

TOKYO EXPERIENCE

£55 PER PERSON

£80 PER PERSON WITH PAIRED SAKE

ZENSAI

BEEF TATAKI

Local beef gently seared. Served with tomato sauce.

OBANZAI

Very Kyoto - seasonal small snack.

NANBANZUKE

Very classic Japanese dish with cooked fish served in a chilled vinaigrette.

TERIYAKI TOFU

Glazed and grilled.

POTATO SALAD

Japanese style with karashi (mustard).

SASHIMI

Chef's selection of the finest pure slices of fish.

AGE-MONO

CHICKEN TERIYAKI

Slow grilled with caramelised sauce.

SUSHI

3 pieces nigiri, Temaki hand roll and 2 pieces special sushi roll.
Served with Miso Soup.

KANMI

TOKYO PUDDING

Japanese style custard pudding with caramel.

VEGAN EXPERIENCE

£55 PER PERSON

£80 PER PERSON WITH PAIRED SAKE

ZENSAI

TERIYAKI TOFU

Glazed and grilled.

WAKAME SALAD

Goma wakame.

NASU AGEBITASHI

Deep fried and then served chilled with delicate tensuyu.

POTATO SALAD

Japanese style with karashi (mustard).

GOMA-AE

Traditional dish of blanched spinach with hand-made sesame dressing.

REISAI

VEGAN NAMAHARUMAKI

Rice paper rolled vegetables with hand-made spicy vegan mayonnaise.

AGE-MONO

TOFU ANKAKE

Crispy tofu with thickened umami-rich mushroom sauce.

SUSHI

3 pieces nigiri, special vegan roll and temaki hand-roll.
Served with osuimono clear soup.

KANMI

MOCHI

Selection of Daifuku mochi.

KYOTO EXPERIENCE

£75 PER PERSON

£100 PER PERSON WITH PAIRED SAKE

ZENSAI

SAKURA SALMON

Smoked with cherry blossom tea and served with wasabi-caesar dressing.

NANBANZUKE

Very classic Japanese dish with cooked fish served in a chilled vinaigrette.

EBI MAYO

Crispy chilli oil marinated king prawn with lightly spicy tomato mayo.

POTATO SALAD

Japanese style with karashi (mustard).

OBANZAI

Very Kyoto - seasonal small snack.

SASHIMI

Chef's selection from our premium daily collection.

YAKI-MONO

SAIKYO GINDARA

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 in saikyo miso and served with sweet and spicy miso sauces.

SUSHI

3 Piece Nigiri, Temaki hand roll, Winchester roll and Tamago-yaki. Served with miso soup.

KANMI

MATCHA TIRAMISU

Home made with layers of refined tea and cream.

THE AKASHI-TAI SAKE BREWERY

AKASHI-TAI Sake Brewery is a family owned boutique sake producer based in Akashi City, a fishing town in Hyogo prefecture, Western Japan. The brewery has been producing premium sake, shochu and umeshu for over 140 years. While maintaining a traditional hand crafted approach, AKASHI-TAI is also exploring new ideas and innovative flavours.



SAKE TASTING NOTES

JUNMAI TOKUBETSU

Showcasing the natural flavour of Hyogo's Yamadanishiki rice grain, this sake has a satisfyingly umami flavour profile which is rich but refreshing.

JUNMAI DAIGINJO

Fine, floral, delicate and chilled, this is the best accompaniment to sushi and sashimi.

HONJOZO TOKUBETSU

From lightly milled and polished rice, this warm sake is the perfect addition to the first course.

HONJOZO GENSU TOKUBETSU

Slightly more refined with earthier, rounder flavour.
Served ambient.

UMESHU

Infused with plum fruit and plum stone (giving it an almond undertone) and aged 2 years, this sake is sweet and incredibly smooth.



OMAKASE AT KYOTO KITCHEN

Experience the pinnacle of Japanese dining with Kyoto Kitchen's exclusive Omakase Experience. Curated by Chef Shintaro Ito, this intimate multi-course journey showcases the finest seasonal ingredients through exquisite dishes crafted with precision and passion.

Watch as Chef Ito masterfully prepares each course, blending traditional Edomae-style techniques with innovative flavours. Paired thoughtfully with premium sake and wine, every bite is a celebration of authenticity, craftsmanship, and hospitality.

Available Thursday to Saturday evenings and Saturday lunch for up to four guests, this unique Sushi Kappo experience promises an unforgettable culinary adventure in Winchester.



Ask the team for more information or scan the QR code for more information and to book.



KYOTO RESTAURANT & ROOMS

EXPERIENCES

Our set menus are the perfect way to get a sample of Japanese Cuisine with its wonderful array of ingredients, techniques, textures and tastes. The menus are designed to showcase a mix of traditional and modern dishes – all prepared and presented with the attention to detail synonymous with Kyoto Kitchen.

