

The Japanese dining experience is a bit different to Western style courses – instead of starters and mains, think tapas. A more leisurely experience, order a couple of items at a time from whichever section interests you and share. There is a bit of a flow laid out in the menu for you but it's not rigid and we encourage you to follow your taste buds! Please note the Japanese way is to serve as chef prepares. If you would like a coordinated service, please do let your host know.

SMALL PLATES

EDAMAME BEANS  **£4.75**
Steamed green soybeans with sea salt.

MISO SOUP **£4.95**
With silk tofu, seaweed and spring onion.

VEGAN OSUIMONO  **£4.95**
Osuimono clear soup.

POTATO SALAD  **£4.95**
Japanese style with karashi (mustard).

NASU AGEBITASHI  **£7.95**
Deep fried aubergine and then served chilled with delicate tensuyu.

GOMA-AE  **£5.95**
Fresh baby leaf spinach blanched and dressed with sesame sauce.

SCALLOP UME-SHISO **£9.95**
Very classical Japanese dish with scallops dressed with plum and shiso pickle. Floral, sweet and sour notes.

BEEF TATAKI **£12.95**
Carpaccio of sirloin with a tangy homemade tomato sauce.

SAKURA SALMON **£9.95**
House par-smoked with cherry blossom tea.
Served with wasabi-caesar dressing.

TAKO-YAKI  **£9.95**
Very famous street food of deep fried crispy octopus fritters served with katsuoboshi, mayo and Japanese BBQ sauce.

NAMA HARUMAKI  **£10.25**
Lettuce, asparagus, onion, avocado, cucumber, wrapped in rice paper with homemade mayo namjiam.

SEA BASS CEVICHE **£13.95**
Carpaccio of sea bass dressed with our incredible gin infused vinaigrette and shichimi togarashi.

 = Vegan
 = Vegetarian
 = Contains gluten

 = Contains nuts
 = Contains shrimp

Please note: our kitchen closes strictly at 1.45 pm and 9.45 pm for last orders.

TEMPURA

TEMPURA MORI  **£16.95**
Mixed lightly battered deep fried vanamei prawns, squid, fish and vegetable.

EBI TEMPURA  **£13.95**
Vanamei prawns coated and cooked with tempura batter.

IKA TEMPURA  **£11.95**
Lightly battered and cooked strips of squid tubes.
Served with tensuyu sauce and smoked chilli salt.

SOFT SHELL CRAB TEMPURA  **£14.95**
Lightly battered and deep fried so it is crunchy on the outside yet remarkably succulent.

FISH UMESHISO AGÈ  **£14.95**
Fish of the day - butterflied fish with plum paste and shiso inside and then coated and cooked with tempura batter.

YASAI TEMPURA   **£12.95**
A collection of the best seasonal vegetables and mushrooms cooked with the light Japanese batter. Served with tensuyu sauce.

GRILLED PLATES

GYOZA VEGETABLE   **£8.95**
Home-made pan grilled dumplings - vegetable.

GYOZA CHICKEN  **£9.25**
Pan grilled dumplings. Served with gyoza sauce.

YAKITORI **£9.95**
Grilled skewers of chicken and leek with teriyaki sauce.

GRILLED LAMB CHOPS **£12.95**
Long marinated in spicy miso, then slow cooked in the sous vide before being finished gently on the grill.

AGE - MONO

WAGYU SPRING ROLLS  **£14.95**
Wagyu minced beef with carrots, cabbage and spring onions in a light pastry roll. Served with lightly spicy tomato sauce and namjin sauce.

AGEDASHI TOFU  **£8.95**
Crispy coated deep fried tofu with tensuyu sauce.

IKA NO PIRI KARA AGÈ **£8.95**
Crispy deep fried squid with hand made chilli sauce. Sauce contains gluten. 

TORI KARA-AGÈ **£10.25**
Tender chicken thigh marinated in soy-sauce, black pepper and cooked with potato starch. Served with Yuzu Aji Amarillo mayonnaise.

NASU DENGAKU  **£8.95**
Half aubergine, deep fried, drained and then dressed with sweet Yuzu-Miso sauce and sesame.

LARGE PLATES

GIN DARA 125GM **£39.95**
Grilled Black Cod is actually Sablefish and unrelated to the cod family. A fatty fish that is also known as ‘Snow Fish’ because the meat is pearly white and the flakes literally melt in the mouth with a very mellow and sweet taste. Marinated with a sweet white miso specifically from Kyoto and served with spicy and sweet miso.

SAIKORO WAGYU STEAK 125GM **£74.95**
Succulent quintuple A grade Japanese Wagyu served Kyoto-style as gently seared cubes. Served with soy and fresh wasabi.

CHICKEN TERIYAKI **£18.95**
Age-mono style - cooked with a crispy coating and then pan-tossed with caramelised teriyaki sauce.

TUNA TATAKI **£19.95**
Sesame seed dressed Tuna, lightly seared on the exterior and served with namjin sauce and carpaccio oil dressed salad.

CONFIT SALMON **£18.95**
Gently slow-cooked until tender, served with a creamy tofu based herb emulsion, complemented by a Japanese-inspired yakiniku barbecue sauce.

BRAISED PORK BELLY (KAKUNI) **£22.95**
Slow-simmered pork belly, enriched with the chef’s inventive touch, offering a layered depth of flavor. Served with a luxurious sauce and vibrant vegetables.

ANKAKE TOFU  **£16.95**
Deep fried crispy coated tofu in smooth thick sauce topped with oriental mushrooms.

SIDE DISHES

STEAMED RICE  **£4.95**

GARLIC FRIED RICE WITH EGG  **£5.95**

WAKAME SALAD  **£4.95**
Seaweed with sesame dressing.

HANDMADE KIMCHI  **£4.50**
In-house prepared spicy pickled cabbage, with just the right balance between spice and fermentation. Delightful accompaniment to the whole meal.

HANDMADE TSUKEMONO **£4.50**
Prepped Kyoto style with salt marination and then pickled in a lightly citrus vinaigrette.

OBANZAI **£3.95**
Kyoto style seasonal vegetable braised in soy, sugar and mirin.

KYOTO KITCHEN SPECIAL ROLLS

There are a great many different techniques that are used for sushi-rolling and so rather than describe those, we thought it better to focus on the high quality ingredients and combinations of flavours and textures when presenting this selection.

We will also be delighted to provide fresh locally grown wasabi as a supplement (£4.50).

WINCHESTER ROLL £18.95

World’s first sushi roll to use wasabi leaf instead of seaweed, our creation uses wasabi from Europe’s only wasabi farm here in Winchester as well as our renowned locally smoked trout. Garnished with edible flowers and yuzu-mayo.

SIGNATURE ROLL £18.95

Chef’s special roll with prawn, tuna filling, topped with seared salmon, mayo, togarashi and light teriyaki dressing.

UNAGI ROLL £17.95

Cream cheese, avocado, onion, cucumber filling with grilled eel and sansho pepper topping. Designed to enhance the smoky taste of the grilled eel.

HAMPSHIRE BEEF ROLL £18.95

High grade local beef, gently seared topping with dressing of spicy yuzu-koshu and light teriyaki sauce, ponzu sauce.

DYNAMITE OSHIZUSHI £16.95

Seaweed less, pressed sushi with prawn tempura and asparagus though the middle, topped with seared salmon and dressed with prawn sambal and chives.

SHIME SABA BOHZUSHI £16.95

Cylindrical pressed sushi with delicately prepared mackerel, shiso, ginger and sesame.

SPIDER ROLL £15.95

Available gluten free on request. Deep fried soft shell crab with tobiko, avocado and cucumber.

DRAGON VOLCANO ROLL £14.95

Prawn tempura, crab sticks, avocado, and tobiko with spicy mayonnaise sauce. (Available gluten free on request).

VEGAN WINCHESTER ROLL £15.95

A vegan version of our World famous sushi roll, made with a selection of vegan ingredients, wrapped with marinated wasabi leaf and served with fresh locally grown wasabi to grate.



Have you tried our new sister restaurant? Located on Jewry Street, the team of specialist Thai chefs have the same focus on quality, fresh ingredients and authenticity of flavour.

ROOMS @KYOTO

Did you know we have rooms available? Clean, modern and comfortable newly decorated rooms with the same understated Japanese feel. Ask your server for details.

SASHIMI & NIGIRI

We use a variety of suppliers in sourcing our exceptional sushi-grade fish including local companies for the best of British seasonal fish and more specialist providers for some of the exotic fishes that grace our selections. We try and source sustainably with consideration to provenance and impact on the wider environment.

CHEF’S OMAKASE SASHIMI SELECTION £49.95

Chef’s selection of 20 pieces of the best available fish. Served with a variety of seaweeds and petals and leaves.

HALF OMAKASE SASHIMI SELECTION £29.95

Chef’s selection of 10 pieces of the best available fish. Served with a variety of seaweeds and petals and leaves.

BLUE FIN TUNA AKAMI (4 PIECES) £14.95

BLUE FIN TUNA CHU-TORO (4 PIECES) £15.95

BLUE FIN TUNA OTORO (4 PIECES) £18.95

BLUE FIN TUNA SELECTION (6 PIECES) £19.95

Sustainably farmed off the coast of Spain, our Blue Fin Tuna collection includes Akami, Chu-toro and the prized Otoro.

	SASHIMI (4 PIECES)	NIGIRI (2 PIECES)
SALMON	£9.25	£7.95
MACKEREL	£9.25	£7.95
HAMACHI	£12.95	£9.95
SCALLOP	£9.25	£7.95
SEA BASS	£9.25	£7.95
BLUE FIN TUNA NIGIRI TRIO	-	£14.95

CHEF’S OMAKASE NIGIRI SELECTION £29.95

Chef’s choice of the best six fish, individually prepared, marinated or dressed, elegantly draped over lightly pressed mounds of rice.

We have been reviewed by:

©Harden's

BBC

THE SUNDAY TIMES

GQ

The Daily Telegraph

Waitrose

LV
LA VANGUARDIA

The Mail
ON SUNDAY

TORONTO STAR

A discretionary service charge of 10% will be added to your bill.



A LA CARTE MENU

