



LUNCH

Lunch in a Flash

\$25

served with rice, Japanese pickled vegetables, miso soup and daily kobachi (small dish)

Choice of:

Pork Cutlet

thinly sliced panko crusted pork filet

or

Tempura Moriawase

assortment of shrimp and vegetable tempura

or

Sakana-Misoyaki

grilled butter fish with soy bean paste

Zensai Appetizers

Asari Sakamushi
sake steamed manila clams

\$12

Hamachi Kama
tender yellow tail collar

\$15

Usuzukuri
thinly sliced white fish, ponzu,
daikon radish, green onion

\$10

Kyo-ya Style Chicken Karaage
deep fried boneless thigh

\$13.5

Gyoza
handmade Japanese dumplings

\$9

Agedashi Tofu
deep fried tofu, bonito broth, green onions, ginger

\$7.5

Ika Natto
thinly sliced squid, fermented soy beans

\$8

Kyo-ya Spring Roll
ebi tempura, lobster salad, romaine lettuce, kyuri,
ooba, wasabi

\$13

Crunchy Soft Shell Crab
tartare sauce, tonkatsu

\$11

Edamame

\$6

Tuna Poke
ahi tuna, red onion, avocado,
ito-togarashi, soy-sesame sauce

\$12.5

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



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Noodles & Soups

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|--|------|---|------|
| Nabeyaki Udon udon noodle soup, shrimp tempura, chicken, seasonal vegetables | \$16 | Nameko Miso Soup nameko mushrooms | \$7 |
| Udon Noodle (Bukkake Udon) bonito broth, condiments | \$9 | Miso Soup tofu, green onions, seaweed | \$6 |
| Curry Udon thick curry flavored soup | \$14 | Tempura Udon or Soba noodle soup with assorted tempura | \$15 |

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

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|--|------|--|------|
| Simmered Rock Cod sweet soy sauce, lightly fried zucchini | \$18 | Beef Teriyaki steamed vegetables, wasabi aioli | \$24 |
| Sakana Misoyaki grilled butter fish, soy bean paste | \$19 | Chicken Teriyaki steamed vegetables, wasabi aioli | \$22 |
| Katsu Curry choice of pork cutlet or chicken breast, curry, steamed rice | \$16 | Salmon Teriyaki grilled teriyaki salmon | \$19 |
| Tempura Moriawase assorted shrimp and vegetable tempura | \$16 | Filet Mignon Japanese style dipping sauce | \$25 |

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