Value Price Platter

1. Gluten Free Sushi Sakura 3,300

Medium Fatty tuna, Tuna, Greater Amberjack, Snapper,
Salmon, Ebi (Prawn), Octopus without the sauce, Squid



Most Popular

2. Gluten Free Sushi Momiji 3,500

2 Medium Fatty Tuna, 2 Salmon,
2 Ebi (Prawn), 2 Tuna



3. Gluten Free Sushi and Rolls 2,000

Salmon, Tuna, Greater Amberjack, Ebi (Prawn)
3 Tuna Rolls, 3 Cucumber Rolls



*Fish may be changed depending on the season or day.
*You can change Sushi in Platters for another Sushi.
(Price may be changed)

Nigiri

*Platter is more reasonable than ordering sushi individually

Price for 1portion (1piece)

Tako (Octopus) 330



*served without the sauce

Ika (Squid) 330



Kanpachi (Greater Amberjack) 380



Ebi (Prawn) 380



Maguro (Tuna) 400



Salmon 400



Chu-Toro (Medium Fatty Tuna) 680



Uni (Sea Urchin) 900



Aburi (Seared, torched, half cooked)

Salmon Aburi (Salmon Seared) 430

Chu-Toro Aburi (Chu-Toro Seared) 730

Other Popular Sushi

Saba (Mackerel) 380

Tai (Snapper) 380

Amaebi (Sweet Shrimp) 380

We offer craft “Tamari” gluten free soy sauce for free.
Hand made with a traditional method, aged in a wood tub for 3 years.

A bottle (100ml) is also available at 650.



Rolls

Cucumber
(3 pcs) 300
(6 pcs) 550



Tuna
(3 pcs) 500
(6 pcs) 900



Salmon
(3 pcs) 500
(6 pcs) 900



Traditional Vegetable Rolls

Ume Shiso Rolls (Pickled Plum and Shiso Leaf)	(3 pcs) 300	(6 pcs) 550

Other Popular Rolls

Salad Rolls (Prawn, Cucumber or Lettuce, Mayonnaise)	(6 pcs) 900
Tuna and Cucumber Rolls	(6 pcs) 900
Salmon and Cucumber Rolls	(6 pcs) 900

*Toro (Fatty Tuna) is limited in quantity and we may have to use Chu-Toro (Medium Fatty Tuna) instead.

Premium

Toro

1pc 1,100 / 2pcs 2,200



Toro and Negi Toro 2,900

Toro 2 pcs and
Negi Toro (Green Onionand Toro) Rolls 3pcs



Negi Toro Rolls 6pcs 1,800

Traditional Kyoto Sushi

Sabazushi (Pickled Mackerel Sushi)
4 pcs 1,800

*Each piece is larger portion than Nigiri.
*Pickled mackerel has sour and slightly fishy flavor.



Sashimi 刺身

Assorted 5kinds (10 pcs) 5種盛り	1,700
Greater Amberjack, Sweet Shrimp, Salmon, Snapper, Tuna,2pc each *Fish may be changed depending on the season or day.	
Tuna マグロ (6 pcs)	1,600
Snapper たい (6 pcs)	1,500
Greater Amberjack かんぱち (6 pcs)	1,500
Salmon サーモン (6 pcs)	1,600
Squid いか	1,200
Cooked Octopus たこぶつ	1,000
Uni (Sea Urchin) うに	2,200


Assorted Sashimi


Tuna Sashimi


Salmon Sashimi

Grilled 焼き物

*It may take 15 minutes.

Grilled Tile Fish 甘鯛塩焼き	2,800
Grilled Salmon 焼き鮭	1,100
Grilled Mackerel サバ塩焼き	850
Grilled Scallops 貝柱塩焼き	1,100



Grilled Tile Fish

Others その他

Edamame 枝豆	430
Miso Soup みそ汁	450

Light miso-based miso soup with tofu and seaweed

Plain Rice (150g) ご飯	300



Edamame

Dessert デザート

Iced Matcha Cream Brulee アイス風抹茶茶クリームブリュレ	950



Iced Matcha Brulee

Local Sake

Price: Small cup（60ml≒2oz）
Small bottle（180ml≒6oz）
Large bottle（300ml≒10oz）

Sake lists selected by Mitsuru, the third generation of Kikyo Sushi, who has the qualification of Sake.

1.“Shotoku Junmai Karakuchi” Shotoku Shuzo (Kyoto, Kyoto)

Made by one of the popular breweries in Fushimi, which is famous as a sake brewery town.
Its dry taste goes well with sushi and sashimi

Junmai
Light & Dry

400
1,150
1,830

2.“Kasa Ichiyou” Ikeda Shuzo (Maizuru, Kyoto)

Brewed in Maizuru city located in the north Kyoto area facing to Sea of Japan,
this sake is crisp, well balanced. Good with any Japanese food but especially tempura.

Tokubetsu Junmai
Balanced

400
1,150
1,830

3.“Kagura Black” Matsui Sake Brewery (Kyoto, Kyoto)

Unpasteurized and undiluted sake. Made from very finely polished rice, its sweet and
fruity flavor lingers on the nose.

Junmai Daiginjo
Light & Sweet

440
1,300
2,080

4.“Banshu Ikkon Extra Dry” Sanyohai Shuzo (Shisou, Hyogo)

Extra dry with full of richness of rice, which goes very well with fish.
While the flavor is delicate, its aftertaste is refreshing without lingering in the mouth.

Junmai Ginjo
Dry

420
1,230
1,960

5.“Shinomine Extra Dry Muroka Nama Genshu” Chiyo Shuzo (Gose, Nara)

Beyond its sharp dryness, it offers a refreshing umami flavor and a hint of fruitiness.
Flavorful unpasteurized and undiluted sake with a clean, dry finish.

Junmai
Dry

420
1,230
1,960

6.“Tamagawa Muroka Nama Genshu” Kinoshita Brewery (Kyotango, Kyoto)

Unpasteurized and undiluted sake. Rich combinations of acidity and umami taste, nice either when chilled or warmed. *Small or Large bottle can be served as hot sake.

Junmai	420 1,230 1,960
Rich	

7.“Zaku Ho No Tomo” Shimizu Seizaburo Shoten (Suzuka, Mie)

Well balanced fresh and ripe fruit on the nose, with a hint of lychee.
Its umami from rice on the palate is followed by a clean, crisp finish.

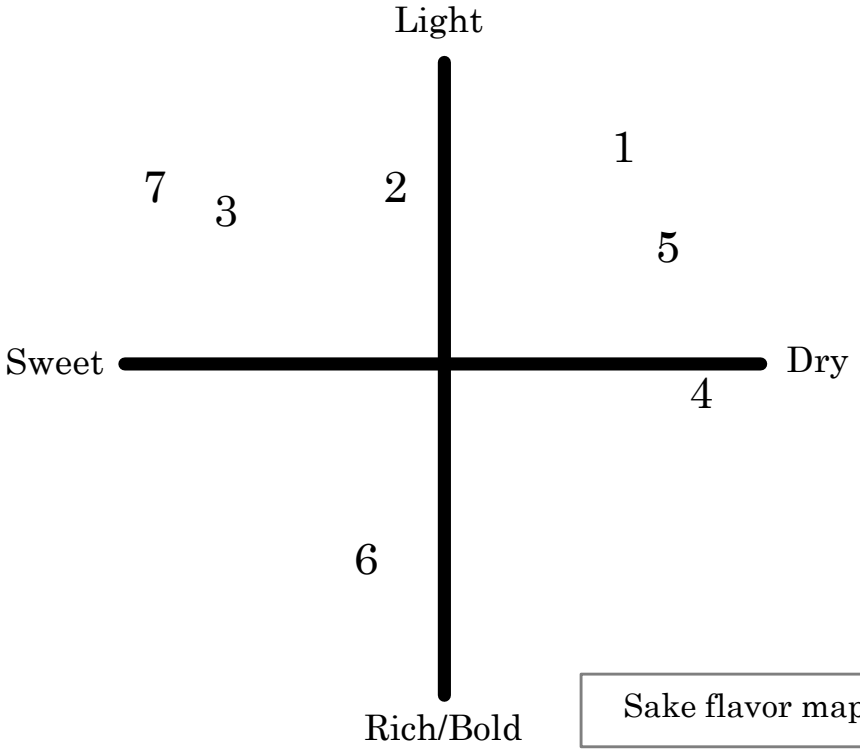
Junmai Ginjo	440 1,300 2,080
Light & Sweet	

Sake Tasting

A tasting set featuring three different small cups. Perfect for those who would like to enjoy and compare a variety of sake.

A. Best for sushi (Light & Dry) … 1,4,5 1,200
B. Different 3 flavors… 5.6,7 1,230
C. Enjoy Kyoto… 1,2,3 1,200
D. Your choice 1,250





Sake flavor map

Premium Local Sake

“Eikun Sparkling Sake Cloudy” Saito Shuzo (Kyoto, Kyoto)

Made with 100% Kyoto-grown rice, this sparkling sake features a gentle fruity aroma, a slightly sweet flavor profile, and a lively carbonation that makes it exceptionally easy to drink. It is carefully crafted through a slow secondary fermentation in the bottle.
It is carefully crafted through a slow secondary fermentation in the bottle and presented in a cloudy sake style, allowing it to develop a richer aroma and deeper flavor.

Sparkling Sake

5,500
Bottle
(360ml≒12oz)



“Eikun Ikkon” Saito Shuzo (Kyoto, Kyoto)

The rice used for this sake is polished down to 35%, which brings clean, pure taste to the sake.
Fruity and rich aroma with elegant flavor, yet crisp aftertaste.
Brewed by a long-established brewery in Fushimi area of Kyoto, it receives high praise.

Junmai Daiginjo

15,000
Bottle
(720ml≒24oz)
with a wood box



Hot Sake

Small bottle (150ml≒5oz)	650
Large bottle (300ml≒10oz)	1,250

Japanese Wine

Our wine list highlights wines from small-production Japanese wineries, known for their craftsmanship and quality.

【White】

1. Arugabranca Clareza Katsunuma Winery (Yamanashi), Koshu Grape — Dry — Glass 1,000 Bottle 6,000

Dry white wine made from Japanese white grape Koshu, which goes well with sushi or sashimi.

2. ReSTAURANT No-Oto wines (Nagano), Chardonnay & Koshu Grape etc. — Dry — Glass 1,600 Bottle 9,000

Juicy and fruit-forward, with notes of white and yellow fruits and citrus, and a smooth texture.

3. Albariño CAVE D'OCCI (Niigata), Albariño — Dry — Bottle 11,000

Fresh citrus notes with rich minerality, a hint of salinity, and a pleasantly bitter finish.

4. HATSUYUKI NIKI Hills Winery (Hokkaido), Kerner — Dry — Bottle 15,000

Crisp acidity characteristic of Hokkaido. Fermented at low temperatures to bring out the full aroma of Kerner grapes.

【Red】

1. Collection Superieure BELLWOOD VINEYARD (Yamagata), Pinot Noir & Black Queen

A red wine with elegant tannins and refreshing acidity in perfect harmony. — Medium body — Glass 1,500 Bottle 8,250

2. KUJU PINOT NOIR Catwalk KUJU WINERY (Oita), Pinot Noir — Medium body — Bottle 11,000

Delicate fruit flavors with elegant, mineral-driven acidity and a refreshing cool-climate character.

3. Tatenogahara Merlot Barrel-aged Domaine Beau (Toyama), Merlot — Full body — Bottle 13,000

Blackberry and cassis flavors with delicate spice notes from barrel aging. A great match for fatty tuna or medium fatty tuna.

【Sparkling】

Ajimu Sparkling Wine Ajimu Winery (Oita) , Chardonnay — Dry — Bottle 9,000

A bottle-fermented sparkling wine with a fine balance of fruit, crisp acidity, and minerality, followed by a pleasantly bitter finish and refreshing citrus notes.

Japanese Whisky

Neat, on the rock or with soda

Yamazaki Single Malt (45ml≒1.5oz)	1,200
Hibiki Blender's Choice (45ml≒1.5oz)	2,600

Others

Shochu (Japanese distilled Spirit 25% alcohol content) (Sweet Potato)	600
Umeshu Plum Wine on the rock, with soda or hot water	650

Non-alcoholic beverage

Coke		400
Zero Coke		400
Ginger ale		400
Premium 100% Japanese Juice	Apple / Orange	550
Oolong tea		400
Cold Green tea		400
Bottled Mineral water		400
Sparkling water (Perrier 500ml bottle)		550
Soda	Lemon / Yuzu	550

Pot-served Premium Japanese Tea

We use aromatic Japanese tea leaves carefully selected by Zuishoen Tea Shop.
*Tea leaves in a pot is for 2~3 cups, hot water refile is available for free.
*We also have free hot green tea made from powdered green tea.

Genmai-cha (Green tea with roasted rice) 1,000

Sweet and bitter aroma from Green Tea matches with toasty flavor. Less caffein contained.
It's said that Genmai-cha was born in Kyoto about 100 years ago when a tea merchant comes up the idea to add little pieces of roasted rice cake to green tea.

Houji-cha (Roasted Geen tea) 1,000

Slightly coffee-like, unique roasted aroma from roasting. It's familiar tea for Japanese people, commonly enjoyed during or after meals.





