



KYOTO
JOE
—
京都ジョー

Meat & Beef Brunch
極上牛肉早午半自助餐
12:00-14:30

[Kyotojoe.com](http://kyotojoe.com)

  [Kyotojoelkf](https://www.facebook.com/Kyotojoe/kf)

\$488 Adult 成人

\$280 Child 小童 (80-120cm height)

FREE-FLOW BEVERAGES

無限添飲優惠



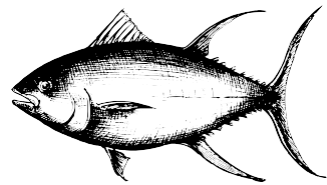
+ \$298

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



+ \$178

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



Sushi Rolls 卷物

Kobe Beef Roll

Maitake mushroom, wrapped with Kobe beef
神戶和牛舞茸卷

Seabass Roll

Slightly fried, miso seaweed sauce
海鱸卷

Spicy Trio Roll

Spicy toro, yellowtail, seared salmon
三色辣卷

Basil Pork Roll

Basil leaves, pork
羅勒豚肉卷

Mexican Roll

Cream cheese, jalapeño, avocado
墨西哥卷

Mala Roll

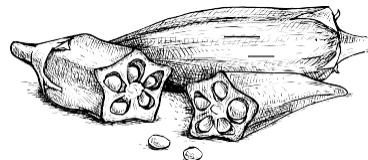
Mixed vegetable tempura, wrapped with avocado
雜菜天婦羅卷

Toro Roll

金槍魚腩卷

Home Kong Roll

Home-made assorted roll
自慢卷



Salads / Appetizers 沙律 / 前菜

Saga Wagyu Sirloin Salad

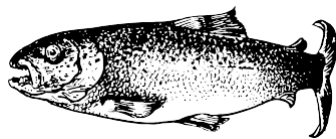
佐賀和牛沙律

Spicy Salmon Tartare

Chopped salmon on lettuce
天使香辣三文魚他他

Hokkaido King Crab Leg Salad

北海道鱈場蟹腳沙律



Sashimi 刺身

Yellowtail, Salmon, Botan Shrimp and Chef Recommended Sashimi

油甘魚，三文魚，牡丹蝦及廚師推介刺身



Robotayaki 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

Chicken Wing

雞翼

Chicken Soft Bones

雞軟骨

Squid

魷魚

Miyazaki Sausages

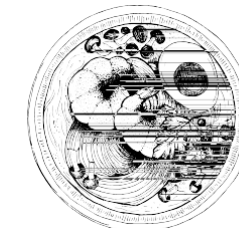
宮崎黑豚肉腸

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)

Beef Hot Pot

牛肉鍋

5 Kinds of Sushi

特上壽司五件



Unagi Fried Rice

自家製鰻魚炒飯



Wagyu Tendon in Sapporo with Thick Curry Udon Soup

札幌和牛肋骨咖哩湯烏冬

Lobster Tempura

龍蝦天婦羅



Dessert 甜品

Fruit & Dessert Platter

水果及甜品拼盤

The items above will change according to season. 因應時令季節，食材將有所改變
All prices are subject to 10% service charge. 另收加一服務費



Chef's Recommendation 廚師推介