

# 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.

# Otsumami

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

## Crispy Rice Tuna Tartare

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

17

## Crispy Rice Salmon Tartare

Crispy rice topped with spicy salmon tartare,  
Osetra caviar, spring onion and wasabi soy.

17

## Ebi Gyoza

Pan-fried gyoza of shrimp served with avocado  
and tomato salsa.

17

## Karaage Honey Garlic Soy

Deep fried marinated chicken thigh  
glazed with honey garlic soy.

15

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## Filo Oyster

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

9

## Hotate Guratin

Gratin of scallop and shiitake in spicy emulsion,  
topped with parmesan.

13 each

## Orange Cauliflower (v)

Cauliflower in tempura glazed  
with orange garlic soy sauce.

14

## Shrimp Tempura

Shrimps in tempura topped with teriyaki sauce  
and spicy mayonnaise.

17

# 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 12 pcs | 16 pcs

Assortment of sashimi from the chef.

34 / 43

### Sake 3 pcs

Salmon sashimi.

9

### Maguro 3 pcs

Tuna sashimi.

9

### Hamachi 3 pcs

Japanese kingfish sashimi.

9

### Hotate 3 pcs

Scallop sashimi.

9

### Toro 3 pcs

Fatty tuna sashimi.

16

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16

### Chili Garlic Oyster 2 pcs

Oyster topped with miso gochujang, garlic,  
white onion and parsley.

11

### Passionfruit Oyster 2 pcs

Oyster served with sparkling sake, passionfruit,  
tobiko and shallot.

11

### Hamachi Tiradito

Thin slices of kingfish, ikura, Osetra caviar, jalapeño,  
mango and ponzu dressing.

21

# Nigiri

Ni-giri translates to “two fingers”. As the name implies, this is a small, delicious treat.

## Gyu Truffle 2 pcs

Flambeed beef, truffle, chives, parsnip chips.

9

## Sake Aburi 2 pcs

Flambeed salmon belly, tarragon miso, kataifi, chives.

9

## Hotate Aburi 2 pcs

Flambeed scallops, ikura, Japanese mayonnaise.

11

## Wagyu Aburi 2 pcs

Flambeed wagyu, garlic chips, spring onion.

15

## Toro 2 pcs

Fatty tuna with Osetra caviar, spring onion.

15

## Toro Gunkan 2 pcs

Fatty tuna with takuan, kizami wasabi, caviar.

15

## Wagyu Gunkan 2 pcs

Wagyu tartare, wasabi soy, chives.

15

# Sushi

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

## Shrimp Rock Tempura 4 pcs

Shrimps in tempura with crab salad, avocado salsa, chili and chives.

15

## Gyu Truffle 4 pcs

Flambeed beef, asparagus, carrot, cabbage, avocado, Japanese mayonnaise, teriyaki sauce, truffle, parsnip chips.

15

## Unagi Foie Gras 4 pcs

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

16

## Spicy Maguro 4 pcs

Kimchi marinated tuna tartare with cucumber, togarashi and purple shiso.

13

### Niji Roll 4 pcs

Salmon, tuna, hamachi, asparagus, cabbage, carrot,  
avocado and tarragon miso.

13

### Sake Guratin 4 pcs

Flambeed salmon with spicy gruyère sauce,  
crab salad, avocado and cucumber.

13

### Crispy Hotate 4 pcs

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

14

### King Oyster 4 pcs (v)

Marinated king oyster mushroom with avocado salsa  
and truffle yuzu mayonnaise.

13

### Sweet Shimeji 4 pcs (v)

Marinated beech mushroom, takuan, avocado,  
daikon, caramelized pecan.

13



# Robata

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

## Meat | Poultry

### Wagyu A5

Wagyu ribeye from Kagoshima.

64

### Ramurakku

Rack of lamb marinated with sansyo pepper  
served with ginger spice soy.

29

### Wakadori

Chicken thigh glazed with butter garlic soy sauce.

19

### Yakiniku

Marinated bavette in a homemade yakiniku sauce.

23

### Iberico Honey Soy

Iberico Secreto Pork glazed with honey soy sauce.

21

## Seafood

### Unagi Kabayaki

Japanese eel served with stewed daikon.

23

### Sake Teriyaki

Salmon glazed with sweet aromatic soy sauce.

21

## Vegetables | Sides

### Yuzu Butter Corn

Sweet corn with yuzu kosho butter.

9

### Nasu Dengaku

Eggplant glazed with sweet miso.

16

### Miso Asparagus

Green asparagus with yuzu kosho mayonnaise.

15

### Yaki Meshi

Fried rice with egg and vegetables.

7

### Gohan

Steamed white rice.

5



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