

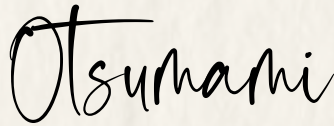
Essence of Kyatcha

Welcome to Kyatcha, where we fuse the traditional and modern to create a culinary experience that will tantalize your taste buds. Our signature dishes showcase our creative twist on Japanese cuisine, implementing unique flavor combinations that will amaze all your senses.

We pride ourselves on using only the freshest and highest quality seasonal ingredients, sourced from the gardens and oceans of the world. Each dish is crafted with care to bring out the best of each ingredient and delight your palate.

Join us at Kyatcha for an unforgettable dining experience where you can discover all the delicacies that we have to offer.

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



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 wasabi soy.
16

Ebi Tower

Cucumber roll in tempura topped with avocado salsa, shrimp in panko and
spicy mayonnaise.
12

Karaage Honey Garlic Soy

Deep-fried chicken thigh coated with honey garlic soy.
14

Hotate Guratin

Scallops gratin served with parmesan, shiitake and spicy emulsion.
11 each

Chili Garlic Oyster

Irish Mor oyster topped with Chili, garlic, white onion and parsley.
5 each

Passionfruit Oyster

Irish Mor oyster served with sparkling sake, passion fruit, tobiko and shallot.
5 each

Filo Oyster

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.
14

Sushi

When it comes to sushi, for Kyatcha this means ensuring the authentic philosophy fused with modern western flavors 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.

48

Shrimp Rock Tempura 4pcs

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

15

Niji Roll 4pcs

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

13

Sake Guratin 4pcs

Flambeed salmon, crab salad, avocado, cucumber, gratinated spicy gruyere sauce.

12

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

Gyu Truffle 4pcs

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

13

Spicy Maguro 4pcs

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

13

Daino Roll 4pcs

Tender chicken breast marinated with cha siu, pickled radish cucumber, curry foam.

13

Coconut Mango 4pcs (v)

Mango with pandan coconut sauce, carrot, avocado, coco chips.

12

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.

Gyu Truffle 2pcs

Flambeed Beef, truffle, chives, salsify root.

8

Sake Hara Aburi 2pcs

Flambeed Salmon belly, Japanese mayonnaise, kataifi, chives.

9

Hotate Aburi 2pcs

Flambeed Scallops, ikura, Japanese mayonnaise.

9

Wagyu Aburi 2pcs

Flambeed Wagyu ribeye from Kagoshima, garlic chips, spring onion.

14

Toro 2pcs

Fatty tuna with caviar, spring onion.

14

Toro Gunkan 2pcs

Fatty tuna with takuan, kizami wasabi, caviar.

14

Wagyu Gunkan 2pcs

Wagyu ribeye tartare from Kagoshima, Japanese mayonnaise, chives.

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 | 16pcs

Assortment of sashimi from the chef.

31 / 39

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, shiso and sweet onion soy dressing.

19

Gyu Tataki

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

19

King Fish Carpaccio

Thin slices of Hamachi, ikura, caviar, Jalapenos, mango and ponzu dressing.

19

Black Angus Carpaccio

Thin slices of tenderloin, daikon, red pepper, mustard sesame dressing.

19

Wagyu Tartare

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

19

Hamachi Ceviche

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

16

Avocado Sawayaka (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, chili foam and togarashi.

17

Unagi Kabayaki

Grilled Japanese eel served with daikon cooked in sweet soy.

21

Sake Teriyaki

Grilled salmon glazed with teriyaki sauce.

18

Suzuki Kabayaki

Grilled wild sea bass glazed with sweet soy sauce.

19

Meat | Poultry

Ramurakku

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

24

Wagyu A5 Ribeye 100gr

Wagyu ribeye from Kagoshima served with two different sauces and smoked maldon.

59

Yakiniku

Marinated bavette 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 (v)

Sweet corn with yuzu kosho butter.

9

Nasu No Soboro

Eggplant with minced spicy chicken.

15

Miso Asparagus (v)

Grilled green asparagus with miso sauce and beetroot chips.

14

Zukkini Miso Dengaku (v)

Grilled zucchini with sweet miso glaze.

15

Yaki Meshi (v)

Fried rice with egg and vegetables.

7 (supplement truffle +2)

Gohan (v)

Steamed white rice.

5

