

Kobachi 小鉢 small dishes

EDAMAME 枝豆 \$10

boiled green soy beans sprinkled with sea salt

RENKON CHIPS 蓮根チップス \$10

crispy fried sliced lotus root, sprinkled with Hakata salt

TAKO WASABI タコわさび \$12

marinated octopus with wasabi taste

EGGPLANT MISO 揚げナス味噌 \$14

deep fried eggplant with saikyo miso sauce, leek, daikon radish

TSUKEMONO 漬物 \$12

traditional japanese pickles of takuwan radish, shibazuke cucumber, umeboshi plum

RENKON CHIPS



TAKO WASABI

EGGPLANT MISO



Salads, Soups, Rice サラダ、スープ、ライス

TOFU SALAD



GREEN SALAD グリーンサラダ \$7.5

cabbage, carrot, mayo with homemade Japanese dressing

TOFU SALAD 豆腐サラダ \$15

fresh kinugoshi tofu, vegetables served with silky sesame dressing

SEAWEED SALAD



SEAWEED SALAD 海藻サラダ \$15

fresh seaweed, wakame, cucumber served with homemade Japanese dressing

SHIITAKE SOUP



ORGANIC HIKARI MISO SOUP オーガニックひかり味噌汁 \$4.5

organic white miso soup with tofu and spring onions

SHIITAKE SOUP しいたけのお吸い物 \$11

clear dashi soup with Japanese mushroom, seaweed and spring onions

RICE (STEAMED RICE) 白飯 \$4.5

premium grade steamed white rice

Zensai 前菜

FRESH OYSTER 生牡蠣 \$35

5 pieces fresh New Zealand pacific oyster served with ponzu sauce, spring onion, onion dressing

FRESH OYSTER



GYU TATAKI 牛たたき \$29

thinly sliced sirloin beef drizzled with sesame onion dressing and ponzu dressing



GYU TATAKI

Sushi & sashimi 寿司 刺身

Chef Akira's carefully selected fresh seafood and handcrafted nigiri and sushi rolls

All our sashimi and sushi are served with fresh wasabi

SASHIMI MORIAWASE

刺身盛り合わせ

A wonderful way to sample the assortment of sashimi accompanied with daikon radish

SMALL スモール \$32

9 pieces

MEDIUM ミディアム \$38

12 pieces

LARGE ラージ \$55

15 pieces, scampi and scallop

GION SASHIMI \$80

祇園刺身

Chef Akira's signature creation of 20 pieces sashimi from NZ variety of fish, scampi,



GION SASHIMI



SUSHI MORIAWASE MEDIUM

SUSHI MORIAWASE

寿司盛り合わせ

Nigiri and sushi roll

SMALL スモール \$29

3 pieces nigiri, 4 pieces sushi roll, dashi maki egg

MEDIUM ミディアム \$47

5 pieces nigiri, 4 pieces sushi roll, dashi maki egg

LARGE ラージ \$55

8 pieces nigiri, 6 pieces sushi roll, dashi maki egg



SUSHI & SASHIMI MORIAWASE LARGE

SUSHI & SASHIMI MORIAWASE

刺身と寿司の盛り合わせ

SMALL スモール \$42

9 pieces mixed sashimi, 2 pieces nigiri, 3 pieces sushi roll, dashi maki egg

LARGE ラージ \$56

12 pieces mixed sashimi, 4 pieces nigiri, 4 pieces sushi roll, scallop, dashi maki egg

SCAMPI SASHIMI



SALMON SASHIMI サーモン刺身 \$28

7 pieces of Ōra king salmon

TUNA SASHIMI マグロの刺身 \$29

7 pieces of New Zealand tuna

SNAPPER SASHIMI 鯛の刺身 \$28

7 pieces of New Zealand Snapper

SCAMPI SASHIMI スキャンピ刺身 \$13

1 piece of New Zealand South Island scampi

SALMON NIGIRI 6 PCS サーモン握り \$30

6 pieces of Ōra king salmon nigiri



SALMON NIGIRI 6 PCS

Maki Sushi 巻き寿司 rolled sushi

TOBIKO ROLL とびこロール (6ps)\$24.8

flying fish caviar, NZ salmon, avocado, mayo

RAINBOW ROLL レインボーロール (8ps)\$35

5 kinds of fresh seafood, dashimaki egg, avocado, mayo, carrot, kaiware radish, rolled in Uramaki style

JUMBO SALMON & AVOCADO ROLL (4ps)\$15.5 (8ps)\$28.5

ジャンボサーモンアボカドロール

fresh Ōra king salmon, avocado, sesame seeds

VEGETABLE ROLL ベジタブルロール (4ps)\$14.8 (8ps)\$26.8

avocado, carrot, tomato, cucumber, sesame seeds

SPIDER ROLL スパイダーロール (4ps)\$16.8 (8ps)\$30.8

soft-shelled crab and vegetable sushi roll with plum soba tempura drizzled with mayo, sesame seeds

TUNA MAYO ROLL ツナマヨロール (4ps)\$16.5 (8ps)\$28.5

cooked tuna, avocado, spring onion, dashimaki egg, carrot, mayo, sesame

TERIYAKI CHICKEN ROLL 照り焼チキンロール (4ps)\$18.5 (8ps)\$31.5

teriyaki chicken, avocado, dashimaki egg, cucumber, mayo, sesame seeds

SPICY TUNA ROLL スパイシーツナロール (4ps)\$19.5 (8ps)\$33.5

fresh tuna, cucumber, avocado, dashimaki egg, mayo, sesame seeds with homemade spicy sauce

EBI TEMPURA ROLL 海老天婦羅ロール (4ps)\$18.5 (8ps)\$31.5

prawn tempura, carrot, cucumber, dashimaki egg, mayo, sesame seeds

EEL ROLL 鰻蒲焼きロール (4ps)\$22.5 (8ps)\$42

grilled eel with Kabayaki sauce, cucumber, dashimaki egg, sesame seeds

GION FUTOMAKI 祇園太巻き (4ps)\$29 (8ps)\$46

avocado, cucumber, kampyo, denbu fish flake, prawn, tobiko, dashimaki egg, spring onion, wasabi, sesame seeds



RAINBOW ROLL



SPIDER ROLL



TERIYAKI CHICKEN ROLL



EBI TEMPURA ROLL



UNAGI DON



OCHAZUKE

Mini Donburi 丼 toppings on rice

SALMON DON サーモン丼 \$22

fresh Ōra king salmon served on sushi rice

IKURA SALMON DON イクラサーモン丼 \$35

fresh Ōra king salmon served on sushi rice

UNAGI DON うなぎ丼 \$24

grilled eel served on sushi rice

TUNA DON 鉄火丼 \$24

fresh tuna, spring onion served on sushi rice

CHICKEN TERIYAKI DON チキン照り焼き丼 \$24

chicken teriyaki served on botani rice

OCHAZUKE お茶漬 \$22

Botan rice with whitebait flake, crispy salmon, spring onion, arare rice cracker. Served with pickles and hot green-tea

Agemono 揚げ物

Deep fried dishes

TAKO YAKI たこ焼き \$13.8

5pcs deep-fried octopus balls with spring onion, bonito flakes, tonkatsu sauce



TAKOYAKI

AGEDASHI TOFU 揚げ出し豆腐 \$20

deep-fried tofu with carrot, spring onion in dashi broth

AGEDASHI TOFU



KARA-AGE 唐揚げ \$30

Japanese-style fried chicken served with aonori flakes, curry salt, homemade mayo

SPICY KARA-AGE スパイシー唐揚げ \$30

Japanese-style fried chicken coated in homemade spicy sauce

JUMBO EBI FRY ジャンボ海老フライ \$29

deep-fried Panko crumbed jumbo prawn, cabbage, aonori flakes served with tonkatsu dipping sauce and mayo



KARA-AGE

FISH KATSU フィッシュカツ \$30

deep-fried panko crumbed tuna, leek, carrot, aonori flakes served with tonkatsu sauce and mayo

CHICKEN KATSU チキンカツ \$30

deep-fried panko crumbed chicken, leek, carrot, aonori flakes served with tonkatsu sauce and mayo

PORK KATSU ポークカツ \$30

deep-fried panko crumbed pork, leek, carrot, aonori flakes served with tonkatsu sauce and mayo



JUMBO EBI FRY

EBI TEMPURA



Tempura 天婦羅

lightly battered and gently deep-fried

EBI TEMPURA 海老天婦羅 \$24

tiger prawn tempura served with tempura dipping sauce, hakata salt, green tea salt, grated radish

VEGE TEMPURA ベジタブル天婦羅 \$23

selection of vegetable tempura served with tempura dipping sauce, hakata salt, green tea salt, grated radish

IKA TEMPURA イカ天婦羅 \$23

squid ring tempura served with aonori flakes, curry salt, homemade mayo

SOFT-SHELL CRAB TEMPURA \$28.8

ソフトシェルクラブ天婦羅

crispy soft-shell crab tempura served with tempura dipping sauce

OYSTER TEMPURA 牡蠣の天婦羅 \$40

5 pieces of New Zealand pacific oyster tempura with wasabi mayo, aonori flakes

IKA TEMPURA



SOFT-SHELL CRAB TEMPURA



Yakimono 焼き物 grilled dishes

GYOZA 餃子 \$14.8

Classic Japanese-style pork and cabbage dumpling

GYOZA



SALMON KAMA YAKI サーモンのカマ焼き \$26

grilled Ōra king salmon wing, hajikami ginger, renkon, spring onion

SALMON KAMAYAKI



SANMA NO SHIOYAKI 秋刀魚の塩焼き \$21

Grilled Sanma (Pacific Sauri) with sea salt flakes, served with daikon radish and lemon

SANMA NO SHIOYAKI



NASU DENGAKU 茄子田楽 \$28.5

Grilled eggplant, spring onion and beef with dengaku sauce (sweet and tasty red miso), cheese and sesame seeds

NASU DENGAKU



GRILLED OYSTER オイスターのマヨネーズ焼き \$40

5 pieces of New Zealand pacific oyster grilled with chef's mayo sauce and spring onion

GRILLED OYSTER



CHICKEN TERIYAKI チキン照り焼き \$30

Gion signature teriyaki chicken served with carrot, leek, mayo

SALMON TERIYAKI サーモン照り焼き \$33

Ōra king salmon, carrot, leek, mayo, toasted sesame

BEEF TERIYAKI ビーフ照り焼き \$34

tender Angus eye fillet, carrot, leek, mayo, toasted sesame seeds

KABAYAKI EEL



SAIKYO YAKI SALMON 西京焼きサーモン \$34

grilled Ōra king salmon marinated with organic saikyo miso, spring onion, toasted sesame seeds

KAKUNI



KABAYAKI EEL 鰻蒲焼き \$41

grilled eel with Kabayaki sauce, served with carrot, leek

KAKUNI 角煮 \$23

Slow cooked pork belly with soy miso sauce. Served with ginger, spring onion and mustard

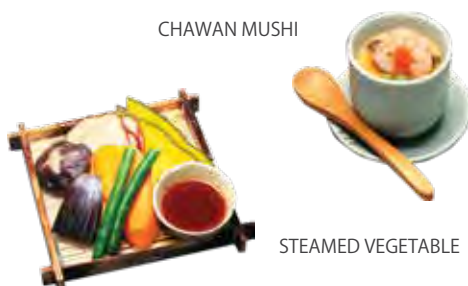
KAISEN-KARAYAKI



KAISEN-KARAYAKI 海鮮殻焼き \$36

grilled seafood medley of prawn, scallop, salmon with spring and chef's mayo sauce on a bed of rice

CHAWAN MUSHI



STEAMED VEGETABLE

Mushimono 蒸し物 steamed dish

CHAWAN MUSHI 茶碗むし \$13

delicately steamed egg custard with chicken, prawn, broadbean topped with tobiko

STEAMED VEGETABLE 蒸し野菜 \$24

selection of seasonal vegetables served with Moromiso dipping sauce

Nabemono 鍋物 Japanese hot pot

A warming pot of fresh produce that you can slowly cook at your table

YASAI MISO POT 野菜味噌鍋 \$35

hot pot of tofu, shirataki noodle, spring onion, hakusai cabbage in an organic miso soup



YASAI MISO POT

SEAFOOD UDON POT 海鮮うどん鍋 \$46

hot pot of prawn, scallop, salmon, spring onion, hakusai cabbage, shiitake mushroom, udon, egg in a Kyoto-style light soy sauce dashi based soup



SEAFOOD UDON POT

SUKIYAKI POT すき焼き鍋 \$42

hot pot of sliced sirloin beef, shirataki noodle, spring onion, hakusai cabbage in a Warishita sweetened soy sauce soup served with dipping egg



SUKIYAKI POT

CHICKEN YUZU POT 鶏鍋 \$40

hot pot of chicken, tofu, shirataki noodle, spring onion, hakusai cabbage in a yuzu and light soy sauce dashi soup

Noodles 麺

Choice of Sanuki udon or yamaimo soba served in Kyoto-style light soy-sauce dashi based broth

UDON 讃岐うどん

Shikoku style udon

SOBA そば

Blended buckwheat flour and and yam flour



WAKAME UDON



COLD SOBA

TANUKI UDON / SOBA

たぬきうどん/そば \$25.2 (half size \$15)

plain udon/soba with fried tempura batter and spring onion

KITSUNE UDON / SOBA

きつねうどん/そば \$28 (half size \$16)

served with kitsune(deep fried tofu) with fried tempura batter and spring onion

WAKAME UDON / SOBA

わかめうどん/そば \$28 (half size \$16)

served with wakame, fried tempura batter and spring onion

CHICKEN UDON / SOBA

チキンうどん/そば \$35 (half size \$20)

served with chicken, fried tempura batter and spring onion

TEMPURA UDON / SOBA

天婦羅うどん/そば \$38 (half size \$22)

served with prawn tempura, vegetable tempura and spring onion

COLD UDON / SOBA

冷やしうどん/冷やしそば \$25.2 (half size \$15)

served with wasabi, spring onion, mentsuyu dipping sauce

Main Dish メインディッシュ

All main dish comes with green salad, miso soup

GION TERIYAKI CHICKEN 祇園照り焼きチキン \$48.5

Gion signature teriyaki chicken served with carrot, leek, toasted sesame seeds, mayo, spring onion, botan rice

GION STYLE
TERIYAKI CHICKEN



EYE FILLET BEEF TERIYAKI ビーフ照り焼き \$56

tender Angus eye fillet with garlic butter teriyaki sauce served with carrot, leek, spring onion, mayo, toasted sesame seeds, botan rice

KYOTO SAIKYO YAKI SALMON \$55.5

京都西京焼きサーモン

grilled Ōra king salmon marinated with organic saikyo miso, served with salmon sashimi, renkon, salmon roll, tobiko, spring onion, botan rice



PANKO CHICKEN
KATSU

TEMPURA MORIAWASE 天婦羅盛り合わせ \$49.5

deep-fried tiger prawn and vegetables served with tempura dipping sauce, hakata salt, green tea salt, grated radish

KING SALMON TERIYAKI サーモン照り焼き \$52.5

grilled Ōra king salmon brushed with teriyaki sauce served with avocado mayo sauce, spring onion, leek, carrot, renkon, beans, toasted sesame seeds, botan rice

KYOTO-STYLE
SAIKYO YAKI
SALMON



PANKO CHICKEN KATSU パンコチキンカツ \$48.5

deep-fried panko crumb chicken, leek, carrot served with tonkatsu sauce and mayo, toasted sesame seeds, botan rice

Gozen Course 御膳コース

3 COURSE SET MENU 3コースセットメニュー \$82

FIRST COURSE

TSUKEMONO, GREEN SALAD, ORGANIC HIKARI MISO SOUP

漬け物、野菜サラダ、オーガニック光味噌汁

SECOND COURSE

SELECTION OF FRESH SASHIMI, NIGIRI SUSHI, MAKI SUSHI

寿司と刺身の盛り合わせ

THIRD COURSE

MIXED TEMPURA, TERIYAKI CHICKEN, SUKIYAKI, BOTAN RICE

天婦羅盛り合わせ、照り焼きチキン、すき焼き、ライス

