



KYOTO KITCHEN

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.

SMALL PLATES

EDAMAME BEANS ④ £4.25

Steamed green soybeans with sea salt.

MISO SOUP ④ £2.95

With silk tofu, seaweed and spring onion.

GYOZA CHICKEN ④ £7.25

Home-made pan grilled dumpling.

YAKITORI £7.25

Grilled skewers of chicken and leek with teriyaki sauce.

IKA NO PIRI KARA-AGÈ £7.25

Crispy deep fried squid with homemade chilli sauce.

TORI KARA-AGÈ £7.95

Chicken marinated in soy and then deep fried to crispiness.

TUNA TARTARE £9.95

With avocado topping and rice

SEARED SALMON

SASHIMI £7.25

With ponzu citrus dressing.

BEEF TATAKI £7.95

Carpaccio of sirloin with tangy homemade ponzu flavoured with chilli.

SCALLOP BUTTER-YAKI

④ ④ £9.95

Pan fried scallop with shiso pesto, grilled courgettes and mango salsa.

LOBSTER HARIHARI £12.95

Delicate morsels of poached lobster wrapped in lightly pickled daikon sheets.

SCALLOP UME-SHISO

AE £7.95

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

SAKURA SALMON £8.95

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

TEMPURA

SEA BASS ISOBE-AGÈ ④ £9.95

A little-known traditional type of tempura with added ground, roasted seaweed. Served with both traditional tentsuyu sauce and a more modern green-tea infused sea salt for seasoning.

EBI TEMPURA ④ £8.95

Lightly battered deep fried king prawns.

SOFT SHELL CRAB TEMPURA

④ £8.95

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

TEMPURA MORI ④ £7.95

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

VEGETARIAN SELECTION

AGEDASHI TOFU £6.95

Crispy coated deep fried tofu with tentsuyu sauce.

GYOZA VEGETABLE ④ £6.25

Home-made pan grilled dumpling – vegetable.

NASU DENGAKU ④ £7.25

Grilled aubergine with sweet Miso and sesame seed.

YASAI TEMPURA ④ £7.50

Lightly battered deep fried vegetables.

CHEF'S VEGETARIAN SUSHI SELECTION ④ £8.50

Available gluten free on request. Mixed vegetarian platter.

YASAI ROLL ④ £7.50

With avocado, cucumber and pickled radish.

TOFU NO SHOGAYAKI (LARGE PLATE) £11.95

Grilled tofu with ginger and soy sauce.

ANKAKE TOFU (LARGE PLATE) £11.95

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

SASHIMI

CHEF'S SASHIMI SELECTION £29.95

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

ABURI-SASHIMI ④ £12.95

Seared salmon and seabass with Japanese spicy and ponzu citrus dressing and wakame salad.

NIGIRI

SCALLOP SASHIMI £5.95 TUNA SASHIMI £7.95

SALMON SASHIMI £7.95 MACKEREL SASHIMI £5.95

SEABASS SASHIMI £5.95 YELLOW TAIL SASHIMI £10.95

CHEF'S FISH NIGIRI SELECTION £14.95

Chef's choice of the best six fish elegantly draped over lightly pressed mounds of rice.

KYOTO KITCHEN SPECIAL ROLLS

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 ④ £17.95

Available gluten free on request.

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.

DUCK GOMA ROLL ④ £14.95

Seared duck breast ura-maki with sesame and mirin dressing.

LOBSTER ROLL ④ £19.95

Poached lobster tail with mixed seaweeds and spicy Japanese seafood sauce.

RAINBOW ROLL ④ £16.95

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

UNAGI ROLL ④ £16.95

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

ABURI SEAFOOD MAKI £16.95

Prawn tempura futo-maki dressed with torched mixed seafood, spicy seafood sauce and tobiko.

SABA UME-SHISO ROLL £10.95

Mackerel and fresh shiso leaf rolled with rice and the powerful taste of dehydrated Japanese plum dust.

KYOTO ROLL ④ £9.95

Tuna, cucumber and avocado with spicy sauce and tobiko. Dipped in tempura batter and deep fried.

SPIDER ROLL ④ £9.95

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

DRAGON VOLCANO ROLL ④ £9.95

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

SALMON TARTARE ROLL £10.95

Salmon and avocado roll topped with a creamy salmon tartare.



LARGE PLATES

GIN DARA ④ £34.95

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.

YELLOW TAIL NIMONO £27.95

A sumptuous and flavourful fish originating in the Japanese/Australian waters, cooked in a very traditional method by steeping and slow cooking with asparagus and daikon in soy, dashi and mirin so that these wonderful tastes are absorbed into the fish.

SEABASS NO SHOGAYAKI £16.95

Pan fried sea bass fillet with ginger soy sauce.

SALMON MISO TERIYAKI ④ £14.95

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

SUMIBIYAKI SIRLOIN STEAK £17.95

Grilled sirloin with mixed spices and vegetables.

AMAI DUCK ④ £17.95

Available gluten free on request. Oven grilled tender duck breast with raspberry teriyaki sauce and pineapple.

CHICKEN TERIYAKI £13.95

Grilled with teriyaki sauce with grilled vegetables.

SIDE DISHES

STEAMED RICE £2.95

GARLIC FRIED RICE WITH EGG £3.25

WAKAME SALAD ④ ④ £3.95

Seaweed with yuzu-ponzu sauce.

KIMCHI £3.50

Pickled spicy cabbage.

TSUKEMONO £3.50

Mixed pickled vegetables.



We have been reviewed by:

©Harden's

BBC

THE SUNDAY TIMES

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The Daily Telegraph

Waitrose

The Mail

- ④ = vegetarian
- ④ = contains gluten
- ④ = contains alcohol
- ④ = contains nuts

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

We hope you enjoy the service and experience at Kyoto Kitchen. We are committed to the Code of Best Practice on Service Charges, Tips, Gratuities and Cover Charges. This restaurant adds a 10% discretionary service charge to customers' bills. 33% of any discretionary service charge, card or cash tip which you choose to pay is retained by the business to cover the charges we incur in processing your payment, and accountancy administration costs in distributing sums to staff as well as deductions for breakages and till shortages. The amount available for staff in the restaurant is shared out equally amongst servers and chefs through a system controlled by a staff representative.

