

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

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**京都ジョー**

**Ikigai Brunch**

12:00 - 15:00

## 2 HOURS FREEFLOW BEVERAGES

2小時任飲追加



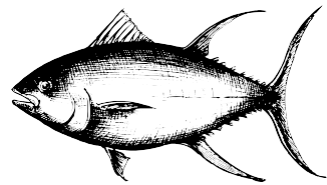
**+\$258**

Champagne, Wines, Sake, Beer, Soft Drinks  
香檳、紅白酒、清酒、啤酒、汽水



**+\$158**

Prosecco, Sake, Beer, Soft Drinks  
汽泡酒、清酒、啤酒、汽水



### Hero Sushi Rolls 卷物

#### Seabass Roll

海鱸卷

Slightly fried, miso seaweed sauce

#### Spicy Trio Roll

三色辣卷

Spicy toro, yellowtail, seared salmon

#### Basil Pork Roll

羅勒豚肉卷

Basil leaves, pork

#### Mexican Roll

墨西哥卷

Cream cheese, jalapeño, avocado

#### Mala Roll

雜菜天婦羅卷

Mixed vegetable tempura, wrapped with avocado

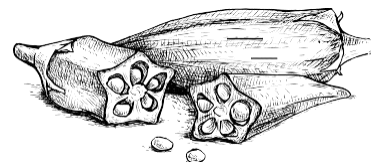
#### Sea Urchin Roll

海膽卷

#### Home Kong Roll

自慢卷

Home-made assorted roll



### Salads / Appetizers 沙律/前菜

#### Spicy Salmon Tartar

Chopped salmon on lettuce

天使香辣三文魚他他

#### Saga Wagyu Sirloin Salad

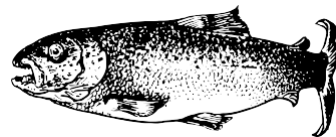
佐賀和牛沙律

#### Miyazaki Pork Salad

宮崎黑豚肉沙律

#### Hokkaido King Crab Leg Salad

北海道鱈場蟹腳沙律



### Sashimi 刺身

#### Yellowtail, Salmon, Botan Shrimp, Chef Recommended

油甘魚，三文魚，牡丹蝦，廚師推介



### Robatayaki Grill 爐端燒

#### Saga Wagyu Beef

佐賀和牛

#### Ox Tongue

牛舌

#### Beef Tendon

牛肋筋

#### Chicken Thigh

雞腿肉

#### Grilled Squid

燒魷魚

#### Miyazaki Sausages

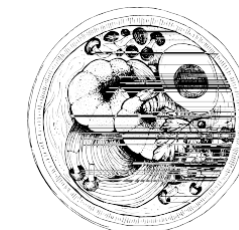
宮崎黑豚肉腸

#### Miyazaki Sweet Potato

宮崎甜蕃薯

#### Green Pepper

唐辛子



### Freshly Made Main Dishes (One dish per person)

即點即製 鮮味美饌

每位可選擇一款主菜

#### Grilled Miso Silver Cod (Additional \$100)

銀鱈魚西京燒 (另加\$100)

#### Seasonal Tempura Combo

雜錦天婦羅拼盤



#### 6 Kinds of Sushi

特上壽司拼盤(6款)



#### Unagi Fried Rice

自家製鰻魚炒飯

#### Angus Prime Ribs and Himi Udon in Broth

安格斯牛肉冰見湯烏冬

#### Grilled Lobster with Truffle Sauce

松露醬烤龍蝦



### Dessert 甜品

#### Fruit & Dessert Platter

水果及甜品拼盤

The content according to the season 食材會因應時令季節不同而有所變更  
Last order is 14:30 最後點餐時間為14:30  
All prices are subject to 10% service charge 另收加一服務費



Chef's Recommendation 廚師推介