

# 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 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

## Sake Tower

Shrimp in panko tempura roll topped with salmon tartare, tobiko and spicy  
mayonnaise.

14

## Karaage Honey Garlic Soy

Deep-fried chicken thigh coated with honey garlic soy.

14

## Spicy Karaage

Deep-fried chicken thigh coated with honey gochujang sauce.

14

## Hotate Guratin

Scallop gratin served with parmesan, shiitake and spicy emulsion.

11 each

## Orange Cauliflower (v)

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

13

## Shrimp Tempura

Shrimps in tempura topped with teriyaki sauce and spicy mayonnaise.

16

# Nigiri

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

## Gyu Truffle 2pcs

Flambeed beef, truffle, chives, lotus chip.

8

## Sake Aburi 2pcs

Flambeed salmon belly, Wasabi Creme, 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, Japanese mayonnaise, chives.

14



# 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.

51

## Shrimp Rock Tempura 4pcs

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

15

## Gyu Truffle 4pcs

Seared beef, asparagus, carrot, cabbage, avocado, Japanese mayonnaise, teriyaki sauce, truffle.

13

## Spicy Maguro 4pcs

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

13

## Niji Roll 4pcs

Salmon, tuna, hamachi, asparagus, cabbage, carrot, avocado and wasabi crème.

13

## Sake Guratin 4pcs

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

12

### Spicy Sour Ebi 4pcs

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

13

### King Oyster 4pcs (v)

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

12

### Daino Roll 4pcs

Chicken-thigh marinated with cha siu, pickled radish, cucumber, curry foam.

12

### Coconut Mango 4pcs (v)

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

11

# 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 | 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

## 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, passionfruit, tobiko and shallot.

5 each



## Hamachi Tiradito

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

19

## Maguro Tataki

Slightly grilled tuna with daikon and sweet onion soy dressing.

19

## Gyu Tataki

Slightly grilled beef with daikon and sweet onion soy dressing.

19

## Wagyu Tartare

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

21

## 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 garnishes.

## Seafood

### Honey Yuzu Ebi

Grilled jumbo tiger prawn served with honey yuzu sauce, chili foam and togarashi.

21

### Unagi Kabayaki

Grilled Japanese eel served with daikon cooked in sweet soy.

21

### Sake Kabayaki

Grilled salmon glazed with a sweetened spiced soy sauce.

19

## Meat | Poultry

### Ramurakku

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

27

### Iberico Honey Soy

Iberico Secreto Pork glazed with honey soy sauce.

18

### Wakadori

Chicken thigh glazed with butter garlic soy sauce.

17



## Yakiniku

Marinated bavette in a homemade yakiniku sauce.

21

## Wagyu A5 Ribeye

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

64

## Vegetables | Sides

### Yuzu Butter Corn

Sweet corn with yuzu kosho butter.

9

### Nasu Dengaku

Grilled eggplant glazed with sweet miso.

15

### Miso Asparagus

Grilled green asparagus with miso sauce and beetroot chips.

14

### Yaki Meshi

Fried rice with egg and vegetables.

5,5

### Gohan

Steamed white rice.

3,5

