WELCOME TO KYOTO

TO BEGIN

WARM SCALLOPS IN THEIR SHELL  130
TENDER ABALONE JAPANESE STYLE  145
SEAWEED WITH RED SALMON ROE  75
JEWELS OF THE SEA  155
(OYSTER, ABALONE, SCALLOP)
RICE PAPER ROLLS WITH PRAWNS & SCALLOPS  115
ECSTASY
SCALLOPS – PRAWNS AND OCTOPUS SAUTÉ  135
GRILLED SQUID WITH LEMON SQUID INK  115
TUNA TARTARE  115  DAIKON SCALLOP  125  CEVICHE  110
TEMPURA TOFU  75  WAYGU JAPANESE BEEF THINLY SLICED  135

SOUP // OSUIMONO

MISO WITH SCALLOPS TEMPURA  105  MISO WITH FRESH OYSTERS  105
ALASKAN KING CRAB WITH SEAWEED AND EGG  145
MISO STYLE
JAPANESE NOODLES, MUSHROOMS SEAWEED AND TOFU  75
THE SEA
PRAWNS – CLAMS – OCTOPUS – MUSSELS – SCALLOPS AND SEAWEED  135
IN A CLEAR BROTH
(DIVINE)
FRESH CRAYFISH MISO INCLUDES CRAYFISH SUSHI  145

SALAD

3 MUSHROOM SALAD  85
OCEAN DELIGHT
PRAWNS – SQUID – OCTOPUS  90
(WITH A LIGHT WHITE DRESSING)
COLD NOODLES AND PRAWNS  85
ALASKAN KING CRAB SALAD  155
SEAWEED
WITH SHIITAKE MUSHROOMS AND SEARED SALMON  120
FRESH JAPANESE COLESLAW WITH CRAYFISH  145
(FRESHNESS)

TEMPURA LIGHT

VEGETABLES PRAWN & BAY SCALLOP  135
OYSTERS TEMPURA OR MUSSELS  125
DEAP SEA GIANT ALASKAN SCALLOPS TEMPURA  155
EXOTIC TEMPURA, CRAYFISH, TAMAGO, GINGER, OYSTER, SCALLOP  175
VEGETABLES TEMPURA  105

CURRY

SAFFRON LIGHT JAPANESE CURRY, TOFU, MUSHROOMS, VEGETABLES & RICE  110
MAINS
all mains served by themselves

SAUTÉÉD MUSSELS  155
(Beautiful West Coast)

SAKE STEAMED CLAMS  165
(with noodles)

GRILLED PRAWNS, OCTOPUS & KING CRAB  185

RICE WITH SPECIAL FISH  175
(a daily choice of linefish)

STEAMED FISH IN A BAMBOO POT  180
(lightly seasoned, moist and tender)

THE SAUTÉ  190
LANGOUSTINE

SEARED TUNA  170
(sashimi quality, thinly sliced)

ALASKA NIGHT  195
(seared salmon, giant alaskan scallop and alaskan king crab)

SEARED SCALLOPS WITH A JAPANESE CABBAGE SAUCE  175

SAUTÉÉD NOODLES AND PRAWNS  165

SAUTÉÉD NOODLES AND DUCK  175

FRESH WHOLE CRAYFISH STEAMED IN A BAMBOO POT
WITH CRAB AND TWO DIPPING SAUCES  290

TUNA FILLET  175

SIDES

STEAMED RICE  30

RICE WITH SALMON ROE, MUSHROOMS AND GREENS  75

JAPANESE GRILLED MUSHROOMS  75

JAPANESE VEGETABLES SAUTÉÉD  75

EXOTIC WHITE OR BLACK THREE MUSHROOMS 75
**ALL SUSHI SERVED WITH KYOTOS OWN SPECIAL WASABI & GINGER**

<table>
<thead>
<tr>
<th>Sushi (2 pieces)</th>
<th>EDAMAME 45</th>
<th>Sashimi (4 pieces)</th>
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<tbody>
<tr>
<td>105</td>
<td>TORO (RICH DELICATE TUNA)</td>
<td>140</td>
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<tr>
<td>70</td>
<td>NORWEGIAN SALMON</td>
<td>90</td>
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<td>85</td>
<td>ABURI TERIYAKI (SEARED TUNA)</td>
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<td>64</td>
<td>YELLOW FIN TUNA</td>
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<td>68</td>
<td>BIG EYE TUNA</td>
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<tr>
<td>80</td>
<td>MEDIUM TORO BIG EYE TUNA</td>
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<tr>
<td>60</td>
<td>YELLOWTAIL</td>
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<tr>
<td>60</td>
<td>CAPE SALMON</td>
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<td>KABELJOU</td>
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<tr>
<td>60</td>
<td>OCTOPUS</td>
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<td>60</td>
<td>SQUID</td>
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<tr>
<td>105</td>
<td>ABALONE</td>
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<tr>
<td>105</td>
<td>SCALLOPS</td>
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<tr>
<td>95</td>
<td>SALMON ROE</td>
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<tr>
<td>110</td>
<td>EEL</td>
<td>145</td>
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<tr>
<td>110</td>
<td>ALASKAN KING CRAB</td>
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<tr>
<td>68</td>
<td>PRAWN</td>
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<td>85</td>
<td>CRAYFISH</td>
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<td>QUAIL EGG (PERFECT WITH SALMON ROE)</td>
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<tr>
<td>75</td>
<td>FLYING FISH EGGS OR LUMPFISH EGGS RED, BLACK OR ORANGE</td>
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<tr>
<td>50</td>
<td>TAMAGO (JAPANESE OMELETTE)</td>
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<td>70</td>
<td>OYSTERS SUSHI STYLE</td>
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**CHEF’S CREATION OF**
(TUNA, SALMON, PRAWNS & LINEFISH)

SUSHI, SASHIMI and ROLLS – SMALL 155 – MEDIUM 310 – LARGE – 490

**CHEF’S CREATION SASHIMI**
SMALL 155 – LARGE 275

**HANDROLL OR CALIFORNIA STYLE ROLL (8 PIECES)**

- LINEFISH 65
- TUNA 75
- SALMON 75
- PRAWNS 75
- EEL 110
- CRAYFISH 105
- ALASKAN CRAB 120

NORTH NORTHWEST – NORWEIAN AND ALASKAN SALMON ROLL 140
(WITH FLYING FISH ROE AVOCADO AND SALMON ROE)

SEA WEED HAND ROLL 50 VEGETARIAN 50 SHIITAKE MUSHROOM HAND ROLL 50

KYOTO GARDEN ROLL WRAPPED IN AVOCADO OR CUCUMBER (WITH TUNA & SALMON) 125

GINGER MAKI ROLL 50 VEGETARIAN PLATE (GARDEN FRESH) 105 FUTO MAKI (4 LARGE PIECES) 105
(4 DIFFERENT FISH, REALLY NICE)
DESSERT

TOASTED TOFU WITH GINGER ICE CREAM  75
GREEN TEA CREPE WITH GREEN TEA ICE CREAM  75
MEDORI MELON LIQUOR JELLO WITH GREEN TEA ICE CREAM  75
CHERRY BLOSSOM ICE CREAM AND CHOCOLATE  75
BLACK SESAME SEED ICE CREAM  75

SAKE  PLUM WINE  RASBERRY SAKE
SHOCHU (JAPANESE VODKA)

* ALSO HIGHLY REFINED SAKE BY THE TOT *

JAPANESE WHISKEY

SUNTORY OLD WHISKEY  75
YAMAKAZI SUNTORY 18 YR OLD PURE SINGLE MALT 155
NIKKA 12 YR OLD PURE MALT  135
KARUIZAWA 21 YR OLD SINGLE CASK MALT  195
NIKKA 21 YR OLD PURE MALT
(VOTED BEST WHISKEY IN THE WORLD 2009)
SUNTORY YAMAKAZI 12 YR OLD SINGLE MALT WHISKEY  125
NIKKA IN THE BARREL  95
NIKKA RED WHITE OR BLACK  80
MIYAGIKYO SINGLE MALT  95
HIBIKI 21 YR OLD BLENDED WHISKEY  175
HIBIKI 17 YR OLD BLENDED WHISKEY  145
TAKETSURU 17 YR OLD BLENDED MALT  140
NIKKA SINGLE MALT 20 YR OLD  220
NIKKA SINGLE MALKT 15 YR OLD  200
NIKKA SINGLE MALT 12 YR OLD  185
SUNTORY HAKUSHU BOURBON SINGLE MALT  170
SUNTORY HAKUSHU 18 YR OLD SINGLE MALT  195
NOH MALTY VINTAGE WHISKEY  330
CHICHI BU  185