

The background of the entire page is a marbled pattern with organic, vein-like shapes in shades of light orange, beige, and brown, set against a cream-colored base. The pattern is dense and covers the entire area.

# KYATCHA

JAPANESE CUISINE

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## EARLY BIRD MENU

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### 3 - TEN MORI

tomato jelly | tsukune | corn potage

### SASHIMI

salmon | bluefin tuna | yellowtail

### SUSHI

mackerel | scallops | tuna

### ROBATAYAKI RIB-EYE

double Dutch rib-eye  
grilled seasonal vegetables

### COCONUT OSHIRUKO

vanilla ice cream | coconut milk  
red beans | mochi | sansho cake



€ 45,- PER PERSON

Guest with allergies and intolerances please inform us as early as you are able, so we can take this into account. Please note all of our dishes are prepared in a kitchen where cross contamination can occur, and we cannot guarantee an allergen free environment.

Our menu descriptions do not contain all ingredients.

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FREDERIK HENDRIKLAAN 122 - DEN HAAG

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