



Welcome To KYOTO



COCKTAILS & BEER

BONSAI

Cap Classique fused beautifully with Chilled Takara Plum Wine

280

GREEN TEA DESTINY

Japanese Nikka Gin, a Splash of Lemonade and Macha Tea

220

GINGER MIZUWARI

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

200

ASIAN MARY

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

210

KYOTO GIN MARTINI

The original classic

Rare Kyoto Japanese Gin. Stirred, not shaken

400

MIDORI ILLUSION

Japanese Melon Liqueur, Japanese Vodka, Lemon Juice & Pineapple juice

280

JAPANESE NIKKA GIN GIMLET

250

KYOTO COSMO

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

250

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	450
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>	330
<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	Vegetarian	150
Crayfish	350	Scallop Handroll	400
Tuna and Salmon	Kyoto Garden Roll	400	

NIGIRI

(2 Pieces)

150	Yellowtail
155	Yellow Fin Tuna
140	Line Fish
150	Prawn
170	Salmon
170	Octopus
170	Squid
350	Crayfish
350	Sweet Prawn
350	Langoustine
350	Scallops
350	Eel
350	Salmon Roe
400	Toro (Rich Fat Tuna)
450	Sea Urchin Uni
400	Abalone
120	Tomago Sweet Japanese Omelette
350	Salmon Aburi Teriyaki (4 pieces)

SASHIMI

(4 Pieces)

180
180
160
180
190
170
180
400
650
600

DESSERT

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

WINE LIST

Sauvignon Blanc

	Glass	Bottle
Ataraxia	150	600
Bouchard Finlayson	120	450

Chardonnay

Ataraxia	160	650
Bouchard Finlayson Crocodile's Lair	140	500
Bouchard Finlayson Missionvale	170	700

Chenin Blanc

Daschbosch	150	600
Beaumont White Blend	180	900
Rosé - Sutherland	150	410

Champagne

	370ml	
Pol Roger	1100	1800
Ruinart		2000

CC

Krone	130	450
Silverthorn Genie		450
Noble Hill	150	600

Merlot

De Grendel	150	520
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Pinotage

De Grendel	150	550
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Pinot Noir

Ataraxia	180	700
Bouchard Finlayson Galpin Peak		800

Cabernet Sauvignon

Glen Carlou	160	600
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Shiraz

Avondale Samsara		800
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The Blend - Gabrielskloof

	130	450
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