

KID KYOTO

TRUST US

"CLASSIC". A FEAST OF CLASSIC KK DISHES TO SHARE, CURATED BY OUR CHEFS **75PP**

"DELUXE EDITION". FEATURING A SELECTION OF PREMIUM DISHES TO SHARE. **89PP**

"EXPRESS". A SMALLER CURATION, DESIGNED TO GET YOU IN AND OUT IN 90 MINUTES. 12PM-6PM **55PP**

"SAKE SPRITZ SATURDAYS". 2 HOURS OF BOTTOMLESS SPRITZ, BEERS AND WINE + SELECTION OF KK STAPLES. **SAT 12PM – 4PM**

ASK OUR TEAM ABOUT OUR CURRENT OFFERING

SNACKS

- House-made watermelon rind kimchi **6**
- Charred edamame, peppercorn salt **11**
- Grilled daikon mochi, salted cucumber, chilli oil **7ea**

COLD & RAW

- Watermelon, tamari, pickled ginger, wakame **18**
- Figs, black sesame goma, chilli oil **18**
- Beef tartare, umeboshi, mustard greens, egg yolk, sesame cracker **26**
- Ocean trout, yuzu, aji amarillo, kombu oil, finger lime **28**
- Kingfish, white soy, grapefruit, jalapeno kosho **28**

SMALL PLATES

- Japanese beef brisket curry puffs, potato **18**
- Corn ribs, smoked chilli miso, togarashi **18**
- Rice cake yakitori, sweet chilli tare, peanut **16**
- King prawn skewer, lime miso, kosho **28**
- 7 spice karaage chicken, whisky maple glaze **20**
- Takoyaki croquette, octopus, bulldog sauce, katsuobushi **18**
- Pork belly yakiton, char siu glaze, honey **22**
- Chicken tsukune, birds nest, marinated yolk, rayu **20**

LARGER PLATES

- Eggplant dengaku, smoked yoghurt, hazelnut gomasio **26**
- Pork hocks, teriyaki, green apple **32**
- Barramundi, koji butter, wakame oil **38**
- Crispy skin chicken, burnt onion dashi, ginger oil, shallot **38**
- Braised lamb rump, yuzu yakiniku, sesame **52**

SIDES

- “Chahan” fried rice, corn, furikake, fish floss **20**
- Soba noodles, sesame, cucumber, fine herbs **16**
- Baby cos, miso crème fraiche, furikake **16**

DESSERT

- White chocolate purin, rhubarb sorbet, matcha crumb, strawberry **18**
- Yuzu cheesecake, passionfruit, sable, mango sorbet **18**
- Honeydew kakigori, cucumber sorbet, lime curd **18**