

TASTE OF JAPAN FOR 2

£49.95 PER PERSON

£74.95 PER PERSON WITH PAIRED SAKE

TORI KARA AGÈ

Chicken marinated in soy and then deep fried to crispiness.

SAKURA SALMON

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

BEEF TATAKI

Carpaccio of sirloin with tangy homemade ponzu flavoured with chilli.

TEMPURA MORI

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

SASHIMI TRIO

Pure slices of salmon, tuna and sea bass.

TUNA TARTARE

Fresh tuna dressed with a spicy sauce on a bed of rice.

DRAGON ROLL

4 pieces of sushi roll with Prawn tempura, avocado, cucumber and masago with spicy mayonnaise sauce.

CHICKEN TERIYAKI

Slow grilled with Teriyaki marinade.

RICE

CHEF'S DESSERT PLATTER

Mix of Dorayaki (sweet pancakes) and Mochi (azuki bean filled glutinous rice parcels).

VEGAN TASTE OF JAPAN FOR 2

£49.95 PER PERSON

£74.95 PER PERSON WITH PAIRED SAKE

ARTICHOKE

Crispy and dressed with shiso yukari dust and served with yuzu mayo dip.

INAKA DAIKON

Braised white radish with sesame miso and kombu dashi soup.

NASU DEN

Cubes of grilled aubergine tossed in sweet sesame miso dressing.

AGEDASHI TOFU

Crispy coated deep fried tofu with tentsuyu.

VEGETABLE NIGIRI

4 pieces of hand-pressed mounds of marinated rice with various vegan toppings.

UME-SHISO YASAI ROLL

4 pieces of sushi roll with Japanese plum dust, fresh shiso and vegetable filling.

GOMA-AE

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

ANKAKE TOFU

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

RICE

KYOTO MOCHI

Traditional Japanese dessert with glutinous rice casing and matcha soy cream filling.

JUNMAI TOKUBETSU

Showcasing the natural flavour of Hyogo's Yamadanishiki rice grain, this sake has a satisfyingly umami rich flavour profile which is rich but refreshing. A clean and well-structured traditional brew.

UMESHU

Infused with plum fruit and plum stone (giving it an almond undertone) and aged 2 years, this sake is sweet and incredibly smooth.

GOURMET TASTE OF JAPAN FOR 2

£74.95 PER PERSON

£99.95 PER PERSON WITH PAIRED SAKE

ZENSAI

SALMON KOBUJIME

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

HOTATE UME

Very classical Japanese dish with lightly blanched scallops dressed with plum and shiso pickle.

KAISEN MISO MOTOPYAKI

Japanese Thermidor with saikyo miso, spinach and cheese and shellfish of the day.

OTSUKURI

USUZUKURI

Seasonal British flat fish carpaccio'd extremely thinly and dressed with a yuzu and pear vinaigrette.

YAKI-MONO

GINDARA

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.

AGE-MONO

MONKFISH KAORI-AGE

Marinated monkfish cooked in a batter infused with spring onions, roasted seaweed and yuzu.

GOHAN-MONO

Lobster Miso Soup.

Winchester Sushi Roll.

Hand-made Japanese pickles assortment.

AMAMI

MIZU MOCHI (JAPANESE WATER CAKE)

Sake Infused Mochi cake served with home made Kinako (toasted soy bean powder) and Plum Kuromitsu.

SAKE TASTING NOTES

HONJOZO SAKE

From lightly milled and polished rice, this warm sake is the perfect addition to the first course.

HONJOZO GENSHU

Slightly more refined with earthier, rounder flavour.
Served ambient.

JUNMAI DAIGINJO

Fine, floral, delicate and chilled, this is the best accompaniment to sushi and sashimi.

TASTE OF JAPAN FOR 4

£49.95 PER PERSON

£74.95 PER PERSON WITH SAKE PAIRING

TORI KARA AGÈ

Chicken marinated in soy, ginger and garlic, then deep fried to crispiness.

SAKURA SALMON

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

VEGETABLE GYOZAS

Steamed and grilled dumplings served with yuzu ponzu.

BEEF TATAKI

Carpaccio of sirloin, seared on side and served with tangy homemade ponzu flavoured with chilli and spicy radish.

EBI TEMPURA

Lightly battered deep fried king prawns. Try mixing the 'oroshi' (pyramid of radish and ginger into the tentsuyu sauce to give a textural lift).

YASAI TEMPURA

Lightly battered seasonal mixed vegetables served with daikon pyramid and tentsuyu sauce.

SASHIMI TRIO

Chef's selection of the best pure fish slices.

DRAGON VOLCANO ROLL

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

SALMON TARTARE ROLL

Salmon and avocado roll topped with a creamy salmon tartare.

TUNA TARTARE

Fresh tuna dressed with a spicy sauce on a bed of rice.

CHICKEN TERIYAKI

Slow grilled with Teriyaki marinade.

SALMON MISO TERIYAKI

Miso marinated salmon, grilled and dressed with enveloping miso foam.

RICE

CHEF'S DESSERT PLATTER

Mix of Dorayaki (sweet pancakes) and Mochi (azuki bean filled glutinous rice parcels).

TASTE OF JAPAN FOR 6

£49.95 PER PERSON

£74.95 PER PERSON WITH SAKE PAIRING

TORI KARA AGÈ

Chicken marinated in soy, ginger and garlic, then deep fried to crispiness.

SAKURA SALMON

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

VEGETABLE GYOZAS

Steamed and grilled dumplings served with yuzu ponzu.

KATSUO TATAKI

Seared Bonito sashimi with seaweed salad and ponzu sauce.

BEEF TATAKI

Carpaccio of sirloin, seared on side and served with tangy homemade ponzu flavoured with chilli and spicy radish.

EBI TEMPURA

Lightly battered deep fried king prawns. Try mixing the 'oroshi' (pyramid of radish and ginger into the tentsuyu sauce to give a textural lift).

YASAI TEMPURA

Lightly battered seasonal mixed vegetables served with daikon pyramid and tentsuyu sauce.

IKA NO PIRI KARA AGÈ

Light, crispy deep fried squid with homemade chilli sauce.

SASHIMI TRIO

Chef's selection of the best pure fish slices.

DRAGON VOLCANO ROLL

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

SALMON TARTARE ROLL

Salmon and avocado roll topped with a creamy salmon tartare.

TUNA TARTARE

Fresh tuna dressed with a spicy sauce on a bed of rice.

CHICKEN TERIYAKI

Slow grilled with Teriyaki marinade.

SALMON MISO TERIYAKI

Miso marinated salmon, grilled and dressed with enveloping miso foam.

SEA BASS NO SHOGAYAKI

Pan fried sea bass fillet with ginger soy sauce.

RICE

CHEF'S DESSERT PLATTER

Mix of Dorayaki (sweet pancakes) and Mochi (azuki bean filled glutinous rice parcels).



**KYOTO
KITCHEN**

SET MENU

Our set menus are the perfect way to get a sample of Japanese Cuisine with its wonderful array of ingredients, techniques, textures and tastes. The menus are designed to showcase a mix of traditional and modern dishes – all prepared and presented with the attention to detail synonymous with Kyoto Kitchen.

