

JAPANESE TAPAS STYLE SMALL PLATES

SHARE, NOT SHARE, DO WHAT YOU WANT.

IZAKAYA INTRO

- Smoky edamame with pepper berry salt 7
- Togarashi fried Clarence river school prawns, citrus & wasabi mayo 16
- Silky braised eggplant, caramelised miso, bonito, crispy Jerusalem artichoke chips 16
- Carrot-aage tempura, native pepperberry & mandarin kosho 14
- Preserved lemon chicken tsukune, onsen egg, 'birds nest' & chilli rayu (2 per serve) 16
- Charred calamari skewers with quandong tare (2 per serve) 14
- Grilled tiger prawns, lime miso tare (2 per serve) 16
- King Brown mushroom, truffle soy, chive (2 per serve) 12
- Pork, chilli & fennel steamed gyoza with red capsicum-soy dashi 16
- Squid & prawn yaki gyoza, yuzu & kosho soy 18
- Chicken karaage bao with lemon & mandarin kosho slaw 9ea
- Eggplant katsu bao with caramelised miso & mozzarella 6ea

RAW & UNPLUGGED

- Smoking sansho salmon, wasabi pea & nori 24
- Wagyu Beef tartare, 'teriyaki flavour', nashi pear & whipped katsuobushi 18
- Kingfish ceviche, pickled watermelon, roast wakame & lemon aspen kosho 23
- Crab cracker with kombu cream, crab floss & old bay 8

NIGIRI 2 PER SERVE

- Snapper 12
- Kingfish Hamachi 12
- Salmon belly aburi 12
- Bean curd 8

MAIN STAGE

- 'Black hole sun' pork belly, nori jam, apple & pickled radish 30
- Shitfaced crispy chicken, sake, shiitake, kombu & katsuobushi 30
- Wok smoked mushrooms, walnut & chipotle miso, purslane 26
- Silken tofu, spinach, macadamia-gomae & chilli rayu 22
- Barramundi, smoked corn dashi, dill, snow pea & water chestnut 32
- Ranger's valley wagyu +7, red hot chilli pepper miso & tsukemono 46

BACK UP

- Baby cos, furikake, miso whipped tofu, cured yolk, crispy pancetta 12
- Misoshiru, White miso, dashi, tofu, wakame, yuzu kosho 6pp
- Jasmin rice 3pp
- 'CHAHAN' FRIED RICE
- Corn, nori & fish 16
- Torched bone marrow & kimchi 18

ENCORE

- Calpis granita, strawberry eucalyptus sorbet, drunken honeydew & black sesame 16
- Chocolate fondant, caramelised miso, chocolate crackle, kinako & coconut ice cream 16
- Toasted yuzu meringue, matcha crumble, blueberry & umeshu jelly 16

OMAKASE MINIMUM 2 PEOPLE

- 'Trust us'. A feast of dishes to share selected by the chefs. 65pp
- 'Deluxe Edition' of our killer dishes 80pp

- Punk Drunk Lunch Bento Box 35pp
- An edited version of our lunchtime favourites
- Available 12 - 4 | Monday to Friday only

NOW PLAYING AT THE CHEF'S TABLE

お任せ **IN BLOOM** VOL.1

An exclusive compilation album created by our chefs.
Bonus dishes before they break on to the scene. 110

Full beverage pairing 95 Reduced pairing 65 Non-alcoholic pairing 40

Pre-book at inbloom@kidkyoto.com.au

MONDAY - FRIDAY 12PM TIL LATE
SATURDAY 5PM TIL LATE • CLOSED SUNDAY