

KYOTARO

FOOD MENU

TRADITIONAL JAPANESE

14101141				
AKAMI		\$7		
CHUTORO		\$9		
TORO		\$11		
OYSTER		\$4		
товіко		\$5	DONBURI	
WHITE FISH		\$6		
CLAM CHOCO	LATA	\$6	Rice bowls with 80 grams of protein	
SALMON		\$7	HAMACHI JALAPEÑO	\$28
KAMPACHI		\$6	CHIRASHI DON	\$24
UNAGI		\$6	SPICY TUNA DON	\$23
HAMACHI		\$8	SALMON IKURA DON	\$23
MIRUGAI		\$8		
IKURA		\$8		
LOBSTER		\$10	RAMEN TONKOTSU	
UNAGI FOIE		\$11	Pork-based soup	
UNI		\$14		
AMAEBI		\$16	Braised bacon, soft egg, naruto, wakame seaweed,	
AMAEBI UNI		\$19	chives and garlic oil	\$15
SASHIM	I Japanese delicacy cor	nsisting of fre	esh raw fish sliced into pieces.	
TORO		\$25	KAMPACHI	\$25
HAMACHI		\$22	CATCH OF THE DAY	\$22
CHUTORO		\$22	MIXED	
AKAMI		\$21	3 MIX	\$26
SALMON		\$17	5 MIX	\$35

MIGIRI

APPETIZERS

EDAMAME WITH FURIKAKE	 \$15
SEAWEED SALAD WITH SALMON SKIN	 \$10
GREEN SALAD WITH SESAME DRESSING	 \$10

YAKIMESHI

VEGGIE	 \$11
CHICKEN	 \$13
RIB EYE	 \$21
LOBSTER	 \$34

WHITE RICE

GOHAN	\$11
WHITE RICE WITH SHRIMP POWDER	\$13
WHITE RICE WITH SALMON POWDER	\$21

TEMAKI MAKI

Rolls made from sushi rice and seaweed filled with fish or vegetables.

	MAKI TEMAKI		MAKI TEMAKI
TEKA MAKI	\$12 \$10	IKURA ROLL	\$16 \$14
SALMON AGUACATE	\$12 \$10	SOFT SHELL CRAB ROLL	\$15
HAMACHI NEGI	\$12 \$10	UNAGI SPECIAL ROLL	\$20
SPICY TUNA MAKI	\$16 \$12	UNI TEMAKI	\$20
NEGI TORO	\$16 \$12	MAGURO ESPECIAL	\$35

SIDE DISHES

4 GYOZAS WITH PORK	\$13	CEA CHELLC	
4 GYOZAS WITH SHRIMP	\$13	SEA SHELLS	
4 WITH RIB EYE & FOIE GRAS	\$14	They're rich in lean protein,	
4 WITH RIB EYE & FOIE GRAS	\$15	healthy fats and minerals.	
HAMACHI KAMA	\$17	NATURAL OYSTER	\$7
SHRIMP TEMPURA (5)	\$22	CLAM CHOCOLATA	\$7
MAGURO TATAKI	\$20	URCHIN OYSTER	\$15

DESSERT

TRADITIONAL JAPANESE ICE CREAM \$10 (ask your waiter for available flavors)

JAPANESE BEER

ASAHI SUPER DRY 330 ML	\$6
KIRIN ICHIBAN 355 ML	\$6
ORION 334 ML	\$6
SAPPORO 650 ML	\$15

SAKE

HATTORI 375 ML	\$21
KIKUSUI JUNMAI 334 ML	\$24
HANA LYCHEE 375 MI	\$20



Kyotaro is committed with our guests,

All our products are selected by our chef Vicente Oropeza.

Prices are in dollars with tax included.

"Consuming raw or undercooked seafood or shellfish may increase your risk of foodborne illness"