

TASTE OF JAPAN FOR 2

TORI KARA AGÈ

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

SEARED SALMON

Carpaccio'd, seared & dressed with a spicy-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 'orishi' (pyramid of radish and ginger into the tensuyu sauce to give a textural lift)

SASHIMI TRIO

Chef's selection of the best pure fish slices

UME-SHISO ROLL

Sea bass Ura Maki with fresh Shiso leaf & Japanese plum dust

TUNA TARTARE

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

CHICKEN TERIYAKI

Slow grilled with Teriyaki marinade

RICE

CHEF'S DESSERT PLATTER

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

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

DAIGINJO

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

GENMAI AGED SAKE

made from unrefined brown rice, this aged sake has much more body and depth than its counterparts and balances the large plates admirably

UMESHU

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

TASTE OF JAPAN FOR 4

TORI KARA AGÈ

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

SEARED SALMON

Carpaccio'd, seared & dressed with a spicy-ponzu sauce

IKA NO PIRI KARA AGÈ

Light, crispy deep fried squid with homemade chilli 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 'orishi' (pyramid of radish and ginger into the tensuyu sauce to give a textural lift)

YASAI TEMPURA

Lightly battered seasonal mixed vegetables served with daikon pyramid & tensuyu sauce

SASHIMI TRIO

Chef's selection of the best pure fish slices

UME-SHISO ROLL

Sea bass Ura Maki with fresh Shiso leaf & Japanese plum dust

ABURI SEAFOOD MAKI

Mixed seafood morsels, torched for smokiness & dressed with lightly spicy mayo

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 & dressed with enveloping miso foam

RICE

CHEF'S DESSERT PLATTER

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

TASTE OF JAPAN FOR 6

TORI KARA AGÈ

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

SEARED SALMON

Carpaccio'd, seared & dressed with a spicy-ponzu sauce

IKA NO PIRI KARA AGÈ

Light, crispy deep fried squid with homemade chilli sauce

VEGETABLE GYOZAS

Streamed 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 'orishi' (pyramid of radish and ginger into the tensuyu sauce to give a textural lift)

YASAI TEMPURA

Lightly battered seasonal mixed vegetables served with daikon pyramid & tensuyu sauce

SEA BASS ISOBE AGÈ

Tempura with added ground, roasted seaweed. Served with both traditional tensuyu sauce & a more modern green-tea infused sea salt for seasoning

SASHIMI TRIO

Chef's selection of the best pure fish slices

UME-SHISO ROLL

Sea bass Ura Maki with fresh Shiso leaf & Japanese plum dust

ABURI SEAFOOD MAKI

Mixed seafood morsels, torched for smokiness & dressed with lightly spicy mayo

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 & 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) & Mochi (azuki bean filled glutinous rice parcels)

SYOKUTSUU GOURMET FOR 2

£49.95 PER PERSON

£99.95 PER PERSON WITH PAIRED SAKE

LOBSTER HARI HARI

Delicate morsels of poached lobster wrapped in lightly pickled daikon sheets. Expect waves of flavour as the radish releases the pickle juices, a wave of lemon next and the lobster coming through at the finish

SCALLOP UME-SHISO-AE

Lightly blanched scallops dressed with chef's plum and shiso pickle. Best enjoyed by tearing up the fresh shiso leaf and wrapping round the scallop pieces

ISOBE-AGÈ

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

SAKURA SALMON

House par-smoked with cherry blossom tea. Served with Yuzu-Koshu pickle. Again, layers of taste with the tea actually becoming very woody followed by the freshness of the fish and culminating in a zesty and spicy finish from the pickle

SASHIMI QUATTRO

The finest pure slices of the best fish

NIGIRI SELECTION

Elegantly draped fish over handpressed balls of marinated rice

WINCHESTER ROLL

The world-famous Winchester Roll made with locally sourced hot smoked trout, wrapped with wasabi leaf and served with fresh wasabi from Europe's first farm. Fresh wasabi starts a little sweeter than its counterpart, with an undulating journey that builds to a bright spicy height that is both airy and dissipates quickly

SPICY-MISO MARINATED BLACK COD

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

YUZU MOCHI

Glutinous rice filled parcels with an uplifting Japanese citrus flavoured ice cream centre

VEGAN TASTE OF JAPAN FOR 2

VEGETABLE HARI-HARI

Mixed vegetables wrapped with a thinly sliced & delicately pickled daikon sheet

VEGETABLE GYOZA

Steamed & grilled dumplings served with yuzu-ponzu sauce

AGEDASHI TOFU

Crispy coated deep fried tofu with kombu-tensuyu sauce

NASU DENGAKU

Highly addictive grilled aubergine with smoky miso marinade

VEGETABLE NIGIRI

Hand-pressed balls of marinated rice with various vegan toppings

UME-SHISO YASAI ROLL

Japanese plum dust, fesh shiso and vegetable filling

GOMA-AE

Local watercress blanched and dressed with sesame and mirin sauce

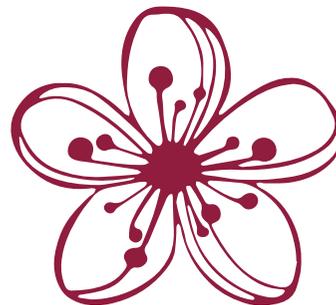
ANKAKE TOFU

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

STIR-FRIED VEGETABLE SIDE

RICE

MANGO SORBET



**KYOTO
KITCHEN**

SET MENU

£34.95 PER PERSON

£54.95 PER PERSON

WITH PAIRED SAKE

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.

