

Explore Kyatcha

We believe that the key to the ultimate satisfaction in life is breaking the routines and making unforgettable moments. That thought sparked the inspiration for Kyatcha Explore. All the elements like textures, temperature, colours and flavours are combined in a way to surprise you with a feast like you never had before. Let's embark on this exploration, shall we?

Amuse

A mixture of sweet and sour pickled seasonal vegetables to fire up the appetite.

Sashimi Moriawase

A creative preparation of raw fish featuring the following delights:

Salmon and Hamachi sashimi tataki

Toro Gunkan

Filled with toro tartare seasoned with green shiso wrapped in yakinori. Topped with caviar and spring onion.

Hotate Gunkan

Consists of chopped scallops mixed with Japanese mayonnaise, finished with truffle oil, kataifi and cucumber.

Lobster Ceviche

Chopped lobster with a touch of aji amarillo yuzu dressing with red onion and radish.

KYATCHA

Shrimp Rock Tempura

Every day we try to innovate and improve, but we certainly don't forget about our signature dishes.

The Shrimp Rock Tempura sushi has been on our menu since the beginning of our story. Now, it's time to take it to a higher level, to try this redesigned and elevated dish.

Yasai Tempura

In this tempura dish, you will experience a perfect blend of flavours and structures - hot vegetables, covered with crispy tempura accompanied by a refreshing ginger dressing.

We follow here the Japanese cuisine philosophy which teaches that peace is found in the perfect balance of taste.

Nigiri Moriawase

The traditional way of eating nigiri is to consume it in one bite. In this course, we bring harmony of flavours presented in each of the three pieces:

Wagyu Nigiri

Grilled flavoured toast topped with a slice of A5 Wagyu and caviar.

Langoustine nigiri

Delicate torched langoustine. Served with garlic butter soy and blackberry gel.

Wagyu Steak nigiri

Wagyu tartar served with butter soy rice, nori chip, truffle, quail egg and salsify root.

Robata

The meat, seafood and vegetables of this course come from the robata charcoal grill and present another dimension in our menu – the taste of fire. Each part will be served on different plates to share around the table. You will find there:

Nasu Dengaku

Deep fried eggplant that is grilled with sweetened miso glaze on top.

Yakiniku

Our ribeye is served medium rare with our homemade yakiniku sauce. We developed the sauce using sake, mirin soy and natural fruits such as nashi pear, kiwi, and banana to create the sweetness.

Lobster Claws

The meat of the claws is softer and sweeter than the tail. We serve it with creamy lobster foam.

Dessert

We are closing the menu with a dream of summer. This gorgeous treat takes our imagination to red sunsets and endless white beaches.

We used red fruits such as strawberries, raspberries and rhubarb to prepare a reach fruit gelee. We balanced it with a white chocolate sake cream with a few drops of Japanese yuzu.

The dessert is topped with fresh red fruits, white chocolate pearls and raspberry yuzu fluid gel. The combination is closed with a red fruit macaron and white chocolate plaquet.