



DINNER

Zensai Appetizers

Asari Sakamushi saké steamed manila clams	\$12	Hamachi Kama tender yellow tail collar	\$15
Chawan Mushi steamed egg custard, unagi, gingko nuts, uni, mocha	\$14	Kyo-ya Style Chicken Karaage deep fried boneless thigh	\$13.5
Gyoza handmade Japanese dumplings	\$9	Kyo-ya Spring Roll ebi tempura, lobster salad, romaine lettuce, kyuri, ooba, wasabi	\$13
Usuzukuri thinly sliced white fish, ponzu, daikon radish, green onion	\$10	Kamameshi kettle rice, seafood, vegetables	\$15
Crunchy Soft Shell Crab tartare sauce, tonkatsu	\$11	Ika Natto thinly sliced squid, fermented soy beans	\$8
Tuna Poke ahi tuna, red onion, avocado, ito-togarashi, soy-sesame sauce	\$12.5	Agedashi Tofu deep fried tofu, bonito broth, green onions, ginger	\$7.5
Edamame	\$6		

Executive Chef Kunihiko Oshikawa ~ Master Sushi Chef Akifusa Tonai

Kyo-ya

The Palace Hotel 2 New Montgomery Street San Francisco, California 94105-3402 415.546.5090 sfpalace.com

DINNER

Soups

Miso Soup tofu, green onions, seaweed	\$6
Nameko Miso Soup nameko mushrooms	\$7
Udon Noodle (Bukkake Udon) bonito broth, condiments	\$9
Curry Udon thick curry flavored soup	\$14

Salads

Avocado Seafood Salad avocado, shrimp, lobster, mushrooms, Japanese pickles, peach sauce	\$14	Kyuri Wakame Sunomono vinegar marinated cucumber, seaweed	\$9
Namasu Cucumber and Abalone Salad sweet Japanese cucumber salad, thinly sliced abalone	\$15	Daikon Salad momiji oroshi sauce	\$8
Seaweed Salad	\$7.5	Kyo-ya Salad seasonal mixed greens, nuts, Japanese dressing	\$10

Atsui

Simmered Rock Cod sweet soy sauce, lightly fried zucchini	\$18	Tempura Moriawase assorted shrimp and vegetable tempura	\$18
Salmon Steak salmon, wasabi salsa, onion sauce, Japanese dressing	\$19	Chicken Teriyaki steamed vegetables, wasabi aioli	\$24
Sakana Misoyaki grilled butter fish, soy bean paste	\$21	Beef Teriyaki steamed vegetables, wasabi aioli	\$25
Tuna Belly Steak apple purée, eringi mushrooms, avocado, leeks	\$18	Katsu Curry choice of pork cutlet or chicken breast, curry, steamed rice	\$16
Filet Mignon Japanese style dipping sauce	\$26	Karei No Karaage whole deep fried flounder	\$18
Wafu Steak USDA prime New York steak, Japanese style dipping sauce	\$28		

Executive Chef Kunihiko Oshikawa ~ Master Sushi Chef Akifusa Tonai

Kyo-ya