

TEPPANYAKI

(option to be prepared on the table; every order includes gohan or yasai yakimeshi)

TEPPANYAKI YASAI (V) (N)

Zucchini, eggplant, onion, sweet potato, broccoli, beans sprouts, fennel, Miso vinaigrette

FISH MIX

Sea bass, red snapper, salmon, fennel, yuzu teriyaki sauce

WAGYU TENDERLOIN (D)

Wagyu tenderloin, truffle butter

ANGUS TENDERLION

Angus tenderloin, teriyaki sauce

POULTRY

Chicken breast, shichimi teriyaki

SEAFOOD MIX

Shrimps, scallops, baby squid, octopus

144

318

525

303

237

400

HOT STONE

FISH MIXED

Sea bass, salmon, tuna, red snapper

SEAFOOD MIXED

Scallop, shrimp, octopus

SURF & TURF

Lobster, wagyu

WAGYU CUTS 150gr

ANGUS CUTS 150 gr

243

338

325

450

237

Choose two sauces from our selection below:

Teriyaki sauce (G), red curry (N), black beans ketchup (G), rock oyster sauce (G) (N), hot beans sauce (G), 5 spice sauce, Japanese sabayon (D)

SUSHI BAR

SASHIMIS (2 PIECES)

SALMON

PICKLED SALMON

TUNA

FATTY TUNA

YELLOW TAIL

RED SNAPPER

SCALLOP

OCTOPUS

SASHIMI MIX ON ICE (20 PIECES)

45

50

45

90

60

50

50

55

260

NIGIRIS (2 PIECES)

SALMON

SMOKED SALMON

TUNA

FATTY TUNA

YELLOW TAIL

RED SNAPPER

SCALLOP/SEARED

OCTOPUS

JUMBO SHRIMP

SEA BASS TRUFFLE (G)

SWEETWATER EEL

AVOCADO

45

50

45

90

60

50

50

55

45

60

60

30

MAKIS (6 PIECES)

MAKISUSHI AVOCADO (D)

Mexican avocado, tofu, arugula, Japanese mayo, cucumber, pickled daikon

MAKISUSHI CRISPY SHRIMP (G) (D)

Daikon tsukemono, spicy mayo, fried shrimp, shimeji mushroom tempura, orange tobiko, spring onion

MAKISUSHI TUNA

Spicy tuna tataki, wasabi tobiko

HOSOMAKI LOBSTER

Coriander red Thai chili, lobster, Japanese mayo

HOSOMAKI SWEET WATER EEL (D)

Sweet water eel, scallop, orange tobiko, Mexican avocado, Japanese mayo

URAMAKIS (8 PIECES)

CALIFORNIA (D)

Orange tobiko, crab meat, salmon, pickled daikon, Mexican avocado, Japanese mayo

TEMPURA JUMBO SHRIMP

Crispy fried shrimp, avocado, smoked salmon, Japanese mayo

OSHIZUSHI (6 PIECES)

OSHZUSHI DOUBLE SALMON (D)

Fresh salmon, smoked salmon, avocado, Japanese mayo, togarashi, onion, cream cheese

SOUPS & SALADS

BUYIABESU (D)

Fish soup, butter squash, asparagus, daikon, sea bass, togarashi rouille on the side

SHIRO MISO

White miso soup, clams, scallop, spinach, tofu, spring onion

AKA MISO (V)

Red miso soup, tofu, spinach, spring onion

KYO SARADA (V)

Fine mix of baby leaves, mushroom mix asparagus, beetroot, pickled daikon, radish, cucumber with a raspberry vinaigrette on the side

TUNA TATAKI CAESAR SALAD (G) (D) (N)

Baby romaine, spicy tuna tataki, KYO's miso Caesar dressing and anchovy tempura

GOMA WAKAME NO SARADA (V) (N) (D)

Fine mix of seaweed, egg cake slices, mushroom mix, daikon carrot and japanese palm dressing

55

60

30

50

60

45

All Prices are in AED and are inclusive of 7% municipality fee, 10% service charge and 5% VAT

(G) Gluten (D) Dairy (N) Nuts (V) Vegetarian

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SNACKS

EDAMAME (V) (G)

Sautéed soy bean with soy sauce and garnished with KYO's special soy salt

EDAMAME ITAMERU (V) (G)

Sautéed soy bean with sweet and sour spicy chipotle sauce

AUBERGINE TEMPURA (G) (D)

Fried eggplant filling with duck confit, marinated in an orange curry, garnished with a coriander sauce

WAGYU JAPANESE CRISPY TACOS 3pces (G) (D)

Crispy tacos of a home-made seaweed tortilla filled with seared wagyu meat topped with sweet and sour yuzu teriyaki sauce and red onion

JAPANESE CRISPY TACOS 3pces (G) (D)

Crispy tacos made with gyoza skin filled with KYO's special spicy tuna or spicy salmon topped with fresh shiso leaves

MIX TACOS 3pces (G)

A piece of KYO's special tacos

STARTERS

FATTY TUNA TATAKI

Den miso, sear fatty tuna, caviar, unagi sauce

SHAKE TATAKI (G)

9 slices of seared salmon with a lightly crust of salt and pepper with orange den miso and pickled red Thai chili, chives and a squid ink cracker

FATTY TUNA TARTAR

Grated fatty tuna, caviar, watermelon aguachile

SHAKE TARTAR (G) (D)

Salmon tartar seasoned with yuzu skin, spring onion, olive oil and lemon juice. Yuzu, kumquat and wasabi financier on the side

MAGURO ZUKE (D) (G)

Pickled tuna in escabeche sauce with vegetables garnish with miso sable

CEVICHE MIX

Fresh tuna, scallop, cooked shrimp, onion, avocado, mango, cucumber, shiso leave, lime juice marinated with orange aguachile sauce

CEVICHE SUZUKI (D)

Sea bass tartar, leche de Tigre, green tobiko, bonito flakes

HAMACHI TIRADITO

Thin sashimi of amberjack seasoned with Fleur de sel and chili garlic sauce, green apple and red onion with pink tiradito sauce on the side

GREEN TIRADITO

Thin slices of salmon and seabass with red onion and green apple decorated with sisho leaves and green tiradito sauce on the side

WAGYU SASHIMI (G)

Slices of wagyu beef marinated in soy sauce with yuzu juice, seared with sesame oil

BLACK COD GYOZA (D) (N) (G)

6 black cod dumplings marinated in miso paste with coriander and lime leave finish with veloute foam

RATATUIYU NO GYOZA (D) (G)

6 steam dumpling filling eggplant and butter squash roasted, finishing with tomato and with truffle sauce

EBI NO GYOZA (G) (D)

6 shrimp dumplings topped with wasabi foam

MAIN

25

EBI NO TEMPURA (D) (G)

Deep fried shrimp, Mexican avocado, asparagus, onion, pumpkin, broccoli, dashi soup, Japanese tartar

30

CITRUS SUZUKI GUAJILLO (G)

Poached sea bass, citrus spicy sauce, orange tobiko, spinach, shimeji mushroom

45

YAKI SHAKE (G)

Salmon, saffron butter sauce, coriander asparagus fried rice, yukari

70

EBI ROBATA (N)

Sautéed vegetables, Japanese picada shrimp

TAKO

Grilled octopus, Mexican avocado hummus

50

TARA NO YUAN YAKI (D)

Grilled black cod, mushroom salad, spinach, butter ponzu sauce

70

NIKUJAGA

Grilled tenderloin, beef dumpling soup

TORI KAREI (G)

Grilled chicken, pumping polenta, Japanese curry

WAGYU RIBEYE (G)

Sansho pepper crust wagyu rib eye, watermelon, shitake mushroom, teriyaki sauce

SHOTORIBU (G) (D)

Pulled milk feed veal, marinated in a teriyaki coriander sauce, mash potato

150

GYUNIKU NO SLIDER 3pces (G) (N)

Wagyu meat patty, smoked tofu, Japanese ketchup, caramelized onion, grilled tomato, hot beans sauce

80

HOTATE MANDARINE (G)

Seared scallop, potato foam, spicy habanero potato salad

120

55

AUBERGINE MISO (V) (N) (G)

Grilled eggplant marinated in sesame miso paste and glazed with teriyaki sauce

70

JAGAIMO (D)

Roasted potato glazed with Japanese sabayon

80

SWEET CORN MISO

Grilled sweet corn marinated in a sweet miso paste

80

YAKIMESHI (V) (G)

Sautéed Rice with vegetables and sesame seed oil

70

GOHAN (V) (G)

Steam rice

130

TORI YAKIMESHI (G)

Sautéed rice with chicken, vegetables and sesame seed

90

60

45

65

SIDES

125

194

132

113

150

195

345

125

410

165

50

188

50

38

82

38

25

50

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