



YO

KYOTO

Welcome To KYOTO



COCKTAILS & BEER

BONSAI 280
Cap Classique fused beautifully with Chilled Takara Plum Wine

GREEN TEA DESTINY 220
Japanese Nikka Gin, a Splash of Lemonade and Macha Tea

GINGER MIZUWARI 200
Whiskey stirred slowly to allow the natural flavours to develop, the old fashioned way

ASIAN MARY 210
Vodka, Yamasa Soy sauce, a dash of wasabi and fresh lime. Truly Japanese

KYOTO GIN MARTINI 400
The original classic
Rare Kyoto Japanese Gin. Stirred, not shaken

MIDORI ILLUSION 280
Japanese Melon Liqueur, Japanese Vodka, Lemon Juice & Pineapple juice

JAPANESE NIKKA GIN GIMLET 250

KYOTO COSMO 250
This is KYOTO Garden's own variation to the Contemporary Classic. In a Cosmo True Image, fresh Lime & Japanese Vodka are mixed with a Raspberry Sake and a Dash of Nikka Gin

JAPANESE LAGER
Suntory, Kirin, Sapporo, Asahi & Orion 160
Japanese Yuzu Lager 180

SAKE
Sparkling Sake 300ml 550
Unfiltered Sake (Negori) 300ml 600

House Sake (Hot or Cold) Carafe 200
Junmai Daiginjo Carafe 800
Daiginjo Carafe 700
Dassai 23 Junmai Daiginjo Carafe 2500

TO BEGIN

Edamame	90
Ceviche of Fresh Yellowtail	160
Tuna Salmon & Linefish Sashimi Sampler	190
Tuna Tartare of Big Eye	210
4 Oysters	160
Tender Abalone Japanese Style	450
Sake Steamed Mussels	210
Somen Noodles and Clams	170
4 Soya Paper Rolls with Prawns & Scallops	260
4 Japanese Prawn Dumplings	160
4 Steamed Clams	120

THE GRILL

Ecstasy - Scallops, Prawns and Octopus	250
Squid with Lemon Squid Ink	240
Wagyu Japanese Beef thinly Sliced	400
Wagyu Beef, Duck, and Kingklip Sampler	330
Warm Scallops in their Shell	330

SOUP / OSUIMONO

The Sea - Scallop, Prawns, Clams, Octopus, Mussels, and Abalone	280
Miso with Japanese Somen Noodles, Mushrooms, Seaweed and Tofu	160
Miso with Tempura Scallops	280
Clam Miso	180

SALADS

Seared Salmon with Seaweed, Shimeji and Shitake Mushrooms	260
Freshly made Japanese Coleslaw with Crayfish	380
Ocean delight - Octopus, Prawns, Squid with a light, white dressing	230

TEMPURA

Vegetables, Prawns & Scallops	350
4 Oysters	220
4 Deep Sea Alaskan Scallops	350
4 Prawns	260
Mixed Vegetables	220
Tempura Tofu	160
Linefish - Kingklip	220

MAINS

<i>Rice with Kingklip Sauté</i>	280
<i>Steamed Fish in Bamboo Pot (A daily choice of Linefish)</i>	280
<i>Fresh Whole Crayfish in Miso</i>	490
<i>Seared Tuna Sashimi quality, thinly sliced</i>	290
<i>Fat Udon Noodles & Duck</i>	290
<i>Ramen Noodles & Prawns</i>	280
<i>Ramen Noodles & Wagyu</i>	290
<i>Ramen with Mixed Vegetables</i>	190
<i>Ramen Noodles with Japanese Chicken Curry</i>	280
<i>Saffron Japanese Curry, Tempura Tofu, Mushrooms Vegetables & Rice</i>	200

SIDES

<i>Rice with Salmon Roe & Shitake Mushrooms</i>	150
<i>Japanese Grilled Mushrooms (Shitake, Shimeji & Oyster)</i>	140
<i>Sautéed Vegetables</i>	120
<i>Cold Udon Noodles</i>	120
<i>Cold Soba Noodles</i>	120

**ALL SUSHI SERVED WITH
KYOTO'S SPECIAL WASABI & GINGER**



CHEF'S CREATION OF

Tuna, Salmon, Prawns Linefish (Rolls, Nigiri & Sashimi)
Small (12) 340 - Large (24) 680

CHEF'S CREATION SASHIMI

Tuna, Salmon, Prawns & Linefish
Small (9) 310 - Large (18) 620

CALIFORNIA ROLLS (8 PIECES) or HANDROLL

Linefish	180	Tuna	190
Salmon	220	Prawns	180
Eel	450	Alaskan King Crab	600
Crayfish	350	Vegetarian	150
Tuna and Salmon	Kyoto Garden Roll		400
Scallops	Handroll		400

NIGIRI

(2 Pieces)

150

155

140

150

170

170

170

350

350

350

350

350

350

400

450

400

120

350

Yellowtail

Yellow Fin Tuna

Line Fish

Prawn

Salmon

Octopus

Squid

Crayfish

Sweet Prawn

Langoustine

Scallops

Eel

Salmon Roe

Toro (Rich Fat Tuna)

Sea Urchin Uni

Abalone

Tomago Sweet Japanese Omelette

Salmon Aburi Teriyaki (4 pieces)

180

180

160

180

190

170

180

400

650

600

SASHIMI

(4 Pieces)

DESSERT

<i>Green Tea Crêpe with Green Tea Ice Cream</i>	150
<i>Miso Crêpe with Miso Ice Cream</i>	150
<i>Chocolate Crêpe with Chocolate Ice Cream</i>	150
<i>Plum Wine</i>	150
<i>Roasted Rice Tea or Cherry Blossom Tea</i>	75
<i>Roasted Cocoa Tea (Caffeine Free)</i>	75
<i>House Sake warm or chilled</i>	200

WINE LIST

	Glass	Bottle
Sauvignon Blanc		
<i>Ataraxia</i>	150	600
<i>Bouchard Finlayson</i>	120	450
Chardonnay		
<i>Ataraxia</i>	160	650
<i>Bouchard Finlayson Crocodile's Lair</i>	140	500
<i>Bouchard Finlayson Missionvale</i>	170	700
Chenin Blanc		
<i>Daschbosch</i>	150	600
<i>Beaumont White Blend</i>	180	900
Rosé - Sutherland	150	410
Champagne	370ml	
<i>Pol Roger</i>	1100	1800
<i>Ruinart</i>		2000
CC		
<i>Krone</i>	130	450
<i>Silverthorn Genie</i>		450
<i>Noble Hill</i>	150	600
Merlot		
<i>De Grendel</i>	150	520
Pinotage		
<i>De Grendel</i>	150	520
Pinot Noir		
<i>Ataraxia</i>	160	650
<i>Bouchard Finlayson Galpin Peak</i>		700
Cabernet Sauvignon		
<i>Glen Carlou</i>	160	600
Shiraz		
<i>Avondale Samsara</i>		800
The Blend - Gabrielskloof	130	450

