

KISUYA SHARE SET MENU

Monday to Thursday / Dinner only

\$58 per person.

\$65 per person with a glass of wine or a beer.

All dishes are designed to be shared, except for the Appetizer Trio.

*Our set menu is available for two or more customers,
and we kindly ask that the entire table orders the set menu.*

COURSE 1

-APPETIZER TRIO-

TUNA TATAKI

Flame-seared fresh tuna. Ponzu. Cucumber. Strawberry puree. Bittersweet sauce. Micro herb.

WAGYU BEEF TATAKI

Seared wagyu beef. Daikon oroshi. Ponzu. Spring onion. Bittersweet sauce. Fried Garlic chips. Micro herb.

KINGFISH CARPACCIO

Fresh hiramasa kingfish. Jalapeño. Yuzu ponzu. Micro herb.

COURSE 2

-CHICKEN KARAAGE-

Ginger soy marinated. Corn floured chicken. Spicy mayo. Parsley.

COURSE 3

-SALMON NIGIRI SUSHI-

Fresh & Flame seared salmon nigiri. Mayo. Bittersweet sauce. Red onion. Tobiko.

COURSE 4

-MISO SALMON-

Miso marinated pan fried salmon. Kuro sesame sauce. Grilled lemon. Sichimi.

COURSE 5

-Choice of Main Dish-

Please choose only one of the following dishes per group.

-WAGYU BEEF-

Char grilled wagyu beef. Teriyaki butter sauce. Micro herb.

or

-PORK KATSU-

Deep fried panko crumbed pork loin. Red & white cabbage with Yuzu dressing. Classic Katsu sauce. Shallot. Sesame seeds.

or

-TERIYAKI CHICKEN-

Pan fried chicken. Green bean. Broccoli. Teriyaki sauce. Sesame seeds. Shallot.