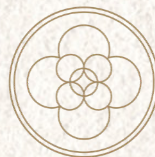


ESSENCE OF KYATCHA

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 flavour 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 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.

17

CRISPY RICE SALMON TARTARE

Crispy rice topped with yuzu salmon tartare, caviar, spring onion and honey soy.

17

AKAMI RICE CRACKERS

Bluefin tuna, crispy rice crackers, aji amarillo sauce, kyuri salsa

+ Caviar supplement

14 / 24

WAGYU GYOZA

Pan-fried gyoza of wagyu and mushroom served with truffle teriyaki.

+ Caviar supplement

23 / 31

EBI GYOZA

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

17



WAGYU NIKKEI BUNS

15 / 30

Seared wagyu burger in a baby brioche bun served with Nikkei tartare sauce.

+ Caviar supplement

KARAAGE HONEY GARLIC SOY

16

Deep-fried chicken thigh coated with honey garlic soy.

SPICY KARAAGE

16

Deep-fried chicken thigh coated with honey gochujang sauce.

HOTATE GURATIN14
each

Scallop gratin served with parmesan, shiitake and a spicy custard emulsion.

ORANGE CAULIFLOWER V

15

Deep-fried cauliflower in tempura coated with a sweet and sour orange glaze.

SHRIMP TEMPURA

17

Shrimps in tempura topped with teriyaki sauce and spicy mayonnaise.



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. All thoughtfully prepared to highlight the product's character.

SASHIMI MORIAWASE 12 PCS / 16 PCS	41 / 53
Assortment of sashimi from the chef.	
SAKE 3 PCS	11
Norwegian salmon sashimi.	
AKAMI 3 PCS	13
Bluefin tuna sashimi.	
HAMACHI 3 PCS	11
Japanese amberjack sashimi.	
TORO 3 PCS	18
Fatty bluefin tuna sashimi.	
CHILI GARLIC OYSTERS 2 PCS	12
Oyster topped with miso gochujang, garlic, white onion and parsley.	
PASSIONFRUIT OYSTERS 2 PCS	12
Oyster served with sparkling sake, passionfruit, tobiko and shallots.	



刺身

- HAMACHI TIRADITO** 23
Thin slices of amberjack, ikura, caviar, jalapeno, mango and ponzu dressing.
- CHU- TORO TATAKI** 29
Seared chu-toro with black sesame crust, yuzu gel, chili daikon, goma layu dressing.
- WAGYU TATAKI** 29
Flame grilled wagyu, truffle, caviar, micro greens and truffle ponzu dressing.
- WAGYU TARTARE** 27
Chopped wagyu, teriyaki butter rice, shiro shoyu, takuan, shallot, truffle and quail eggs.
- AVOCADO TARTARE V** 17
Avocado, mango, wakame, cherry tomato, red onion, raspberry, aji amarillo ceviche.



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NIGIRI 2 PIECES

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.

CLASSICS

TAI European sea bream.	9
SAKE Norwegian salmon.	9
HAMACHI Japanese amberjack.	9
AKAMI Bluefin tuna.	12
EBI Jumbo tiger prawn.	12
HOTATE Canadian wild scallop.	12



KYATCHA SIGNATURES

TORO Fatty bluefin tuna, caviar, chives.	16
TORO ABURI Flambeed fatty tuna, yuzu kosho.	17
SAKE ABURI Flambeed salmon, Japanese mayonnaise, kataifi.	12
HOTATE ABURI Flambeed scallops, truffle ponzu, caviar.	14
GYU TRUFFLE Flambeed beef, truffle, chives, parsnip.	12
WAGYU ABURI Flambeed wagyu beef, honey soy, garlic chips, smoked maldon salt.	17



SUSHI 4 PIECES

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.

LOBSTER TEMPURA

Lobster tempura, truffle yuzu mayonnaise, avocado, asparagus, caviar, spring onion.

21

TORA EBI

Jumbo tiger prawn, salmon shoyuzuke, asparagus, red onion, crème fraîche, caviar.

18

SHRIMP ROCK TEMPURA

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

16

GYU TRUFFLE

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

15

CRISPY HOTATE

Seared scallop tartare, daikon, asparagus, avocado, tobiko, panko, wasabi crème.

16



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司

- SPICY MAGURO** 15
Spicy tuna tartare, cucumber, togarashi, spring onion, purple shiso.
- SAKE GURATIN** 14
Seared salmon, crab salad, avocado, cucumber, gratinated spicy gruyere sauce.
- NIJI ROLL** 14
Salmon, tuna, hamachi, asparagus, cabbage, carrot, avocado, ikura and wasabi crème.
- SPICY SOUR EBI** 15
Shrimp in panko, avocado, cabbage, carrot, spicy mayonnaise, chili lime dressing.
- KING OYSTER ✓** 14
Marinated king oyster mushroom with avocado salsa and truffle yuzu mayonnaise.
- SWEET SHIMEIJI ✓** 13
Marinated shimeji, oshinko, avocado, daikon, caramelised maple vpecan.



ROBATA

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

MEAT & POULTRY

WAGYU RIBEYE

Wagyu beef served with two different sauces and smoked maldon salt.

67

GARLIC SAIKORO

Australian wagyu served with wafu dressing, shallots and garlic chips.

39

YAKINIKU

Marinated flat iron steak in a homemade yakiniku sauce.

32

IBERICO HONEY SOY

Iberico Secreto Pork marinated in gochujang glazed with honey soy sauce.

27

WAKADORI

Chicken thigh glazed with a butter garlic soy sauce.

24

RAMURAKKU

Rack of lamb marinated with sansho pepper served with ginger spice teriyaki.

34



SEAFOOD

- MISO BLACK COD** 41
Black cod marinated in miso for forty eight hours, wrapped in a hoba leaf.
- DORADE SHIOYAKI** 24
Grilled sea bream served with red miso sauce and green chilli dressing.
- SAKE KABAYAKI** 24
Grilled salmon glazed with a sweetened spiced soy sauce.
- HOTATE KUSHIYAKI** 17
Wild scallop grilled with garlic butter soy, served with kizami wasabi aioli and shiso furikake.
- KANZURI EBI** 29
Jumbo tiger prawn grilled with kanzuri butter glaze, served with Nikkei tartare sauce.
- KING CRAB GURATIN** 39
Gratinated Alaskan king crab served with ponzu lime butter.



VEGETABLES & SIDES

YUZU BUTTER CORN ✓ Sweet corn with yuzu kosho butter.	12
MURASAKI BIMBI ✓ Grilled tenderstem broccoli with an Okinawan sweet potato foam.	17
NASU DENGAKU ✓ Grilled Japanese eggplant glazed with sweet goma miso.	17
MISO ASPARAGUS ✓ Grilled green asparagus with miso sauce and beetroot chips.	17
YAKI MESHI ✓ Fried rice with egg and vegetables.	8
GOHAN ✓ Steamed white rice.	5

