























TAPAS

			
Chicken Karaage <i>with Miso Mayo, Shichimi</i>	Crispy Fried Baby Squid <i>with Shichimi</i>	Edamame	Wagyu Bao
16.00 	15.00 	8.00 	13.00 (2pcs)
			
Renkon Chips <i>Lotus Root Chips</i>	Gobo Chips <i>Burdock</i>	Tako Karaage <i>Deep Fried Octopus</i>	Wagyu Dumplings
9.00 	9.00	13.00	13.00 (3pcs) 

	
Grilled Scallop	Grilled King Prawn
8.00 (each) 	13.00 (each) 

VEGETABLES

			
Grilled Corn	Miso Grilled Eggplant	Tender Broccolini	Assorted Pickled Veges
12.00	12.00 	15.00	13.00














SIDE DISH

Seaweed Salad	7	Bean Sprouts	7
Cabbage Kimchi	7	Lettuce with Chilli Paste	9
Cucumber Kimchi	7		
Seasoned Baby Octopus	8		

KYOKU  
「極」  
YAKINIKU

 Gluten Free

SUSHI

			
Aburi Salmon Nigiri	Kingfish Nigiri	Aburi Scallop Nigiri	Wagyu One Bite <i>Choice of Ikura / Scallop / Foie Gras</i>
12.00 (2pcs) 	12.00 (2pcs) 	14.00 (2pcs) 	12.00 (each) 
			
Volcano Roll	Scallop Hot Roll	Wagyu Nose Maki	
20.00 	20.00	22.00 	

MATSU SET MENU

100.00 per person (min 2 pax)

Coffin Bay Oyster, Umeshu Gel, Ikura  
Wagyu Tataki, Cured Egg Yolk, Yuzu Soy Dressing

Grilled Scallop, Chilli Lime Butter, Pickled Ginger  
Grilled King Prawn, Kombu Butter, Green Chilli, Miso Mayo





Premium Wagyu Platter  
- A5 Sirloin      - Chuck Roll      - Oyster Blade  
- Skirt            - Flap Meat

Grilled Corn, Miso Soy Butter, Cheddar Cheese  
Tender Broccolini, Creamy Sesame Dressing, Crispy Garlic

















Foie Gras Truffle Fried Rice

Matcha Cheese Cake, Red Bean, Orange

RICE & NOODLE

			
Steam Rice	Wagyu Fried Rice	Foie Gras Truffle Fried Rice	Wagyu Stir Fry Udon
5.00	19.00	40.00	22.00

SASHIMI

			
Coffin Bay Oyster <i>Choice of Umeshu Gel / Ponzu Dressing / Mignonette</i>	Wagyu Tataki	Scallop Carpaccio	Kyoku Sashimi Platter <i>Oyster, Kingfish, Tuna, Salmon, Scallop</i>
9.00 (each) 	21.00 	25.00 	85.00 
			
Salmon Sashimi	Kingfish Sashimi	Tuna Sashimi	Scallop Sashimi
18.00 (7pcs) 	20.00 (7pcs) 	22.00 (7pcs) 	22.00 (7pcs) 

HOT POT

Served with Vegetables,  
Thinly Sliced Wagyu, Udon and Tofu



Sukiyaki <i>Sweet Soy Sauce Based Broth</i>	Shabu Shabu <i>Clear Kombu Based Broth</i>	Extra Vegetables	Extra Wagyu Beef
95.00	95.00	12.00	25.00

DESSERT

	
Mango Mochi	Matcha Cheese Cake
15.00	15.00

WAGYU PLATTER


	
Japanese A5 Toma Bara Wagyu Platter <i>A5 Karubi, A5 Flank Steak, A5 Skirt, AUS Short Ribs</i>	Kyoku Ultimate Japanese A5 Wagyu Platter <i>A5 Sirloin, A5 Chuck Roll, A5 Oyster Blade</i>
140.00	200.00

	
Kyoku Family Platter <i>Chuck Roll, Oyster Blade, Flap Meat, Karubi, Wagyu Cubes</i>	Premium Platter <i>A5 Sirloin, AUS Chuck Roll, AUS Oyster Blade, AUS Flap Meat, AUS Skirt</i>
130.00	90.00




WAGYU

				
AUS Karubi Plate	AUS Skirt	AUS Chuck Roll	AUS Oyster Blade	AUS Flap Meat
23.00	27.00	27.00	30.00	28.00
				
AUS Short Rib	A5 Japanese Sirloin	A5 Japanese Short Rib	A5 Japanese Chuck Roll	A5 Japanese Flap Meat
30.00	85.00	60.00	55.00	55.00




OX TONGUE


Ox Tongue
20.00 (Thin)

SEAFOOD

		
Prawn	Squid	Scallop
18.00	16.00	16.00

OTHER MEAT

		
Pork Belly <i>Choice of Original or Spicy</i>	Pork Jowl (Cheek)	Chicken Thigh
20.00	20.00	12.00



COCKTAILS

Bridge Connection, choya umeshu with lychee liquor and grapefruit	15
Choya Slipper, choya umeshu with Midori, Cointreau and lemon juice	15
Yuzu Mojito, choya yuzu with soda and crushed ice	15
Choya Mojito	15
Choya Sangria, choya with fresh fruits, mint and lemonade (glass / jug)	13 / 25
Choya Classic with Plum, Japanese plum fruit liquor. Sweet and tart taste with nutty after taste	11
Cherry Blossom Gin, pink gin, cherry blossom liqueur, tonic	15
Lychee Aloe Vera, lychee, vodka, aloe vera	15
Kyoku Tea, gin, midori, cointreau, lemon juice, soda	15

BEER

Hitachino White Ale	12
Kirin Ichiban	12
Asahi Superdry (on tap)	13
Suntory Premium Malt's Beer	14
Echigo Koshikari Rice Lager	14

WHITE WINE

Jim Barry Lodge Hill, Riesling, Clare Valley	9.5	36
Rockford, Hand Picked Riesling, Eden Valley		45
Corte Giara, Pinot Grigio, Veneto Italy	8.5	38
Deviation Road, Pinot Gris, Adelaide Hills	9	40
Wirra Wirra Hiding Champion, Sauvignon Blanc, Adelaide Hills	8.5	38
Forest Hill Estate, Chardonnay, Great Southern WA	9.5	42
Janz Premium Cuvee, Piper’s River Tasmania	11	48

RED WINE

Mt Difficulty Roaring Meg, Pinot Noir, Central Otago NZ	12	48
Wirra Wirra Basket Pressed Shiraz, Shiraz, McLaren Vale	9.5	44
Chaffey Bros La Conquista, Temprannillo + Garnacha + Graciano, Barossa	9	40
Rockford Basket Press, Shiraz, Barossa Valley		130
John Duval Plexus, Shiraz, Grenache, Mourvèdre, Barossa Valley		55
Rockford Moppa Springs, Grenache Mataro Shiraz, Barossa Valley		65
Rockford Rod & Spur, Cabernet & Shiraz, Barossa Valley		75
Dandelion Pride of the Fleurieu, Cabernet Sauvignon, Fleurieu Peninsula	9	40
Running With Bulls, Tempranillo, Barossa	9	40
Yalumba The Cigar, Cabernet Sauvignon, Coonawarra		48
Rockford Rifle Range, Cabernet Sauvignon, Barossa Valley		95

ROSE

Rogers & Rufus, Grenache, Barossa Valley	9.5	36
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SAKE (NIHONSHU)

Hakushika Sennenju, Junmai Daiginjo 纯米大吟酿 (300ml)	32
This is an elegant representation of Nishinomiya sake at its finest. It has an aromatic beginning and smooth finish full of finesse.	
Kizakura "S", Junmai Daiginjo 纯米大吟酿 (500ml)	46
Uplifting aroma of fresh fruits such as honeydew, strawberry and peach. Gentle silky attack on front palate and quite juicy, tasty touch to the end with nice dry finishing.	
Asabiraki Nanburyu, Daiginjo 大吟酿 (300ml)	33
Beautiful Nashi pear fragrance with a big impact at the first sip. The body is quite mild and thin with a dry crisp finish. Easy to drink and matches well with cold fish dishes.	
Kizakura Hanakizakura, Jumai Ginjo 纯米吟酿 (300ml)	24
Fruity & light bodied Jumai Ginjo premium sake. Easy to drink for any sake beginners. Just like drinking white wine.	
Asabiraki Sujin, Junmai 纯米 (300ml)	20
It has cleanness & richness of Junmai sake with super dry finishing.	
Kizakura Tokuri Kinpakuiri, Junmai 纯米 (180ml)	12
Semi dry Junmai with GOLD FLAKES	
Kizakura Yamahai (720ml)	35
Semi dry taste with a good amount of acid. It shows different characters depending on temperature.	
Asahi Shuzo Dassai (polished 23%) 獺祭 精碾二割三分 (300ml / 720ml), Junmai Daiginjo 纯米大吟酿	90 / 200
The medium dry Asahi Shuzo NV Dassai 23 Junmai Daiginjo should be one of the lowest Seimaibuai (23%) sakes in Japan. It is pure and clean, with light but complex scents of white flowers, cherry, strawberry, banana and fresh rice. On the palate it is broad and smooth with a clean spicy finish. Recommended to serve chilled.	
獺祭釀造的最高級，一整顆山田錦只使用最中心、最精華的23%，釀造出細緻無比的風味。也是日本商業化量產精碾比例最低的日本酒。	
Asahi Shuzo Dassai (polished 39%) 獺祭 精碾三割九分 (300ml / 720ml), Junmai Daiginjo 纯米大吟酿	50 / 100
Asahi Shuzo Dassai 39 using Yamada-Nishiki rice polished down to 39% of the original grain size and displays a highly engaging nose of white florals, strawberry and cream, along with green melon, honeydew, and a hint of spearmint lift. The palate is equally as pretty with flavours very much fruit driven rather than the more common rice and yeast notes. Recommended to serve chilled.	
將山田錦酒米精碾至39%，創造出華奢又高雅的風味。	
Asahi Shuzo Dassai (polished 45%) 獺祭 45 (300ml / 720ml) Junmai Daiginjo 纯米大吟酿	38 / 78
Asahi Shuzo Dassai 45 is the 'most accessible' Dassai, using top quality rice “Yamada-Nishiki” polished down to 45%. It's leaner and milder in style than the more premium '23', although sharing a similar flavour profile of fresh pear, steamed rice, cinnamon and ripe melon on the nose, followed by a sweet, soft, slightly spiced palate, providing simple pleasure with a clean finish. Recommended to serve chilled.	
使用45%的山田錦酒米，釀造出令人一喝驚豔的口感，同時也是日本販售量最多的純米大吟釀。	
Kubota Senjyu 久保田 千寿, Ginjo 吟酿 ( 720ml)	92
Dry and crisp, with a mild, modest flavour of melon and lemon. Easy to drink.	
“与美食一同尊享的吟酿酒”为目标，打造成香味清淡、口感柔和百喝不厌的口味。	
Kubota Hyakujyu 久保田 百寿, Tokubetsu Honjozo 特别本酿造 ( 720ml)	80
A light bodied sake with a clean and floral aroma, Kubota Hyakuju is a perfect accompaniment to sashimi and nigiri sushi.	
“久保田系列”的标准清酒，香味清淡而辛口， 酒质平稳而百喝不膩。	

WHISKY

neat or on rock or add mixer for \$2

Scotch

Johnny Walker Black Label	12
Johnny Walker Gold Label	16

American

Jack Daniel’s Old No. 7 Tennessee Whisky	11
Jim Beam White Label Bourbon	10
Maker’s Mark Bourbon	12

Japanese

Yamazaki Distiller’s Reserve Single Malt	16
Yamazaki Single Malt 12 years	28
Hibiki Harmony Blended	19
Hakushu Distiller’s Reserve Single Malt	16
Hakushu Single Malt 12 years	28

GIN

add mixer for 2

Tanqueray London Dry Gin	11
78 Degrees Small Batch Gin	14

VODKA

add mixer for \$2

Grey Goose	12
Absolute Vodka	11

SOFTDRINKS / WATER JUICE / TEA

Coke, Coke No Sugar, Sprite, Fanta	5
Lemon Lime Bitters	6
Japanese Ramune (original)	5
Calpis (original)	5
Aloe Vera (original)	5
Apple / Orange Juice	5
Tonic Water	4.5
Ice Green Tea	4.5
Japanese Hot Tea (pot)	8