



**KYOTO**  
**J O E**  

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**京都ジョー**

**A La Carte**



Sous Vide Abalone  
磯煮鮑魚



Miyazaki Wagyu Tataki  
宮崎和牛塔撻



Crispy Corn & Shrimp Tempura  
炸蝦栗米脆



Spicy Toro Tartare  
香辣金槍魚腩他他



Shrimp Shiso Tempura  
紫蘇炸蝦

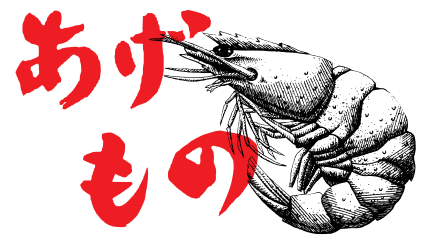
# 前菜



## Appetizers 前菜

 <b>Sous Vide Abalone</b> 磯煮鮑魚	210	 <b>Hanamidori Chicken Shiso Salad</b> 九州華味鳥紫蘇沙律 Tempura chicken, truffle mayonnaise	195
 <b>Miyazaki Wagyu Tataki</b> 宮崎和牛塔撻 Mushroom salad	295	<b>Kyoto Salad</b> 京都沙律 Scallop, tuna, salmon, house dressing	235
 <b>Spicy Toro Tartare</b> 香辣金槍魚腩他他 On lettuce	260	 <b>Goma-ae Spinach Salad</b> 菠菜沙律	115
<b>Crispy Corn &amp; Shrimp Tempura</b> 炸蝦粟米脆 Crispy corn & rice, topped with shrimp tempura, flying fish roe cream sauce	95	 <b>Chilled Tomato</b> 凍蕃茄漬 Marinated with red wine	95
<b>Japanese Gyoza</b> 日式餃子 Pork, shrimp, black truffle oil	150	<b>Spicy Seafood Soup</b> 辣海鮮湯 Hokkaido scallop, king crab leg, shrimp	145
<b>Edamame (Spicy Wagyu Flavour)</b> 枝豆 (辣味和牛)	85	<b>Bacon Miso Soup</b> 煙肉味噌湯	60

# 炸物

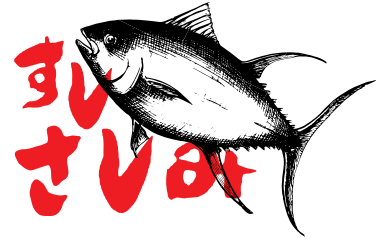


## Agemono 炸物

 <b>Prawn Tempura (3 pcs)</b> 大蝦天婦羅 (3件)	190	<b>Kyoto Beer Fried Chicken</b> 京都啤酒炸雞	180
<b>Assorted Tempura</b> 雜錦天婦羅拼盤 Prawns, sea eels, vegetables	260	 <b>Cauliflower Tempura</b> 椰菜花天婦羅 Sweet & sriracha sauce	150
<b>Deep-Fried Bean Curd</b> 炸豆腐	95	<b>Shrimp Shiso Tempura</b> 紫蘇炸蝦	190



# 刺身·壽司



## Sashimi 刺身盛盒

### Premium Sashimi

極上刺身拼盤 (6款, 每款3件)  
Toro, salmon, yellowtail, chef's choice  
(6 kinds/ 3 pcs each)

760

### Assorted Sashimi

特上刺身拼盤 (6款, 每款2件)  
Tuna, salmon, yellowtail, chef's choice  
(6 kinds/ 2 pcs each)

520

### Tuna Tataki

金槍魚他他  
Seared sliced tuna,  
homemade wafu dressing

290



### Beef Tataki

牛他他  
Seared sliced beef sirloin,  
ponzu sauce

290

## Sushi 壽司拼盤

### Deluxe Sushi

壽司拼盤  
Sushi of Toro, halibut, shrimp, scallop,  
white fish (2 pcs each), chopped toro roll  
with spring onion & sesame

620

### Sushi Combo

壽司盛盒  
Snow crabmeat & toro, salmon, tuna,  
snapper, chopped yellowtail roll with  
spring onion & sesame

460

## A La Carte (2pcs) 單點 (2件)

### Toro

金槍魚腩

200

Sashimi  
刺身

200

Sushi  
壽司

### Shima Aji

深海池魚

100

Sashimi  
刺身

100

Sushi  
壽司

### Red Tuna

金槍魚

130

### Botan Shrimp

牡丹蝦

160

### Sea Urchin (1 portion)

海膽

280

### Seared Japanese Halibut

平目魚

120

### Snapper

鯛魚

120

120

### Seared Kobe Beef

燒和牛

190

### Yellowtail

油甘魚

110

110

### Trio - Scallop, Sweet Shrimp, Sea Urchin

壽司三式

190

### Salmon

三文魚

90

90

### Scallop

帆立貝

140

140

### Sweet Shrimp

甜蝦

100

180



**Seabass Roll**  
海鱸卷

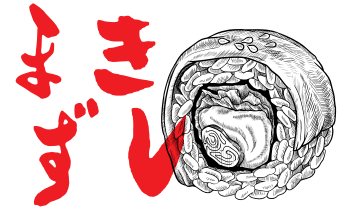


**Kobe Beef Roll**  
神戸和牛舞茸卷



**Tempura Shrimp Roll**  
炸蝦天婦羅卷

# 卷物



## Rolls 卷物

<b>Spicy Trio Roll</b> 三色辣卷 Spicy toro, yellowtail, seared salmon	220	<b>Kobe Beef Roll</b> 神戶和牛舞茸卷 Kobe beef, maitake mushroom, mizuna, seaweed sauce	245
<b>Negi Toro Roll</b> 香蔥金槍魚腩卷 Chopped toro, spring onion, sesame	195	 <b>Spicy Tuna &amp; Salmon Roll</b> 辣金槍魚及三文魚卷 Spicy chopped tuna, sliced salmon	205
<b>Rainbow Roll</b> 彩虹卷 Tuna salad, salmon, yellowtail, crab roe (with no rice)	215	<b>California Roll</b> 加州卷	170

## Cooked Rolls 熟卷物

<b>Golden Salmon Roll</b> 黑松露汁三文魚卷 Buttered salmon, onion, mushroom, black truffle sauce	195	 <b>Tempura Shrimp Roll</b> 炸蝦天婦羅卷 Shrimps, avocado, cucumber, sesame, spicy mayo	180
<b>Seabass Roll</b> 海鱸卷 Slightly-fried, miso seaweed sauce	215	<b>Phoenix Roll</b> 鳳凰卷 Deep-fried spicy chicken, onion, mushroom, garlic	180



**Beef Wasabi Mayo**  
薄牛肉配青芥辣醬



**Grilled Miso Silver Cod**  
銀鱈魚西京燒



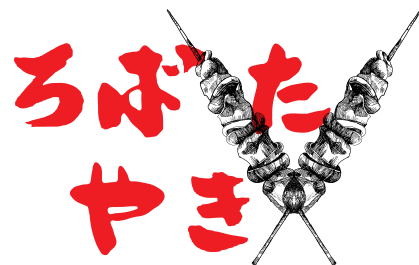
**Robotayaki**  
爐端燒








**Baked Lobster Tail**  
黑松露汁焗龍蝦






# 爐端燒



## Robotayaki 爐端燒

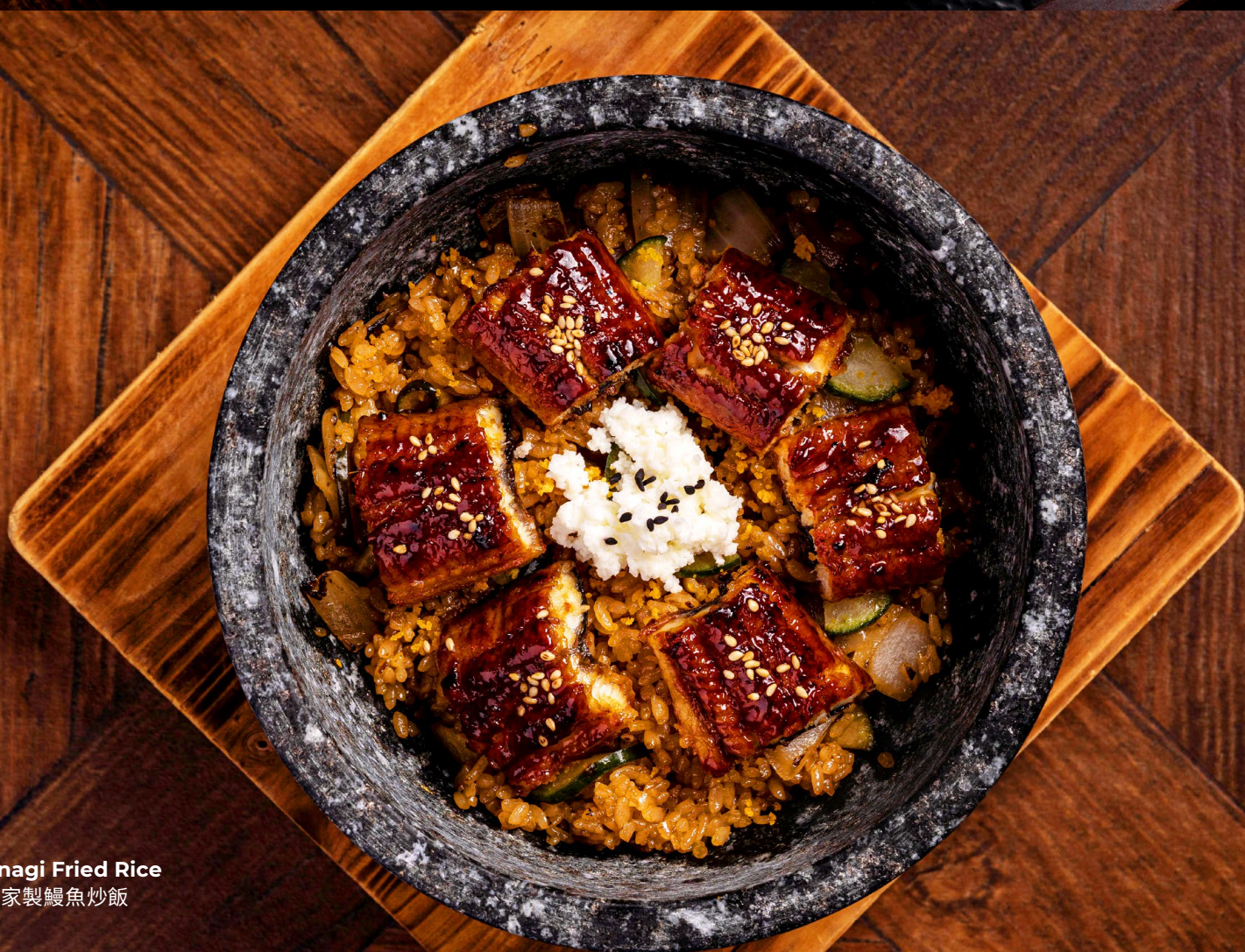
	Per Skewer		Per Skewer
 <b>Miyazaki Wagyu</b> 宮崎和牛	140	<b>Squid</b> 魷魚	60
<b>Thick Cut Ox-Tongue</b> 牛舌	60	 <b>Chicken Thigh</b> 雞腿肉	70
 <b>Beef Tendon</b> 牛肋筋	50	<b>Chicken Wing</b> 雞翼	55
<b>Miyazaki Pork Belly</b> 宮崎黑豚肉	90	<b>Chicken Kidney</b> 雞腎	45
<b>Bacon Tomato</b> 煙肉蕃茄	80	<b>Minced Chicken</b> 免治雞肉棒	60
 <b>Tofu</b> 豆腐	40	<b>Mentaiko Chicken Wing</b> 明太子雞翼	95
 <b>Miyazaki Sweet Potato</b> 宮崎甜蕃薯	35	<b>Chicken Soft Bone</b> 雞軟骨	35

## Hot Dishes 熱盤

	Per Portion		Per Portion
<b>Miyazaki Wagyu Sirloin</b> 宮崎和牛陶板燒 Seared sliced wagyu sirloin	580	 <b>Grilled Miso Silver Cod</b> 銀鱈魚西京燒	295
<b>Beef Wasabi Mayo</b> 薄牛肉配青芥辣醬 Sirloin, garlic, onion	295	<b>Grilled Yellowtail Collar</b> 油甘魚鮫	180
 <b>Grilled Beef Ribs</b> 牛肋骨燒	290	 <b>Baked Lobster Tail</b> 黑松露汁焗龍蝦	290
<b>Grilled Chicken Steak</b> 雞扒燒	195	<b>US Ribeye Sukiyaki</b> 美國肉眼壽喜燒	290



**Onsen Egg & Beef Himi Udon**  
月見牛肉冰見湯烏冬



**Unagi Fried Rice**  
自家製鰻魚炒飯

# 料理



## Rice & Noodles 飯 & 麵

### Unagi Fried Rice

自家製鰻魚炒飯

Grilled eel, pickles, house made sauce

260

### Onsen Egg & Beef Himi Udon

月見牛肉冰見湯烏冬

Served in broth

170

### Gyu Don

日式牛肉飯

US Prime ribeye, onion, garlic,  
house-made sauce

210



### Fried Rice with Boletus, Truffle Oil

黑松露油牛肝菌炒飯

160

### Seafood Fried Rice

日式海鮮炒飯

185

# 甜品



## Desserts 甜品

### Trio of Crème Brulee

三式焦糖布甸

Sesame, green tea, espresso

90

### Japanese Milk Crepe

日本千層蛋糕

70

### Ice Cream

各式雪糕

60



Vegetarian Fried Nagoya Udon  
雜菜炒名古屋烏冬



Cauliflower Tempura  
椰菜花天婦羅



Goma-ae Spinach Salad  
菠菜沙律




Mexican Roll  
墨西哥卷

# 素菜



## Appetizers 前菜

 <b>Spicy Vegetable Tartare</b> 綠天使他他 Mixed vegetable tempura on lettuce	220	<b>Tofu Salad</b> 辣汁炸豆腐沙律 Fried tofu, jalapeño dressing	160
 <b>Goma-ae Spinach Salad</b> 菠菜沙律	115	<b>Vegetarian Gyoza</b> 素餃子 Mock shrimp, vegetables	115
<b>Vegetarian Prawn Salad</b> 素蝦沙律 Fried mock prawn, house dressing	180		

## Robatayaki 爐端燒

Per Skewer

<b>Fukuoka Eggplant with Seaweed Miso</b> 福岡茄子麵豉燒	135	<b>Miyazaki Sweet Potato</b> 宮崎甜蕃薯	35
<b>Kyoto Green Pepper</b> 京都獅子唐	70	<b>Gingko</b> 銀杏	35
<b>Tofu</b> 豆腐	40	<b>Mock Chicken</b> 素雞	45

## Sushi Rolls 卷物

 <b>Mexican Roll</b> 墨西哥卷 Cream cheese, Jalapeño, avocado	175	<b>Edamame Roll</b> 枝豆卷 Edamame tempura, cheddar cheese	175
 <b>Mala Roll</b> 雜菜天婦羅卷 Mixed vegetable tempura, wrapped with avocado	175	<b>Spicy La La Roll</b> 辣味啦啦卷 Jalapeño, beetroot, gingko, avocado, lotus roots, bean curd skin, spicy sauce	175
 <b>Eggplant Roll</b> 茄子卷 Eggplant, beetroots, truffle sauce	175	<b>Fungi Roll</b> 黑金卷 Black fungus, carrot, cucumber, miso sauce	175

## Agemono 炸物

 <b>Cauliflower Tempura</b> 椰菜花天婦羅 Sweet & sriracha sauce	150	<b>Mixed Vegetables Tempura</b> 雜菜天婦羅 Asparagus, eggplant, mushroom, onion, sweet potato & corn	150
 <b>Avocado Tempura</b> 牛油果天婦羅	100		

## Rice & Noodles 飯及麵

<b>Vegetarian Curry Fried Rice</b> 咖哩雜菜炒飯	145	<b>Vegetarian Fried Nagoya Udon (Spicy)</b> 雜菜炒名古屋烏冬(辣)	145
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 Chef's Recommendation 廚師推介

 Vegetarian 素食

Prices are subject to 10% service charge 另收加一服務費

