

SMALL PLATES 一品より

EDAMAME BEANS ④ £4.95

Steamed green soybeans with sea salt.

MISO SOUP £4.25

With silk tofu, seaweed and spring onion.

GYOZA CHICKEN ③ £8.95

Pan grilled dumplings. Served with yuzu-ponzu sauce.

IKA NO PIRI KARA AGE £8.95

Crispy deep fried squid with homemade chilli sauce.

YAKITORI £9.95

Grilled skewers of chicken and leek with teriyaki sauce.

TORI KARA-AGÈ £9.95

Marinated in koji, garlic and ginger and cooked with a light dusting. Served with Yuzu Aji Amarillo mayonnaise.

TAKO KARA-AGÈ ③ £10.95

Meaty morsels of octopus with seasoned flour.

SALMON KOBUJIME £9.95

Carpaccio of salmon marinated with sake, koji and mirin; served with sumiso.

KATSUO TATAKI ③ £9.95

Seared Bonito sashimi with seaweed salad and ponzu sauce.

BEEF TATAKI £10.95

Carpaccio of sirloin with tangy homemade ponzu flavoured with chilli.

SCALLOP UME-SHISO AE £9.95

Very classical Japanese dish with lightly blanched scallops dressed with plum and shiso pickle. Floral, sweet and sour notes.

SAKURA SALMON £9.95

House par-smoked with cherry blossom tea. Served with Yuzu-Koshu pickle.

BLACK COD GYOZAS ③ £13.95

Gently steamed dumplings with Black Cod and Yuzu filling, finished on the grill and served with spicy dressing.

TEMPURA 揚げ物

EBI TEMPURA ③ £12.95

Succulent Argentinian red prawns.

TEMPURA MORI ③ £10.95

Mixed lightly battered deep fried king prawns, fish and vegetable.

SOFT SHELL CRAB TEMPURA ③ £12.95

Lightly battered and deep fried so that it is crunchy on the outside yet remarkably succulent.

MONKFISH TATSUTA-AGE ③ £13.95

Sake marinated monkfish in tempura batter, served with sesame sea salt.

SAKANA NO ISOBE-AGE ③ £13.95

Fish of the day isobe-age – made the traditional way with fish dressed with plum and honey pickle and wrapped with shiso and seaweed before being cooked with a tempura coating.

The Japanese dining experience is a bit different to Western style courses – instead of starters and mains, think tapas. A more leisurely experience, order a couple of items at a time from whichever section interests you and share. There is a bit of a flow laid out in the menu for you but it's not rigid and we encourage you to follow your taste buds! Please note the Japanese way is to serve as chef prepares. If you would like a coordinated service, please do let your host know.

VEGETARIAN SELECTION ベジタリアン料理

GOMA-AE £5.95

Fresh baby leaf spinach blanched and dressed with sesame and mirin sauce.

AGEDASHI TOFU £7.95

Crispy coated deep fried tofu with tensuyu sauce.

GYOZA VEGETABLE ③ £8.95

Home-made pan grilled dumplings – vegetable.

NASU DEN ③ £7.95

Cubes of grilled aubergine tossed in sweet sesame miso dressing.

YASAI TEMPURA ③ £9.95

A collection of the best seasonal vegetables and mushrooms cooked with the light Japanese batter. Served with Tensuyu sauce.

NATTO YASAI KAKI-AGE ③ £9.95

A true delicacy in Japan, Natto is fermented soy beans, The coffee and walnut flavoured natto is mixed with sliced carrots and onions and cooked as a tempura fritter.

FORUFUKI DAIKON £9.95

Slow braised daikon radish with Kombu stock and miso.

CHEF'S VEGETARIAN SUSHI SELECTION ③ £9.95

Mixed vegetarian platter.

YASAI ROLL ③ £9.95

With avocado, cucumber and pickled radish.

VEGAN WINCHESTER ROLL £13.95

A vegan version of our World famous sushi roll, made with a selection of vegan ingredients, wrapped with marinated wasabi leaf and served with fresh locally grown wasabi to grate.

TOFU OROSHINI (LARGE PLATE) £14.95

Grilled tofu with ginger and soy sauce.

ANKAKE TOFU (LARGE PLATE) £14.95

Deep fried crispy coated tofu in smooth thick sauce topped with oriental mushrooms.

SASHIMI 刺身

SANTEN MORI £24.95

12 pieces of the most popular sashimi trio - Salmon, Tuna and sumptuous Hamachi

CHEF'S OMAKASE SASHIMI SELECTION £39.95

Chef's selection of 20 pieces of the best available fish. Served with a variety of seaweeds and petals and leaves.

KYOTO KITCHEN SPECIAL ROLLS 寿司

There are a great many different techniques that are used for sushi-rolling and so rather than describe those, we thought it better to focus on the high quality ingredients and combinations of flavours and textures when presenting this selection.

We will also be delighted to provide fresh locally grown wasabi as a supplement (£4.50).

WINCHESTER ROLL £18.95

World's first sushi roll to use wasabi leaf instead of seaweed, our creation uses wasabi from Europe's only wasabi farm here in Winchester as well as our renowned locally smoked trout. Garnished with edible flowers, goji berries and fresh wasabi.

RAINBOW ROLL ③ £18.95

Crispy Tenkasu and cucumber wrapped with seared salmon, tuna and sea bass. Topped with tobiko and spicy sauce.

DUCK GOMA ROLL ③ £18.95

Smoked with Genmaicha green tea and then seared, dressed with black sesame seed and mirin dressing and a drop of spicy chilli pickle.

LOBSTER ROLL ③ £19.95

Poached lobster, asparagus, wasabi tobiko and lobster aioli.

UNAGI ROLL ③ £16.95

Prawn tempura roll wrapped with smoky grilled eel and drizzled with mango and unagi sauce.

SEARED HAMPSHIRE BEEF ROLL £18.95

High grade local beef, gently seared and dressed with a signature truffle-miso foam.

DYNAMITE ROLL ③ £16.95

Argentinian Red Prawn tempura, asparagus filling, wrapped with rice and topped with seared salmon. Dressed with a lightly spicy mayo, prawn samba, harissa and tobiko.

MATSUMAI SUSHI £16.95

Seaweed-less, pressed sushi roll with mackerel, shiso, ginger and pickled Japanese plum paste.

SPIDER ROLL ③ £13.95

Available gluten free on request. Deep fried soft shell crab with masago, avocado and cucumber.

DRAGON VOLCANO ROLL ③ £13.95

Prawn tempura, avocado, cucumber and masago with spicy mayonnaise sauce.

SALMON TARTARE ROLL £13.95

Salmon and avocado roll topped with a creamy salmon tartare.

NIGIRI にぎり

CHEF'S OMAKASE NIGIRI SELECTION £24.95

Chef's choice of the best six fish, individually prepared, marinated or dressed, elegantly draped over lightly pressed mounds of rice.

WAGYU NIGIRI £24.95 2 PIECES

Quintuple A-grade Wagyu from Japan, served with the gentlest of searing and truffle salt, served on a rice nigiri base.

GRILLED FOOD 焼き物

GIN DARA £49.95

Grilled Black Cod is actually Sablefish and unrelated to the cod family. A fatty fish that is also known as 'Snow Fish' because the meat is pearly white and the flakes literally melt in the mouth with a very mellow and sweet taste. Choose to have either sweet or spicy miso glaze.

SAIKORO WAGYU STEAK 100GM £49.95

Succulent quintuple A grade Japanese Wagyu served Kyoto-style as gently seared cubes. Served with soy and fresh wasabi.

ZAKURO KAMO £19.95

Pomegranate and plum braised duck breast, finished on the grill. Served with pomegranate and goji berry reduction and sweet potato mash.

SEA BASS OROSHINI £18.95

Pan fried sea bass with aromatic ginger, garlic and soy based sauce.

SALMON MISO TERIYAKI ㉔ £17.95

Grilled with miso teriyaki sauce and served with golden potato cakes.

CHICKEN TERIYAKI £17.95

Grilled with teriyaki sauce with grilled vegetables.

SIDE DISHES サイドディッシュ

STEAMED RICE £4.95

GARLIC FRIED RICE WITH EGG £5.95

WAKAME SALAD ㉔ ㉕ £4.95

Seaweed with yuzu-ponzu sauce.

KIMCHI ㉓ £4.25

In-house prepared spicy pickled cabbage, with just the right balance between spice and fermentation. Delightful accompaniment to the whole meal.

TSUKEMONO £4.25

Mixed pickled vegetables.

- ㉕ = Vegetarian
- ㉔ = Contains gluten
- ㉓ = Contains alcohol
- ㉒ = Contains nuts
- ㉑ = Contains shrimp

Please note: our kitchen closes strictly at 1.45 pm and 9.45 pm for last orders.



Have you tried our new sister restaurant? Located on Jewry Street, the team of specialist Thai chefs have the same focus on quality, fresh ingredients and authenticity of flavour.

We have been reviewed by:

©Harden's

BBC

THE SUNDAY TIMES

GQ

The Daily Telegraph

Waitrose

The Mail



KYOTO
KITCHEN

A LA CARTE MENU



A discretionary service charge of 12.5% will be added to your bill.