

# Kyoto Sushi

## NIGIRI / SASHIMI

- FRESH WASABI (NAMA-WASABI) 7
- \* TUNA BELLY (TORO) 25 / 45
  - AVOCADO (ABOKADO) 6 / 8
  - SHRIMP (EBI) 10 / 16
  - \* OCTOPUS (TAKO) 10 / 17
  - \* SQUID (IKA) 9 / 15
  - \* ESCOLAR (ABURASOKOMUTSU) 16 / 26
  - \* FLYING FISH EGG (TOBIKO) 10 / 17
  - \* SMELT EGG (MASAGO) 10 / 17
  - SWEET EGG (TAMAGO) 9 / 15
  - \* MACKEREL (SABA) 10 / 18
  - \* TUNA (MAGURO) 12 / 20
  - \* YELLOWTAIL (HAMACHI) 12 / 20
  - \* SALMON (SAKE) 12 / 20
  - FRESH WATER EEL 14 / 24
  - \* SALMON EGG (IKURA) 13 / 19
  - \* ALBACORE (SHIRO MAGURO) 10 / 18
  - \* SURF CLAM (HOKKIGAI) 10 / 17
  - \* SWEET RAW SHRIMP (AMAEBI) 15 / 23
  - \* SCALLOP (HOTATEKAI) 17 / 25
  - CRAB (KANI) 12 / 20

## SPECIALTY SASHIMI

- \***Gf** BEEF SASHIMI (RAW) 24  
Filet Mignon, house spicy sauce, sesame seeds, green onion
- \***Gf** BEEF TATAKI 23  
Seared New York, spicy ponzu, sesame seeds, jalapeños, scallion
- \* PEPPER TUNA SASHIMI 25  
Seared Tuna with pepper and wasabi sauce
- \***Gf** TUNA TATAKI 23  
Seared Tuna with spicy ponzu, sesame seeds, and scallion
- \***Gf** HAMACHI TATAKI 24  
Seared Yellowtail with spicy ponzu sauce and jalapenos
- \***Gf** ESCOLAR TATAKI 27  
Seared Escolar with spicy ponzu sauce, Spicy garlic, green onions
- \***Gf** OYSTER SASHIMI (SEASONAL) 18  
Spicy Ponzu, sesame seeds, masago, scallion, and sriracha

## CHEF'S CHOICE

ANY SUBSTITUTIONS WILL RESULT IN EXTRA CHARGE

- \***Gf** SUSHI MISHMASH 30  
Maguro, Shiro Maguro, Sake, Ebi, Hokkigai, Hamachi, ½ California Roll OR Spicy Tuna Roll
- \***Gf** KYOTO SUSHI MISHMASH 45  
Maguro, Sake, Hamachi, Shiro Maguro, Ebi, Escolar, Hokkigai, Tamago, ½ Spicy tuna AND ½ California Roll
- \***Gf** KYOTO SASHIMI MISHMASH 45  
3pcs of Maguro, Shiro Maguro, Sake, Escolar, Hamachi and Tako

20% gratuity included for parties of 5 or more