










# ◦ APPETIZERS ◦

<b>CHEESE BRUSCHETTA</b> Breaded cheese bruschetta. Mayo honey dressing.	\$395.00	 <b>BEEF SATAY</b> Tenderloin bruschetta grilled with panca pepper.	\$595.00
<b>PORK WONTON</b> Fried wonton. House dressing.	\$445.00	 <b>SHRIMP SATAY</b> Grilled shrimp bruschetta in BBQ sauce.	\$615.00
<b>STUFFED EMPANADAS</b> Stuffed with pork and grilled cabbage. Coriander mayo.	\$450.00	<b>CRISPY WONTON</b> Stuffed with creamy kanikama and gouda cheese. Served with soy sauce.	\$480.00
<b>SHORT RIBS CROQUETTES</b> House dressing.	\$465.00	 <b>EDAMAMES</b> Spicy. Steamed.	\$335.00
<b>KYOTO “CHICHARRONES”</b> Slow cooked pork belly served on our japonese grill. Coriander alioli.	\$475.00	<b>CHICKEN LETTUCE CUPS</b> Chicken, hoisin, scallions, cucumber, and carrot.	\$395.00
<b>KYOTO EGGPLANTS</b> Ossobuco, ricotta and amatriciana sauce.	\$525.00	 <b>CRISPY RICE TARTARE</b> Tuna or salmon on crispy rice and jalapeno topping.	\$550.00
<b>BEEF CARPACCIO</b> Parmesan vinaigrette, arugula and balsamic ice cream.	\$585.00	 <b>DUCK TACOS</b> Crepes, foie, peking duck “ropa vieja”, apple, leek and hoisin sauce.	\$585.00
<b>SHORT RIBS TACOS</b> Served on lettuce, crispy garlic, pickled onion.	\$565.00	 <b>TUNA TATAKI</b> Seared in sesame with chives topping and chipotle mayo.	\$590.00
<b>SHRIMP DUMPLINGS</b> Plum sauce.	\$585.00	 <b>TUNA TARTARE</b> Fried wonton chips.	\$595.00
 <b>SHRIMP TACOS</b> Tempura shrimp, mango, avocado and coriander. Spicy mayo.	\$595.00	<b>DUCK DUMPLINGS</b> Peking duck “ropa vieja”, apple jelly. Duck demiglace.	\$615.00
 <b>ROCK SHRIMP TEMPURA</b> Spicy mayo.	\$615.00	<b>FOIE WONTON</b> Steamed over plum sauce.	\$650.00
<b>BEEF TATAKI</b> Seared tenderloin, vitello sauce and crispy garlic.	\$625.00	<b>POPCORN OCTOPUS</b> Battered octopus crispy dices. Emulsion of algae and crispy nori.	\$695.00
<b>SHRIMP CARPACCIO</b> Slices of shrimp, parmesan cheese gratin and lemon vinaigrette.	\$625.00	<b>GRILLED OCTOPUS</b> Imported. Served over yucca purée. House dressing.	\$995.00
<b>STONE FLAT MEAT</b> Slices of imported flat meat, marinated.	\$750.00		

# ◦ DIM SUM ◦

<b>SHRIMP HA KAO</b>	\$475.00
<b>PORK BAO</b> Char Siu sauce, pickled vegetables and yucca Mayo.	\$475.00
<b>BEEF BAO</b> Yakinuku sauce and cured vegetables.	\$495.00
<b>SHRIMP BAO</b> Battered shrimp and coleslaw.	\$525.00



Spicy



Contains Peanuts

T a x e s   n o t   I n c l u d e d

# ◦ FROM THE KYOTO BAR ◦

**SEARED TUNA NIGUIRI (EA)** \$220.00  
Tataki tuna with garlic sauce and scallions.

 **SALMON NIGUIRI (EA)** \$220.00  
Salmon seared in miso sauce and orange.

**SHRIMP NIGUIRI (EA)** \$225.00  
Cooked shrimp, spicy sauce, tobiko, tare and chives.

**FLAT MEAT NIGUIRI (EA)** \$290.00  
Shiitake mushrooms, soy and crispy garlic.

**SMOKED NIGUIRI (EA)** \$295.00  
Flat meat, cilantro emulsion, smoked touches and tempura fritter.

**TUNA NIGUIRI (EA)** \$295.00  
Truffled white sauce.

**HAMACHI NIGUIRI (EA)** \$325.00  
Truffle and Parmesan.

**SALMON TIRADITO** \$570.00  
Red peppers, onion, coriander, olive oil, and lemon.

 **TIRADITO TUNA SERRANO** \$570.00  
Tuna, avocado, persian cucumber and chipotle mayo. Ponzu sauce and lightly spicy rayu oil.

**TIRADITO CATCH OF THE DAY** \$625.00  
Preserved grape, yuzu kosho, coriander, sesame and garlic chips. Ponzu sauce.

**SPECIAL SALMON TIRADITO** \$650.00  
Tataki salmon, smoked jalapeno, glazed and flamed sweet potato, cherry tomato, crispy quinoa.

**HOT TUNA TIRADITO** \$625.00  
Tuna, crispy quinoa, cucumber, hot sesame oil.

**CLASSIC MEXICAN CEVICHE** \$650.00  
White fish in mexican sauce with grilled corn, tomato juice and house ponzu sauce.

**SALMON PICKLES TIRADITO** \$650.00  
Ponzu sauce, yellow pickles, sauerkraut and sesame seeds.

**SEARED SALMON TIRADITO** \$650.00  
Cuts Torch style seared. Garlic sauce, chives and house ponzu.

**SPECIAL TUNA TIRADITO** \$675.00  
Tuna tataki, smoked yellow pepper, flamed avocado, coriander emulsion.

 **MANGO CEVICHE** \$675.00  
White catch of the day combined with mango and chayote. Marinated in tomato and clam juice with almond slices and coriander.

**MIXED SASHIMI** \$825.00  
Tuna, salmon and white fish.

 **HAMACHI CHIPOTLE TIRADITO** \$1,250.00  
Hamachi sashimi style cuts. Yuzu sauce and garlic with chipotle pepper

 **HAMACHI TIRADITO** \$1,480.00  
Jalapeno and ponzu sauce topping.

**KYOTO HAMACHI TIRADITO** \$1,700.00  
Crispy garlic and shallots. Ponzu sauce and sriracha.

## ◦ SUSHIS ◦

**SUSHI PLATTER** \$1,690.00  
Varied selection of sushis and niguiris.

**MAKI VEGGIE TRUFFLE** \$375.00  
Glazed sweet potato, shiitake mushrooms, crispy quinoa, yuzu sauce, truffle oil.

**TEMPURA CRAB ROLL** \$450.00  
King crab, avocado, cream cheese. King crab topping.

**SHRIMP TEMPURA** \$475.00  
Avocado and ponzu sauce.

**MADURO ROLL** \$495.00  
Ripe banana, crispy shrimp, cream cheese, avocado.

**IBIZA ROLL** \$525.00  
White fish, marinated carrot, ginger, chives, cream cheese and coriander cream.

 **SPICY TUNA ROLL** \$550.00  
Tuna and cucumber, tuna topping in spicy sesame mole.

 **SPICY SALMON** \$550.00  
Salmon, cucumber, avocado, spicy salmon topping and orange zest.

**AVOCADO SALMON** \$550.00  
Salmon and avocado. Sesame sauce.

**ACEVICHADO MAKI** \$575.00  
Furai shrimp, white fish, avocado, furikake and acevichado sauce.

**BAKED SALMON ROLL** \$585.00  
Cucumber, avocado, cream cheese inside. Salmon tartare topping, gratin with gouda cheese.

**KYOTO KOMBU** \$590.00  
Tuna, cucumber, avocado, cream cheese, lemon zest and ponzu.

**SHRIMP IKURA** \$595.00  
Tempura shrimp and avocado inside, lined with salmon and tobiko. Eel and sesame sauce.

**RAINBOW ROLL** \$625.00  
Shrimp, avocado and cream cheese. On the outside cuts of tuna, salmon, dorado, and avocado. Eel sauce and creamy coriander.

**TUNA RICELESS ROLL** \$650.00  
Chives, cilantro, cream cheese, lettuce and cucumber. Pickled ginger.

**RICELESS ROLL SALMON** \$650.00  
Lettuce, chives, cream cheese, pickled onion and crispy tempura.

 **HAMACHI JALAPEÑO** \$925.00  
Maki nori style on the outside, filled with cream cheese, hamachi, red onion and a touch of jalapeño.



Spicy



Contains Peanuts

T a x e s   n o t   I n c l u d e d

## ◦ SALADS ◦

**CHICKEN CAESAR SALAD \$485.00**  
Chicken breast, parmesan, croutons and caesar dressing.

**SHRIMP SALAD \$595.00**  
Shrimp sautéed with leaf mezglum, bok choy  
and red chard. Oriental dressing.

**GOAT CHEESE SALAD \$550.00**  
Philo dough "mil hojas" pie, goat cheese.  
Cranberry compote.

## ◦ SOUPS ◦

CHINESE SOUP	\$295.00	PORK RAMEN	\$625.00
WONTON SOUP	\$390.00		

## ◦ PASTAS / NOODLES ◦

**CARBONARA CHICKEN RAVIOLI \$495.00**  
Stuffed with chicken breast in carbonara sauce.

**PESTO AND SHRIMP PASTA \$725.00**  
Basil pesto, parmesan and shrimp.

**TERIYAKI UDON**  
Option:  
Chicken \$575.00  
Shrimp \$765.00  
Sautéed with vegetables and teriyaki sauce.

**RICOTTA TORTELLINI \$495.00**  
Parmesan and tomato concassé.

## ◦ RICES Y RISOTTOS ◦

**KYOTO RISOTTO \$675.00**  
Shrimp, edamames, truffle and coriander sprouts.

**VEGGIE YAKIMESHI \$695.00**  
Carrot, zucchini, broccoli, shiitake, scallions and egg omelet.

**TENDERLOIN RISOTTO \$775.00**  
Wine risotto, beef tenderloin and demiglace.

**RICE WITH DUCK \$825.00**  
Candied duck. Coriander and beer.

**YAKIMESHI**  
Japanese fried rice, pouched egg.  
**CHICHARRON \$695.00 - TENDERLOIN \$775.00**  
**SHRIMP \$765.00**



Spicy



Contains Peanuts

T a x e s   n o t   I n c l u d e d

◦ MEAT & POULTRY ◦

CHICKEN, GINGER AND SCALLIONS	\$590.00	 PORK RIBS	\$990.00
Chicken breast sautéed with ginger, scallions and soy. Shari rice.		BBQ sauce. French fries.	
SWEET AND SOUR CHICKEN	\$650.00	TENDERLOIN	\$1,100.00
Shari rice.		Fried rice and bok choy. House chimichurri.	
PORK TENDERLOIN	\$650.00	PEPPER TENDERLOIN	\$1,195.00
Oriental demiglace, celery root purée.		Cooked at low temperature, bok choy, creamy potato and asian pepper sauce.	
PORK TERIYAKI	\$690.00	TRUFFLED TENDERLOIN	\$1,295.00
Sautéed with vegetables and teriyaki. Shari rice.		Mashed potatoes, truffled butter.	
GRILLED OSSOBUCO	\$750.00	PICANHA TAGLIATTA	\$1,395.00
15-hour cooking in its juices. Pumpkin risotto.		Demiglace, herb butter and bok choy.	
STEAK AND BROCOLI	\$775.00	SHORT RIBS	\$1,450.00
Tenderloin and broccoli sautéed. Shari rice.		Grilled beef ribs. Porcini mushroom risotto.	
PORK BONDIOLA	\$775.00	FLAT MEAT	\$1,450.00
Cooked at low temperature, sweet and sour sauce and touches of spices. Yucca purée.		Fried rice. House chimichurri.	
MONGOLIAN BEEF	\$885.00	RIBEYE 16oz.	\$2,295.00
Slices of beef fillet, Mongolian sauce, vegetables and white rice.		Mushroom purée and bok choy.	
KYOTO GOAT	\$990.00	House chimichurri and herb butter.	
Marinated in herbs and beer for 24 hrs. With fried rice.		PEKING DUCK	
		Pancakes, pickled vegetables and hoisin sauce.	
		½ Duck	\$2,750.00
		Whole Duck	\$5,500.00

SHRIMP AND  
◦ SEAFOOD ◦

GLAZED SALMON	\$985.00
Porcini mushrooms purée.	
SAUTÉED SNAPPER	\$1,150.00
Grilled snapper with sautéed shiitake, bacon, scallions and chardonnay.	
GRIDDLED DORADA	\$1,295.00
Almond chimichurri, fried capers, mashes potatoes and roasted garlic.	
CARTOCCIO DORADA	\$1,295.00
Chives, mirin, soy and sesame oil. Bok choy and baked tomatoes.	

◦ GARNISHES ◦

\$275

TRUFFLED FRIES
FRIED RICE
MASHED POTATOES
YUCCA PUREE
CELERY ROOT PURÉE
WOK SAUTEED VEGETABLES
PARMESAN RISOTTO
BOK CHOY

◦ KIDS MENU ◦

CHICKEN FINGERS	\$350.00	ALFREDO PASTA	\$350.00
-----------------	----------	---------------	----------



Contains Peanuts

Taxes not included