

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,
oscietra caviar, spring onion and honey soy.

17

Crispy Rice Salmon Tartare

Crispy rice topped with spicy salmon tartare,
oscietra 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 chicken thigh coated
with honey garlic soy.

15

Spicy Karaage

Deep-fried chicken thigh coated
with honey gochujang sauce.

15

Hotate Guratin

Scallop gratin served with parmesan,
shiitake and spicy emulsion.

13 each

Orange Cauliflower (v)

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

14

Miso Hotate

Grilled scallops served with mixed berries
and vanilla miso.

19

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 king mackerel sashimi.

9

Toro 3 pcs

Fatty tuna sashimi.

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, caviar, jalapeno,
mango and ponzu dressing.

21

Gochujang Toro

Thin slices of fatty tuna with nashi peer, jalapeno,
oscietra caviar and gochujang miso.

21

Wagyu Tataki

Slightly grilled wagyu beef served with truffle ponzu dressing
and oscietra caviar.

23

Wagyu Tartare

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

23

Avocado Tartare (v)

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

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 2 pcs

Flambeed beef, truffle, chives, lotus chip.

9

Sake Aburi 2 pcs

Flambeed salmon belly, Wasabi Creme, kataifi, chives.

9

Hotate Aburi 2 pcs

Flambeed scallops, ikura, Japanese mayonnaise.

11

Wagyu Aburi 2 pcs

Flambeed wagyu beef, garlic chips, spring onion.

15

Toro 2 pcs

Fatty tuna with caviar, spring onion.

15

Toro Gunkan 2 pcs

Fatty tuna with takuan, kizami wasabi, caviar.

15

Wagyu Gunkan 2 pcs

Wagyu beef tartare, Japanese mayonnaise, 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

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

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 wasabi crème.

13

Sake Guratin 4 pcs

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

13

Spicy Sour Ebi 4 pcs

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

14

King Oyster 4 pcs (v)

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

13

Sweet Shimeji 4 pcs (v)

Marinated shimeji, oshinko, avocado, daikon,
caramelized pecan.

13

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.

23

Unagi Kabayaki

Grilled Japanese eel served with daikon cooked in sweet soy.

23

Sake Kabayaki

Grilled salmon glazed with a sweetened spiced soy sauce.

21

Meat | Poultry

Ramurakku

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

29

Iberico Honey Soy

Iberico Secreto Pork glazed with honey soy sauce.

21

Wakadori

Chicken thigh glazed with butter garlic soy sauce.

19

Yakiniku

Marinated bavette in a homemade yakiniku sauce.

23

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.

16

Miso Asparagus

Grilled green asparagus with miso sauce
and beetroot chips.

15

Yaki Meshi

Fried rice with egg and vegetables.

7

Gohan

Steamed white rice.

5

