

# ESSENCE OF KYATCHA

## A Celebration of Flavour & Love

At Kyatcha, we elevate traditional Japanese cuisine with a modern touch, creating a harmonious blend of bold flavors and delicate textures.

Each dish is crafted with the finest ingredients to offer a unique dining experience – one that celebrates the art of sharing.

This Mother's Day, we honour the women who shape our world with a curated menu designed to indulge, delight, and connect.



PLEASE INFORM OUR TEAM IN CASE OF ANY ALLERGIES OR DIETARY REQUIREMENTS

59 per person

### **AKAMI RICE CRACKERS**

Crispy rice topped with marinated tuna and citrus soy.

### **ORANGE CAULIFLOWER V**

Light tempura cauliflower glazed with sweet orange soy.

### **NIJI ROLL**

A vibrant roll of salmon, tuna, avocado & fresh vegetables.

### **GARLIC SAIKORO**

Seared wagyu bites in garlic soy glaze.

### **KANZURI EBI**

Grilled prawns in a spicy citrus kanzuri marinade.

### **VELVET KATAIFI**

Chocolate mousse cake with pistachio ice cream  
and crisp kataifi.

