ESSENCE OF KYATCHA

Kyatcha brings a creative twist to traditional Japanese cuisine implementing a unique assortment of signature dishes to amaze all your senses.

From the gardens and oceans right to your plate. We use seasonal products of impeccable freshness and quality to amaze your palate.

Experience the unique and exciting flavour combinations and discover all the delicacies that Kyatcha has to offer.



OTSUMAMI

Small bites to start the night with, or should accompany your drink.

CRISPY RICE TUNA TARTARE

Crispy rice topped with spicy tuna tartare, spring onion and honey soy.

CRISPY RICE SALMON TARTARE

Crispy rice topped with yuzu salmon tartare, spring onion and honey soy.

AKAMI RICE CRACKERS

Bluefin tuna, crispy rice crackers and kyuri salsa.

+ Caviar supplement

WAGYU GYOZA

Pan-fried gyoza of wagyu and mushroom served with truffle teriyaki.

+ Caviar supplement

EBI GYOZA

Pan-fried gyoza of shrimp served with avocado and kyuri salsa.



WAGYU NIKKEI BUNS

Seared wagyu burger in a baby brioche bun served with a nikkei tartare sauce.

+ Caviar supplement

KARAAGE HONEY SOY

Deep-fried chicken thigh coated with a honey soy glaze.

SPICY KARAAGE

Deep-fried chicken thigh coated with a spicy gochujang glaze.

ORANGE CAULIFLOWER

Deep-fried cauliflower in tempura coated with orange garlic soy sauce.

SHRIMP TEMPURA

Shrimps in tempura topped with teriyaki sauce and spicy mayonnaise.

HOTATE GURATIN

Scallop gratin served with parmesan, shiitake and a spicy custard emulsion.

HOTATE TRUFFLE

Wild scallop grilled with garlic butter soy, served with shiitake mushroom and black truffle sauce.



SASHIMI & COLD DISHES

Not only do we serve sashimi, a Japanese delicacy primarily consisting of sliced raw seafood, we expand on that base with tataki, tiradito and tartare. Thoughtfully prepared to highlight the product's character.

SASHIMI MORIAWASE 12 PCS / 16 PCS

Assorted sashimi from the chef.

SAKE 4PCS

Norwegian salmon.

AKAMI 4PCS

Bluefin tuna.

HAMACHI 4PCS

Japanese amberjack.

TORO 4PCS

Fatty bluefin tuna.

CHILI GARLIC OYSTERS 2PCS

Oysters topped with miso gochujang, garlic, white onion and parsley.

PASSIONERUIT OYSTERS 2PCS

Oysters served with sparkling sake, passionfruit, tobiko and shallots.



HAMACHI TIRADITO

Thin slices of amberjack with ikura, jalapeno, mango and a ponzu dressing.

CHU TORO TATAKI

Seared fatty tuna with black sesame crust, yuzu gel, chili daikon, goma layu dressing.

WAGYU TATAKI

Flame grilled wagyu entrecote, truffle, asetra caviar and truffle ponzu dressing.

WAGYU TARTARE

Chopped wagyu, teriyaki butter rice with a shiro shoyu, finished with takuan, shallots, truffle and quail eggs.

AVOCADO TARTARE



Avocado, mango, wakame and cherry tomatos topped with red onion, raspberries and aji amarillo.

NIGIRI 2 PIECES

Ni-giri translates to "two fingers". As the name implies, this is a small, delicious treat. Fish or meat combined with our sushi rice torched with several sauces.

AKAMITRUFFLE

Flambeed bluefin tuna with truffle cream and kataifi.

TORO

Fatty bluefin tuna with asetra caviar and chives.

TORO ABURI

Flambeed fatty bluefin tuna and yuzu kosho.

SAKE ABURI

Flambeed salmon with mayonnaise and kataifi.



HOTATE ABURI

Flamed scallops with truffle ponzu and asetra caviar.

GYU TRUFFLE

Flambeed beef with truffle, chives and parsnip.

WAGYU ABURI

Flambeed wagyu entrecote with honey soy, garlic chips and smoked maldon sea salt.

WAGYU TRUFFLE

Flambeed wagyu entrecote with truffle cream and kataifi.



SUSHI 4 PIECES

When it comes to sushi, for kyatcha this means ensuring the authentic philosophy fused with modern western flavours and techniques. Together with the team of professionals, Kyatcha monitors authenticity, always putting creativity first.

SHRIMP ROCK TEMPURA

Tempura fried shrimps with crab salad, avocado salsa topped with chili and chives.

GYU TRUFFLE

Seared beef with asparagus, cabbage and carrots, avocado topped with mayonnaise, truffle and teriyaki.

CRISPY HOTATE

Seared scallop tartare, daikon, asparagus, avocado, tobiko, panko, wasabi crème.

SAKE MISO

Seared salmon, panko fried shrimps with cabbage and carrots and a yuzu miso dressing.

SPICY MAGURO

Spicy tuna tartare, cucumber, togarashi, spring onion, purple shiso.

NIJI ROLL

Salmon, tuna, hamachi, asparagus, cabbage, carrot, avocado, ikura and wasabi crème.



SAKE GURATIN

Seared salmon, crab salad, avocado and cucumber with a gratinated spicy gruyere sauce.

SPICY SOUR EBI

Panko fried shrimps with avocado, cabbage and carrots, spicy mayonnaise and chili lime dressing.

TARTARE ROLL

Grilled salmon and tuna tartare topped with honey soy and chives.

TORI MANGO

Deep-fried chicken thigh, mango, cucumber, spicy mayonnaise.

KING OYSTER ®

Marinated king oyster mushroom with avocado salsa and a truffle yuzu mayonnaise.

SWEET SHIMEIJI

Marinated shimeiji mushrooms, oshinko, daikon and caramelised pecans.

ROBATA

Japanese charcoal grill cooking served with the chef's selection of sauces and garnishes.

MEAT & POULTRY

WAGYU ENTRECOTE

Wagyu entrecote served with two different sauces and smoked maldon salt.

GARLIC SAIKORO

Australian wagyu served with wafu dressing, shallots and garlic chips.

YAKINIKU

Marinated flat iron steak in a homemade yakiniku sauce.

WAKADORI

Chicken thigh glazed with a butter garlic soy sauce.

RAMURAKKU

Rack of lamb marinated with sansho pepper served with ginger spice soy.



SEAFOOD

MISO BLACK COD

Black cod marinated in miso for forty eight hours, wrapped in a hoba leaf.

KING CRAB GURATIN

Gratinated Alaskan king crab served with ponzu lime butter.

SAKE KABAYAKI

Grilled salmon glazed with a sweetened spiced soy sauce.

KANZURI EBI

Jumbo tiger prawns grilled with kanzuri butter glaze, served with nikkei tartare sauce.

VEGETABLES & SIDES

YUZU BUTTER CORN Sweet corn with yuzu kosho butter.

NASU DENGAKU SGRILL GRAND Grilled Japanese eggplant glazed with sweet goma miso.

MISO ASPARAGUS

Grilled asparagus with miso sauce and beetroot chips.

GOHAN Steamed white rice.

