



À la carte
menu

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!

Small Plates

Edamame Beans V	£2.95
Steamed green soybeans with sea salt.	
Gyoza Chicken G	£6.95
Home-made pan grilled dumpling.	
Yakitori	£6.95
Grilled skewers of chicken and leek with teriyaki sauce.	
Ika No Piri Kara-Age	£6.25
Crispy deep fried squid with homemade chilli sauce.	
Tori Kara-Age	£6.25
Chicken marinated in soy and then deep fried to crispiness.	
Tuna Tartare	£9.95
With avocado topping and rice	
Poppy Crusted Tuna Sashimi G	£6.95
With seaweed, sweet miso and mustard sauce.	
Seared Salmon Sashimi	£6.95
With ponzu citrus dressing.	
Beef Tataki	£7.95
Carpaccio of sirloin with tangy homemade ponzu flavoured with chilli, garlic and coriander.	
Scallop Batayaki G N	£9.95
Pan fried scallop with shiso pesto.	
Tarauto and Ebi	£9.95
Smoked trout and steamed prawns with mango and unagi dressing.	
Tempura	
Ebi Tempura G	£7.95
Lightly battered deep fried king prawns.	
Soft Shell Crab Tempura G	£8.95
Lightly battered and deep fried so that it is crunchy on the outside yet remarkably succulent.	
Tempura Mori G	£7.95
Mixed lightly battered deep fried king prawns, fish and vegetable.	

Vegetarian Selection

Goma-Ae	£5.95
Traditional dish tweaked to be made from local watercress, served with a sesame and mirin dressing.	
Agedashi Tofu	£5.95
Crispy coated deep fried tofu with tentsuyu sauce.	
Gyoza Vegetable G	£5.95
Home-made pan grilled dumpling - vegetable.	
Nasu Dengaku G	£6.75
Grilled aubergine with sweet Miso and sesame seed.	
Yasai Tempura G	£7.50
Lightly battered deep fried vegetables.	
Chef's Vegetarian Sushi Selection G	£7.50
<i>Available Gluten Free on request.</i> Mixed vegetarian platter.	
Yasai Roll G	£7.50
With avocado, inari, cucumber and pickled radish.	
Tofu No Shogayaki (large plate)	£10.95
Grilled tofu with ginger and soy sauce.	
Ankake Tofu (large plate)	£10.95
Deep fried crispy coated tofu in smooth thick sauce topped with oriental mushrooms.	

Nigiri

Chef's Fish Nigiri Selection	£12.95
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Sashimi

Chef's Sashimi Selection	£25.95
Varadon Sashimi G	£12.95
Seared salmon and seabass with Japanese spicy and ponzu citrus dressing and wakame salad.	
Scallop Sashimi	£5.95
Salmon Sashimi	£5.95
Seabass Sashimi	£5.95
Tuna Sashimi	£5.95
Mackerel Sashimi	£5.95
Yellow Tail Sashimi	£10.95

Kyoto Kitchen Special Rolls

Winchester Roll G <i>Available Gluten Free on request.</i>	£16.95
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. With crispy wasabi leaf tempura and fresh wasabi to grate.	
Foie Gras Roll	£19.95
Grilled duck roll with crispy foie gras and truffle sauce.	
Lobster Roll G	£19.95
Poached lobster tail with mixed seaweeds and spicy Japanese seafood sauce.	
Rainbow Roll G	£16.95
Crisp salmon skin and cucumber wrapped with seared salmon, tuna and seabass. Topped with teriyaki and tenkasu.	
Unagi Roll G	£16.95
Prawn tempura roll wrapped with smoky grilled eel and drizzled with mango and unagi sauce.	
Kyoto Roll G	£9.95
Tuna, cucumber, avocado and spring onion with spicy sauce and masago. Dipped in tempura batter and deep fried.	
Spider Roll G <i>Available Gluten Free on request.</i>	£9.95
Deep fried soft shell crab with masago, avocado and cucumber.	
Dragon Volcano Roll G	£9.95
Prawn tempura, avocado, cucumber and masago with spicy mayonnaise sauce.	
Beef Special Roll G	£9.95
Lightly seared marinated beef with asparagus, avocado, cucumber, spring onion and miso foam.	

Maki

Salmon Avocado Roll	£7.95
Creamy avocado filled roll layered with delicate delicious salmon on top.	
Spicy Tuna or Salmon Roll G	£6.95
<i>Available Gluten Free on request.</i> With tenkasu and spicy chili sauce.	
Futo California G <i>Available Gluten Free on request.</i>	£9.95
Crabmeat with avocado, cucumber and masago.	
Spicy Scallop Roll	£8.95
Sliced scallops, spring onion with spicy coating.	
Seafood Maki G	£9.95
Large Futomaki with mixed seafood and slightly sweet Unagi sauce.	

Large Plates

Gin Dara G	£27.95
Grilled black cod marinated with either Sweet or Spicy Miso.	
Wasabi Grilled King Prawns and Scallops G	£27.95
Large Tiger Prawns steamed and then cooked with wasabi, butter and soy sauce.	
Yellow Tail Neck Nimono	£24.95
Steamed Yellow Tail cooked in soy sauce, served with asparagus, ginger and daikon.	
Seabass No Shogayaki	£16.95
Pan fried sea bass fillet with ginger soy sauce.	
Lamb Saikyo Miso A N	£14.95
Saikyo Miso, or white miso, originated in Kyoto and is known for its generous amount of rice malt, its sweetness and light colour. Local lamb chops are long marinated and oven cooked for perfect tenderness and delicate flavours. Served with quinoa salad and sweet potato mash.	
Salmon Miso Teriyaki G	£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 G <i>Available Gluten Free on request.</i>	£17.95
Oven grilled tender duck breast with raspberry teriyaki sauce and pineapple.	
Chicken Teriyaki	£12.95
Grilled with teriyaki sauce with stir fry vegetables.	

Side Dishes

Steamed Rice	£2.75
Garlic Fried Rice with Egg	£3.25
Stir Fried Vegetables	£4.95
Wakame Salad G V	£3.95
Seaweed with tosa-ponzu sauce.	
Miso Soup	£2.75
With silk tofu, seaweed and spring onion.	
Kimchi	£3.50
Pickled spicy cabbage.	

V = vegetarian **G** = contains gluten
A = contains alcohol **N** = contains nuts

Please note: our kitchen closes strictly at 2.15pm and 10.15pm for last orders.