

Essence of Kyatcha

Kyatcha brings a creative twist to traditional Japanese cuisine implementing a unique assortment of signature dishes to amaze all your senses.

From the gardens and oceans right to your plate. We use seasonal products of impeccable freshness and quality to amaze your palate.

Experience the unique and exciting flavor combinations and discover all the delicacies that Kyatcha has to offer.

Please inform our team in case of any allergies or dietary requirements.

Otsunami

Small dishes that are great to start the night with
or to accompany your drink.

Crispy Rice Tuna Tartare

Crispy rice topped with spicy tuna tartare, caviar, spring onion
and honey soy dressing.

16

Ebi Tower

Cucumber roll in tempura topped with avocado salsa, shrimp in panko
and spicy mayonnaise.

12

Crispy Roll Salmon Tartare

Cucumber avocado roll in tempura topped with salmon tartare, tobiko
and spicy mayonnaise.

14

Hotate Guratin

Scallop gratin served with parmesan, shiitake and spicy cream sauce.

11 each

Sparkling Oyster

Raw oyster topped with dashi jelly, yuzu gel, raspberry and vene cress.

5 each

Chili Garlic Oyster

Raw oyster topped with chili, garlic, white onion and parsley.

5 each

Filo Oyster

Slightly fried oyster wrapped in filo topped with caviar and tarragon
miso.

9 each

Orange Cauliflower (v)

Steamed cauliflower fried in tempura batter coated with orange garlic
soy glaze.

11

Shrimp Tempura

Shrimps in tempura topped with teriyaki and spicy mayonnaise.

15

Karaage

Deep fried chicken thigh served with yuzu mayonnaise and lemon.

13

Karaage Honey Garlic Soy

Deep-fried chicken thigh coated with honey garlic soy.

14

Sushi

When it comes to sushi, for Kyatcha this means ensuring the authentic philosophy fused with modern flavors and techniques. Together with the team of professionals, Kyatcha monitors authenticity, always putting creativity first.

Kyatcha Moriawase 18pcs

Assortment of sushi, nigiri and sashimi from the chef.

48

Shrimp Rock Tempura 4pcs

Shrimps in tempura, cucumber, crab salad, avocado salsa, chili, chives, spicy mayonnaise.

15

Crispy Hotate 4pcs

Scallops in tempura, yuzu miso foam, asparagus, katsuobushi, aonori.

15

Niji Roll 4pcs

Salmon, tuna, hamachi, cucumber, crab salad, avocado, ikura, tarragon miso.

13

Sweet Shimeji 4pcs (v)

Marinated shimeji, oshinko, avocado, daikon, tempura corn, carmelized pecan.

11

King Oyster 4pcs (v)

Marinated king oyster mushroom, avocado salsa, truffle yuzu mayonnaise.

11

Unagi Foie Gras 4pcs

Grilled eel, foie gras, daikon, tofu, spring onion, apricot, blackberry.

15

Gyu Truffle 4pcs

Beef, asparagus, carrot, cherry tomato, Japanese mayonnaise, teriyaki sauce, truffle, parsnip chips.

13

Spicy Maguro 4pcs

Tuna, cucumber, togarashi, spring onion, crumble of vegetable chips, spicy mayonnaise.

13

Nigiri

Ni-giri translates to “two fingers”. As the name implies, this is a small, delicious treat. Fish or meat combined with our sushi rice torched with several sauces.

Sweet Inari 2pcs (v)

Marinated sweet tofu, sweet orange dressing.

7

Gyu Truffle 2pcs

Beef, truffle, chives, parsnip chips.

8

Sake Hara Aburi 2pcs

Salmon belly, Japanese mayonnaise, kataifi, chives.

9

Hotate Aburi 2pcs

Scallops, ikura, Japanese mayonnaise, honey soy.

9

Wagyu Aburi 2pcs

Wagyu ribeye from Kagoshima, spring onion.

14

Toro 2pcs

Fatty tuna with caviar, spring onion.

14

Sashimi | Cold Dishes

Not only do we serve sashimi, a Japanese delicacy primarily consisting of sliced raw seafood, we expand on that base with tataki, tiradito, and tartare. Thoughtfully prepared to highlight the product's character.

Sashimi Moriawase 12pcs

Assortment of sashimi from the chef.

31

Sake 3pcs

Salmon sashimi.

7

Maguro 3pcs

Tuna sashimi.

8

Hamachi 3pcs

Japanese king mackerel sashimi.

8

Hotate 3pcs

Scallop sashimi.

7

Toro 3pcs

Fatty tuna sashimi.

14

Maguro Tataki

Slightly grilled tuna with shiso, daikon and sweet onion dressing.

17

Gyu Tataki

Slightly grilled beef with daikon, honey soy sauce and sweet onion dressing.

17

Hamachi Tiradito

Thin slices of Japanese king mackerel, dashi gel, ikura, caviar, white onion, mango and ponzu dressing.

19

Wagyu Tartare

Teriyaki butter rice topped with wagyu tartare, truffle, quail egg, wasabi soy and nori chips.

23

Toro Tartare

Fatty tuna tartare dressed in wasabi soy, served with ikura, caviar, and kizami wasabi.

23

Vegan Ceviche (v)

Avocado, mango, wakame, cherry tomato, red onion, raspberry, aji amarillo.

15

Robata

Japanese charcoal grill cooking served with the chef's selection of sauces and garnishes.

Seafood

Miso Gindara

Grilled black cod marinated in saikyo miso.

27

Sake Teriyaki

Grilled salmon glazed with teriyaki sauce.

18

Meat | Poultry

Wagyu A5 Ribeye 100gr

Wagyu ribeye from Kagoshima served with butter garlic soy and wasabi salt.

59

Yakiniku Konro

Black Angus beef served on a Konro grill with two different sauces.

21

Buta Honey Soy

Iberico secreto glazed with honey soy sauce.

17

Wakadori

Chicken thigh grilled with butter garlic soy sauce.

17

Vegetables | Sides

Yaki Tomorokoshi

Sweet corn with yuzu kosho butter, seven spice blend and lime.

9

Nasu Dengaku

Grilled eggplant glazed with sweet miso.

14

Yuzu Kosho Asparagus

Grilled green asparagus with yuzu kosho.

12

Zucchini Kara-Miso Dengaku

Grilled zucchini glazed with spicy miso.

14

Wafu Sarada

Japanese style mixed salad with dried shaved bonito,
crispy nori and wasabi sesame dressing.

12

Tsukemono

Assorted Japanese pickles.

4

Gohan

Steamed white rice.

5

