

■ STARTERS ■

Lobster Dumplings

Lobster and Scallions in Golden Fried Crisp Rice Leaves, Served on Two Delicious Sauces

Wagyu Beef Tataki

- *Seared and Thinly-Sliced Prime Beef Garnished with Spicy Daikon and Onion Salad, with Lemon-Soy Sauce*

Yakitori

- *Skewers of Grilled Japanese-Style Chicken and Shiitake Mushrooms with Spring Onions Brushed with Soy-Mirin Sauce*

Unagi Kabayaki

Barbecued Fresh Water Eel, Glazed with Sweet Unagi Sauce, Served on Cucumber Salad

Hiya Yakko

Chilled Tofu with Scallions, Freshly Grated Ginger, Soy Sauce and Bonito Flakes

S A S H I M I

- *Blue Fin Tuna, Yellow Tail and Salmon Sashimi*

White Fish Carpaccio with Yuzu and Chives

Fresh Salmon Tartar with Sevruga Caviar and Wasabi Pepper Sauce

S A L A D S

Tuna Sashimi Salad

- *Seared and Sliced Blue Fin Tuna on Fancy Greens, Tossed in Wasabi Dressing Garnished with Tosaka and Hari Nori Seaweed*

Seasonal Greens

With Tomatoes, Cucumbers, Radishes and Daikon, Tossed with Onion Vinaigrette

S U S H I

*Fresh Salmon * Ahi Tuna * Unagi * Shrimp * Spicy Scallop * Squid * Octopus*

House Special Roll

*Spicy Tuna Roll * Tempura Roll * California Roll * Vegetarian Avocado Roll * Spider Roll*

S O U P

- *Miso Soup with King Crab Meat and Fried Tofu*

■ SOBA AND UDON ■

J A P A N E S E N O O D L E D I S H E S

C O L D

Served with Dipping Sauce, Scallions, and Wasabi

Zaru – Plain Soba or Udon Noodles

Tempura – Vegetable and Shrimp with Soba or Udon Noodles

H O T

Served with delicious Broth, Scallions, Shiitake Mushrooms, and Sichimi

Kake – Plain Soba or Udon Noodles

Tempura – Vegetable and Shrimp with Soba or Udon Noodles

Kitsune – Fried Tofu with Soba or Udon Noodles

Chicken – with Soba or Udon Noodles

Wakame – Seaweed with Soba or Udon Noodles

■ **KYOTO SIGNATURE OBON TRAY** ■

Grilled Lobster Tail on Seasonal Vegetables

Filet Steak with Teriyaki Sauce

Vegetable and Shrimp Tempura

Steamed Rice or Crab Fried Rice

Hiyayakko (cold tofu) or Agedashi (deep-fried tofu)

Miso Soup

Japanese Pickles

■ **MAIN DISHES** ■

TEMPURA

With Traditional Mirin-Soy Sauce

Seasonal Vegetables

Jumbo Shrimp

Alaskan Crab Claw

Dipped in Tempura Batter and Crispy Fried

MISO FISH

Broiled Alaskan Black Cod with Miso

Garnished with Young Ginger Stem and White Rice

SEAFOOD BUTTER-SOTEI

*Sautéed Lobster, Scallops, Shrimps, Squid, Snow Peas
and Mushrooms in a Spicy Lemon-Garlic Sauce*

SALMON SHIO-YAKI

Pan-Roasted Salmon with Ponzu Sauce and Wasabi Mashed Potatoes

BEEF TEPPANYAKI

- *Filet Steak Grilled To Order, on Stir-Fried Vegetables Served with Teriyaki Sauce*

PORK OR CHICKEN KATSU

*Panko-Breaded Pork or Chicken Cutlet Golden-Fried, with Cabbage Salad
Ton Katsu Sauce and Spicy Mustard*

SIDE DISHES

*White Rice *Crab Fried Rice * Brown Rice * Seasonal Vegetables
Wasabi Mashed Potatoes*

■ DESSERTS ■

KYOTO GREEN TEA ICE CREAM

With Lichee Nuts and Midori Liqueur

CARAMELIZED SPICED RICE PUDDING

With Berry Sauce

INDIVIDUAL CHOCOLATE CHEESE CAKE

With Passion Fruit Sauce

THE CRÈME BRÛLÉE SAMPLER

Try one of each: Ginger, Passion Fruit, and Coffee Crème Brûlée

ASSORTMENT OF CHILLED
FRESH TROPICAL FRUIT

With Plum Wine

■ TEA ■

JASMINE TEA

GREEN TEA

KOREAN GINSENG TEA

ROASTED JAPANESE TEA

■ COFFEE ■

ESPRESSO

COFFEE

DECAFFEINATED COFFEE

*Please ask your server about our fine selection
of after-dinner liqueurs and other special drinks.*



*Gratuities for your server are at your discretion.
We recommend \$6 per person.*