

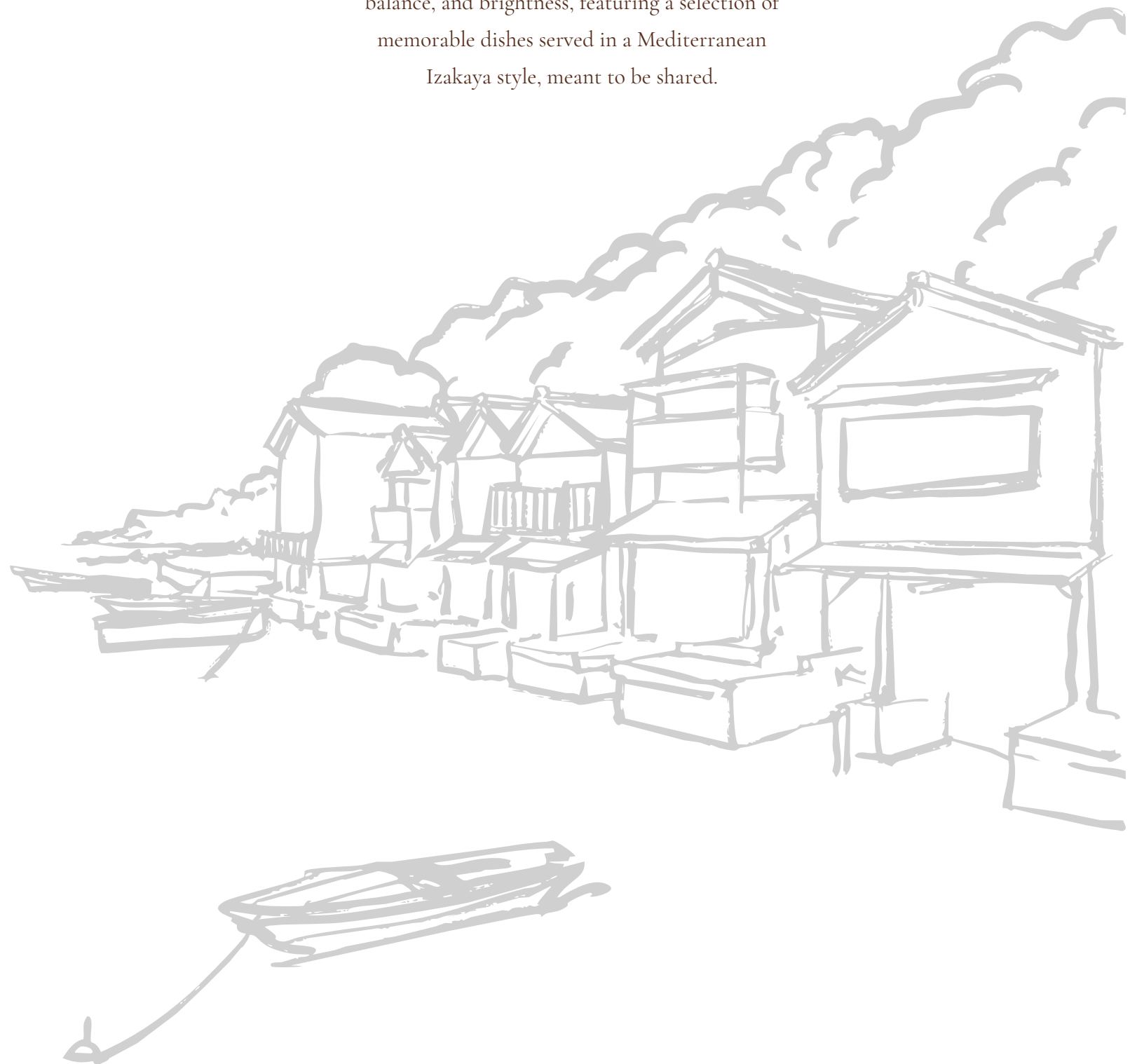


KIRA



Where Japanese Grace Meets Mediterranean flair

Our culinary philosophy centers on light, balance, and brightness, featuring a selection of memorable dishes served in a Mediterranean Izakaya style, meant to be shared.



Omakase	120
Premium Omakase	120
Wine Pairing	120

To Start

- Miso Soup** *Sudachi, Negi, Wakame Tofu* | 120
- Lobster Red Miso Soup** *Wasabi Dressing, Edamame, Tarama, Nori Pita* | 120
- Nasu Dengaku** *Aubergine Tempura, Tahina Dengaku* | 120
- Mediterranean Sunomono** *Pickled in Rice Viengar & Yuzu Oil* | 120
- Crispy Squid Karaage** *Spicy Mayo* | 120
- Pop Corn Tempura** *Yuzu Goma Mayo* | 120
- Iceberg Lettuce Salad** *Spiced Kombu Salt* | 120
- Fried Sishito Peppers** *Okinawa Salt* | 120
- Spicy Chicken Karaage** *Gochujan & Lime Glaze* | 120

Tapas

- Iceberg Lettuce Salad** *Avocado Gari Dressing* | 120
- Heirloom Tomato Panzanella & Burrata** *Ginger Ponzu* | 120
- Hamachi Sashimi Stalad** *Tomato & Balsamic Wafu* | 120
- Watercress & Asparagus Salad** *Wasabi Dressing, Edamame, Tarama, Nori Pita* | 120
- Mizuna & Parmesan Salad** *Japanese Mustard Dressing* | 120
- “Patatas Bravas” Okonomiyaki** *Brava Sauce, Yuzu Ali Oli, Bonito Flakes* | 120
- Japanese Scargot & Baguette** *Yuzu kosho, Mitsuba, Sisho, Herbes de Provence* | 120
- Spanish Chili Crab** *Pepper Sauce, Mantou Bread* | 120
- Warm Prawns & Caviar** *Ume Brown Butter* | 120
- Japanese Crab Cakes** *Braised Onion, Yuzu Tartar Sauce* | 120
- Miso Foie Grass** *Karashi Miso, Radish Sunomono* | 120

Raw Bar

- Oysters** *Sherry & Shallot Ponzu* | 120
Yellowtail Usuzukuri *Rosemary Ponzu, Kumquat* | 120
Salmon Sisho *Lorem Ipsum* | 120
Sliced O-Toro *Sichimi & Sesame Dressing* | 120
Wagyu Tataki *Truffle Ponzu* | 120
Seared Scallops *Burnt Mandarine, Sisho Dressing* | 120
Wagyu Tartar *Goma Dressing, Miso Buns* | 120
Tuna Tartar *Crispy Potato* | 120
Gambero Rosso Tartar *Mandarin Kosho, Herbed Burrata, Smoked Caviar* | 120
Whole Seabream Usuzukuri *Lemon, Olive oil, soy sauce* | 120
Carabinero Carpaccio *Lime Ponzu Butter, Yuzu Tartar* | 120
Aka Ebi *Prawn & Red Croquette* | 120

Maki Rolls

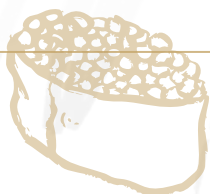
- Crispy Crab Roll** *Unagi, Avocado* | 120
Spyder Roll *Softshell Crab, Lettuce, Seaweed Mayo* | 120
Short Rib Roll *Charred Asparagus, Truffle Mayo* | 120
Spicy Tuna Maki *Pickled Jalapeño, Yuzu Tobiko, Spicy Mayo* | 120
Crispy California Roll *Avocado, Tenkatsu, Tobiko* | 120
Kunafa Prawn Roll *Avocado, Jalapeño* | 120
Toro Negui Maki *Tuna belly, Scalion, Siracha Mayo* | 120
Smoked Lobster Maki *Black Garlic Mayo, Brava Sauce* | 120

Premium Sushi

- Hamachi Gunkan** *Jalapeno, Negi, Arare* | 120
Smoked Salmon Gunkan *Yuzu Kosho, Japanese Pickles, Egg Mimosa* | 120
Wagyu Beef Temaki *Black Garlic, Fried Capers* | 120
Japanese Wagyu Gunkan *Grilled Nigiri* | 120
Miso Foie Grass Temaki *Wasabi sauce, Radish Sunomono* | 120
Japanese Wagyu Nigiri & Truffle *Fresh Truffle, Sisho* | 120
Japanese Wagyu Nigiri & Caviar *Garlic Chip, Chives* | 120
Tuna & Chips Nigiri *Yuzu Tartar, Potato Juliene* | 120

Sashimi 3pc & Nigiri 2pc

Akami	120	Salmon	120	Scallops	120	Ebi Shrimp	120
Chu-Toro	120	Sea Bass	120	Unagi	120	Sweet Shrimp	120
O-Toro	120	Yellowtail	120	Octopus	120	Snow Crab	120



Open fired

from the sea

Clams *Nama Sichimi, Garlic Taragon Butter* | 120

Octopus *Sakura Flower Tartar, Sudachi* | 120

Carabineros Tataki *Lime Ponzu Butter Emulsion, Aojisho* | 120

Tiger Prawn *Huancaína Thermidor* | 120

Smoked Lobster *Gari Beurre Blanc* | 120

Chilean Seabass *Red Yuzu Kosho Glaze, Pickled Ginger, Lime, Nori* | 120

Grilled Dover Sole *Shimeji, Sesame, Japanese Pickles* | 120

Miso Marinated Black Cod *Grapefruit Miso* | 120

Hot Smoked Salmon *Teriyaki Glaze, Thai Pomelo Salad* | 120

from the land

Wagyu Tenderloin *Uni Butter* | 120

Wagyu Sirloin *Japanese Meniere* | 120

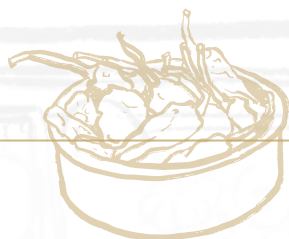
Wagyu Short Rib *Chipotle Marinade, Dandelion Salad* | 120

Lamb Shank *Black Cardamon & Lemons, Potato Parmentier* | 120

Wood Fire Roasted Baby Chicken *Barley Miso, Harissa, Greek Yogurt* | 120

Japanese Wagyu Beef Kushiyaki *BBQ Glaze, Pistachio, Sansho Pepper* | 120

Dry aged Bone in Rib Eye *60 Days Dry Aged* | 120



Sides

Yuzu Truffle Broken Potatos 120

Lime Ponzu Baked Sweet Potato 120

Hokkaido Sweet Corn Gratin 120

Miso Butter Japanese Mushrooms 120

Shiro Miso Grilled Eringy Mushroom 120

Brown Butter Brocoli Denakaku 120

Charred Snow Peas 120

Charred Brocolinni 120

Wok Fried Kale 120

Tempura & Dumplings

Veg Tempura	120
Zucchini Flower Tempura <i>Fennel honey, Turkish Coffee</i>	120
Prawn Tempura	120
Rock Shrimp Tempura	120
Prawn Gyoza Soy <i>Vinaigrette, Sesame</i>	120
Tuffle Wagyu Gyoza	120
Wagyu Curry Bao <i>Tonkatsu, Negi</i>	120

Kushiyaki

Giant Prawn Hamayaki	120	Grilled Chicken Wings	120	Japanese Wagyu	120
Chilean Seabass	120	Chicken Yakitori	120	Lamb Leg	120
		Shitake	120		

Pasta & Rice

Coconut Laksa <i>Robata grilled Carabinero</i> 120
Sigtaporean Chili Crab Caneloni <i>Extra Virgin Olive Oil, Uni</i> 120
Wok Lobster Linguini <i>Cherry Tomato Sauce, Lobster Dashi, Sisho Ponzu Butter</i> 120
Rigattoni Cacio e Pepe <i>Akua Pepper Blend, Shiro Miso</i> 120
Gnocchi Gratin <i>Matusake Mushroom, Sansho</i> 120
Short rib Donabe <i>Wok Fried Rice, Japanese Mushrooms, Yakiniku</i> 120
Balck Cod Donabe <i>Wok Fried Rice, Miso Black Cod, Furikake</i> 120

fish Counter

We invite you to visit our fish counter to explore the beauty of our kaleidoscopically fresh catches of the day. Our fresher-than-fresh seafood can be served raw, fried, salt-baked, or grilled.

Crudos with Dressings *Preserved Lemon & Umeboshi Vinaigrette* | 120