

INTRO

- Cabbage & konbu pickle 6
- 'Crab stix' senbei rice cracker, konbu, spanner crab floss & old bay 8
- Carrot-aage, native pepper berry & orange kosho 14
- Preserved lemon chicken tsukune, onsen egg 'birds nest' & chilli rayu 16
- Pork yakiton, quandong & karashi 12
- Salt grilled mackerel & lemon aspen kosho 22

RAW & UNPLUGGED

- Kingfish ceviche, pickled watermelon, lemon aspen & roast wakame kosho 22
- Smoking salmon sashimi, wasabi pea & nori 24
- Silken tofu, spinach, macadamia-gomae & chilli rayu 18
- Beef tartare 'teriyaki flavour', nashi pear & whipped katsuobushi 16
- Cold squid 'udon' salad, tomato dashi & roast kelp oil 22

MAIN STAGE

- 'Black hole sun' pork belly, nori jam, apple & pickled radish 30
- Saké chicken, shiitake, kombu & katsuobushi 30
- Grilled broccolini, mizuna & chipotle-pumpkin seed miso 19
- Wok smoked mushrooms, walnut miso & barilla 24
- Barramundi, smoked corn dashi, dill, snow pea & bamboo 32
- Cloudy bay clams, bonito schmaltz & roast tomato miso 38
- Wagyu +4 Sirloin, Red Hot Chilli Pepper miso & tsukemono 42

B-SIDES

- Corn, nori & fish 'chahan' fried rice 18
- Iceberg lettuce, furikake, miso whipped tofu & cured yolk 12
- Hot green bean 'shira-ae' Japanese curry, sesame & tofu crumb 12
- Jasmine rice 4

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 tart, green tea & blueberry 16

OMAKASE

8 course 65pp | 10 course 80pp

Deluxe Edition of our killer dishes

Minimum 2 people

NOW PLAYING AT THE CHEF'S TABLE

お任せ
IN BLOOM
VOL.1

An exclusive compilation album created by our rockstar 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 3PM, 5PM TIL LATE
AND SATURDAY 12PM TIL LATE**

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