

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.

KYATCHA

Sakana | Otsumami

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.

11

Karaage Honey Garlic Soy

Deep-fried chicken thigh coated with honey garlic soy.

13

Hotate Guratin

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

11 each

Chili Garlic Oyster

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

4 each

Kimchi Panko Oyster

Deep-fried oyster topped with kimchi, shallot and white wine vinegar.

5 each

Filo Oyster

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

9 each

Crispy Roll Salmon Tartare

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

14

Orange Cauliflower (v)

Deep-fried cauliflower in tempura coated with orange garlic soy sauce.

11

Shrimp Tempura

Shrimps in tempura topped with teriyaki and spicy mayonnaise.

15

Spicy Karaage

Deep-fried chicken thigh coated with honey gochujang sauce.

13

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.

Kyatcha Moriawase 18pcs

Assortment of sushi and sashimi from the chef.

47

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.

15

Niji Roll 4pcs

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

13

Sake Guratin 4pcs

Flambeed salmon, crab salad, avocado, cucumber, spicy gruyere mayonnaise.

12

Sweet Shimeji 4pcs (v)

Marinated fungus, oshinko, avocado, daikon, maple-coated pecan.

11

King Oyster 4pcs (v)

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

11

Spicy Sour Ebi 4pcs

Shrimp in panko, cabbage, avocado, spicy mayonnaise, chili lime dressing.

13

Unagi Foie Gras 4pcs

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

14

Gyu Truffle 4pcs

Beef, asparagus, carrot, cherry tomato, Japanese mayonnaise, unagi sauce, truffle.

13

Spicy Maguro 4pcs

Spicy tuna tartare, cucumber, togarashi, spring onion, kataifi, purple shiso.

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, pecan nuts.

7

Gyu Truffle 2pcs

Beef, truffle, chives, salsify root.

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, garlic chips, spring onion.

14

Toro 2pcs

Fatty tuna with caviar, spring onion.

14

Sashimi | Cold Dishes

Sashimi is a Japanese delicacy primarily consisting of sliced raw seafood. We can say our Ceviche and Tiradito are a different way to approach our raw fish and meat by marinating them in lime and lemon juice with several spices.

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

Toro 3pcs

Fatty tuna sashimi.

14

Maguro Tataki

Slightly grilled tuna with daikon and sweet onion soy dressing.

17

Gyu Tataki

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

17

Hamachi Tiradito

Thin slices of Japanese king mackerel, dashi gel, ikura, herb oil and ponzu dressing.

19

Black Angus Tiradito

Thin slices of tenderloin, daikon, red pepper, shiso leaves and ponzu dressing.

19

Wagyu Tartare

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

23

Toro Tartare

Fatty tuna tartare topped with caviar and wasabi soy.

23

Hamachi Ceviche

Japanese king mackerel, passionfruit, red onion, cherry tomato, cucumber, aji amarillo.

16

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 decorations.

Seafood

Honey Yuzu Ebi

Grilled prawns served with honey yuzu sauce.

17

Unagi Kabayaki

Grilled Japanese eel served with daikon cooked in sweet soy.

21

Sake Teriyaki

Grilled salmon glazed with teriyaki sauce.

17

Suzuki Kabayaki

Grilled wild seabass glazed with sweet soy sauce.

19

Meat | Poultry

Ramurakku

Rack of lamb marinated with sansyo pepper served with teriyaki sauce.

23

Wagyu A5 Ribeye 100gr

Wagyu ribeye from Kagoshima served with two different sauces.

59

Kamo Teriyaki

Grilled duck breast served with ginger teriyaki sauce.

21

Yakiniku

Marinated ribeye in a homemade yakiniku sauce.

21

Buta Honey Soy

Iberico secreto served with honey soy sauce.

17

Wakadori

Chicken thigh served with butter garlic soy sauce.

17

Vegetables | Sides

Yaki Tomorokoshi

Sweet corn with shiso butter and shichimi lime.

9

Nasu Dengaku

Eggplant with a miso glaze.

14

Miso Asparagus

Grilled green asparagus with miso sauce and beetroot chips.

11

Yuzu Coco Zucchini

Grilled zucchini with yuzu coconut foam, fried leek and rice crisps.

15

Yaki Meshi

Fried rice with egg and vegetables.

7

Gohan

Steamed white rice.

5