



**KYOTO**  
**J O E**  
**京都ジョー**

**Oishii Wagyu Weekend Brunch**

12:00-14:30

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

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

**\$528** Adult 成人      **\$280** Child 小童(80-120cm height)  
All prices are subject to 10% service charge 另收加一服務費

## FREE FLOW BEVERAGES

任飲追加



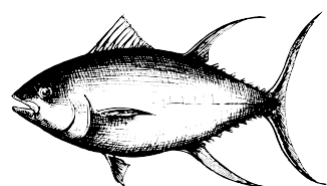
**+ \$298**

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



### Hero Sushi Rolls 卷物

#### Kobe Beef Roll

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

#### 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

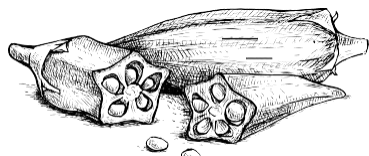
雜菜天婦羅卷  
Mixed vegetable tempura, wrapped with avocado

#### Toro Roll

金槍魚腩卷

#### Home Kong Roll

自慢卷  
Home-made assorted roll



### Salads / Appetizers 沙律/前菜

#### Saga Wagyu Tataki

Sliced Wagyu sirloin with mushroom  
佐賀和牛塔撻

#### Spicy Salmon Tartar

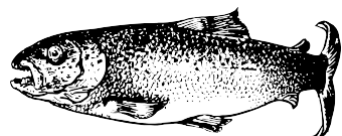
Chopped salmon on lettuce  
天使香辣三文魚他他

#### Prawn Salad

花蝦沙律

#### Hokkaido King Crab Leg Salad

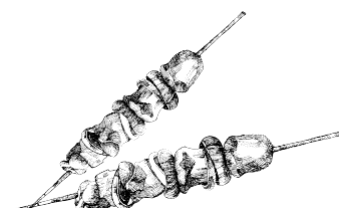
北海道鱈場蟹腳沙律



### 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

#### 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

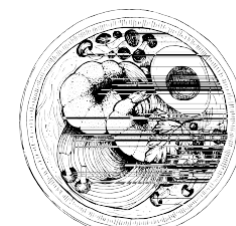
宮崎黑豚肉腸

#### 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)



#### Wagyu Tendon with Sapporo Curry Udon

和牛肋骨札幌咖哩湯烏冬

#### Lobster Tempura

龍蝦天婦羅

#### Saga Wagyu Hot Pot

佐賀和牛鍋



#### Unagi Fried Rice

自家製鰻魚炒飯

#### 5 Kinds of Sushi

特上壽司五件



### Dessert 甜品

#### Fruit & Dessert Platter

水果及甜品拼盤

