate	Scallop	帆立	10	25
Kegani Kani	Crab	楚蟹	15	-
Hokkigai	Surf Clam	ホッキ貝	13	55
Kinmedai	Golden Eye Snapper	金目鯛	13	60
Chutoro	Medium Fatty Tuna	中トロ	15	66
Anago	Sea Eel	穴子	16	-
Nodoguro	Black Throat Seaperch	ノドグロ	16	-
Akagai	Ark Shell	赤貝	15	45
Botan Ebi	Rose Prawn	牡丹海老	15	65
Otoro	Fatty Tuna	大トロ	20	75
Awabi	Abalone	鮑	25	45
Uni	Sea Urchin	雲丹	32	65

1 Portion 50g

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Maki Maze 巻物

California Maki	カリフォルニア巻き	20
Traditional Maki with Shredded cucumber, avocado and crabstick		
Salmon Pari Pari Maki	サーモンパリパリ巻き	22
Salmon roll with spicy cod roe		
Torotaku	トロタク巻き	25
Minced fatty tuna with shredded radish		
Ebi Ten Avocado	海老天巻き	25
Deep fried shrimp with avocado		
Tuna Guacamole	ツナグアカモーレ巻き	25
Bluefin tuna with avocado		
Spicy Tuna Maki	スパイシーツナ巻き	35
Marinated bluefin tuna with homemade spicy sauce		
Bafun Uni Hand Roll	馬糞ウニ手巻き寿司	90
Generous amount of bafun uni wrapped in steamed rice and high-quality seaweed		

Simmered 煮物

Asari Sakamushi	浅利の酒蒸し	20
Steamed little neck clams in Japanese sake		
Maguro Nikomi	煮込み鮪	25
Bluefin tuna cooked in a rich stew		
Buta Kakuni <small>煮</small>	豚の角煮	28
Braised pork belly in premium dark soy		
Awabi Yawarakani (limited servings)	鮑の柔らか煮	90 (half)
Simmered premium Japanese abalone		180 (whole)

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Grilled 焼き

Salmon Mentaiyaki Salmon topped with flame torched cod roe	鮭の明太焼き	25
Hokkigai Mentaiyaki Grilled surf clam topped with flame torched cod roe	ホッキ貝の明太焼き	20
Ika Mentaiyaki Grilled squid topped with flame torched cod roe	イカの明太焼き	20
Asari Batayaki Asari Little neck clams in butter and garlic	浅利のバター焼き	25
Kurobuta Pork Belly Sandwich 惣 Handcrafted sandwich with melt in your mouth Kurobuta pork	くろぶた さんど	35
Kagoshima Unagi Shirayaki Grilled salt seasoned Kagoshima unagi	かごしま けん うなぎ しらやき	40 (half) 90 (whole)
A5 Wagyu Sandwich 惣 Handcrafted sandwich with smoky A5 wagyu beef	A5 和牛のサンドイッチ	63
Japanese A5 Wagyu Steak (100g) Grilled A5 Wagyu beef sirloin	A5 和牛ステーキ (100g)	100
Tsuri Kinki Shioyaki Salt grilled Kinki fish	きんき しお やき	Market price

Fried 揚げ

Nasu Dengaku 惣 Shallow fried eggplant with minced chicken in miso paste	茄子田楽	18
Ebi Tempura Deep fried shrimps in homemade batter	海老の天ぷら	25
Tempura Mori Assorted tempura in homemade batter	天ぷら盛り	25
Anago Tempura Soft fried Japanese sea eel	穴子の天ぷら	30
Hotate Avocado Hasami-age 惣 Deep fried scallop sandwich with avocado and shrimp paste filling	帆立アボカドの挟み揚げ	35

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Rice & Noodles ご飯物と麺類

Ninniku Chahan Specialty garlic fried rice	ニンニクチャーハン	12
Inaniwa Udon (hot/cold) Inaniwa wheat udon noodles with soup or dry with dipping sauce	稲庭うどん	13
Unagi Yakimeshi Eel fried rice	うなぎチャーハン/炒飯	28
Seafood Inaniwa Udon (hot) Inaniwa udon in a rich seafood broth	海鮮稲庭うどん	38
A5 Wagyu Chahan Japanese A5 Wagyu beef fried rice	A5 和牛チャーハン/炒飯	50
A5 Wagyu Inaniwa Udon (hot) <small>惣</small> Inaniwa wheat udon soup with A5 Wagyu Slices	A5 和牛稲庭うどん	50
Kamameshi (limited servings) High quality Japanese Rice cooked in a traditional iron pot with Chefs special seasonal ingredients	釜飯	80

Dessert デザート

Goma ice cream (black sesame)	黒胡麻アイスクリーム	8
Yuzu ice cream	柚子アイスクリーム	8
Shizuoka Matcha ice cream	静岡抹茶アイスクリーム	8
Seasonal fruits	旬のフルーツ	20

Japanese Appetizers “O-tsumami” おつまみ

Kamaage Edamame Green peas tossed with salt	釜揚げ枝豆	10
Morokyu Fresh cucumber with miso paste	もろきゅう	10
Kawa Ebi Deep fried river shrimp	川海老	12
Eihire Grilled marinated sting ray fin	エイヒレ	12
Yuzu Daikon Home-made Japanese radish pickles	柚子大根	12
Yaki Nasu Grilled sliced eggplant	焼き茄子	13
Oyster Confit <small>惣</small> Japanese Oyster cooked at low temperature in oil	牡蠣コンフィ	12
Dashimaki Japanese style egg omelette	だし巻き玉子	12
Mimiga Lightly torched dried hog's ear	ミミガー	12
Gyoza (8 pieces) Pan fried Japanese dumplings	餃子(八個)	12
Namako Su Sliced raw sea cucumber with vinegar	ナマコ酢	16
Jikasei Ika Shiokara Homemade Fermented squid in liver sauce	イカの塩辛	16
Wakadori Karaage <small>惣</small> Deep fried crispy chicken	若鶏の唐揚げ	16
Atsuyaki Tamago Chef's Special home-made egg cake	厚焼き玉子	15
Fugu Mirin Grilled pufferfish marinated in mirin	フグ味醂	15
Hotate Mentaiyaki Grilled scallops topped with lightly seared cod roe	帆立の明太焼き	16

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Japanese Appetizers “O-tsumami” おつまみ

Ika Tatsuta-age Deep fried marinated squid	イカの竜田揚げ	18
Kyoto Nama Yuba Ikura Kake Beancurd skin with topped with fresh Ikura	きよと けん なま ゆば いくら かけ	20
Kanpachi Truffle <small>松</small> Thinly sliced sashimi grade amberjack with white truffle soy	勘八トリュフ	28
Hotate Truffle Sliced sashimi grade Hokkaido scallops with white truffle soy	帆立トリュフ	35
Wagyu Tataki Thinly sliced and lightly seared A5 wagyu beef in sesame sauce	和牛たたき	55