

KYOTO

1369 Wilmington Pike, Shoppes at Dilworthtown Crossing, West Chester, PA 19382

610-399-9888

Dinner Menu

Soup & Salad

Coconut Seafood Soup <i>A coconut/basil broth with scallops, calamari and shrimp.....</i>	\$7
Kyoto Soup <i>Japanese style egg drop soup with a dashi stock and seaweed and egg.....</i>	\$3.50
Miso Soup <i>Homemade dashi stock with white miso paste, tofu and seaweed.....</i>	\$2
Tom Yum with Chicken or Shrimp <i>Hot & sour Thai soup with lemongrass and mushrooms.....</i>	\$6 c, \$8 s
House Salad <i>Crisp iceberg lettuce, cucumber and tomato with Ginger or Creamy Mayo dressing..</i>	\$2.50
Kyoto Chicken Salad <i>A generous portion of grilled, sliced chicken tops our house salad.....</i>	\$6.25
Kyoto Steak Salad <i>A 4 oz grilled and sliced NY strip steak atop of our house salad.....</i>	\$10.25
Roasted Duck Salad <i>on a bed of iceberg, mango, cilantro, tomatoes with Thai sweet chili sauce..</i>	\$8
Seaweed Salad <i>Our traditional seaweed salad topped with toasted, white sesame seeds.....</i>	\$6
Sunomono Salad <i>A ponzu vinaigrette dressing on a sashimi salad with seaweed and cucumber..</i>	\$8
Toro Salad <i>Delicious fatty tuna tops a bed of lettuce, tomato and cilantro with a ginger dressing.</i>	\$10

Appetizers

Ankimo <i>A Japanese classic, steamed monkfish liver with yuzu sauce – seasonal item.....</i>	\$15
Edamame <i>Steamed and lightly salted soy beans in the pod.....</i>	\$5
Fresh Oysters with Yuzu Sauce <i>Our finest oysters in the shell, served with spicy yuzu sauce.....</i>	\$12
Fresh Oyster Tempura <i>Lightly battered and fried fresh oysters served with a spicy sauce.....</i>	\$12
Fried Toro with Garlic Yuzu Sauce	\$18
Grilled Calamari with Miso Sauce	\$8.50
Grilled Toro Tartar <i>Minced toro with a garlic/wasabi soy sauce and topped with black caviar.....</i>	\$18
Gyoza Dumplings <i>Crispy, fried Japanese dumplings filled with pork & veg., with dipping sauc.....</i>	\$6
Kyoto Scallop Au Gratin <i>Baked scallops and enoki mushrooms in a creamy, spicy sauce.....</i>	\$8.50
Kyoto Tartar	\$15
<i>Minced salmon, tuna & avocado topped with crushed peanuts and black caviar with a creamy sauce</i>	
Oyster Shooter Kyoto Style <i>Fresh oyster and quail egg served in a spicy ponzu sauce.....</i>	\$10
Shu Mai <i>Steamed dumplings filled with pork and vegetable, served with a dipping sauce.....</i>	\$5
Spicy Octopus with Enoki Mushrooms <i>marinated and served in a spicy sauce.....</i>	\$8
Spicy Seafood Eggplant	\$10
<i>Grilled sweet eggplant, stuffed with shrimp, scallops and masago, topped with a creamy spicy sauce</i>	
Spring Rolls - Vegetable <i>4 crispy, tasty vegetable filled spring rolls served with tonkatsu sauce... </i>	\$4
Spring Rolls – Pork & Vegetable <i>3 crispy, tasty spring rolls served with tonkatsu sauce.....</i>	\$4.50
Shrimp & Vegetable Tempura Combo <i>Yumminess served with our tempura dipping sauce.....</i>	\$8.50
Uni Shooter Kyoto Style <i>Sea urchin and quail egg shooter in a spicy ponzu sauce.....</i>	\$10
Vegetable Tempura <i>Lightly battered, crispy perfection served with a dipping sauce.....</i>	\$6

Main Entrées

Beef Katsu

Crispy beef cutlet with teriyaki sauce, stir fried vegetables and mashed potatoes or white rice..... \$22

Chicken Katsu

Boneless chicken breast cutlet with tonkatsu sauce, stir fried vegetables and mashed potatoes or white rice..... \$16

Grilled Spicy Miso Sea Bass

Grilled seas bass in a slightly spicy miso & sweet chili sauce and mashed potatoes or white rice..... \$28

Hamachi Kama

Lightly seasoned, grilled yellowtail cheek with ponzu dipping sauce and mashed potatoes or white rice.... \$15

Pork Katsu

Crispy pork cutlet with tonkatsu sauce with stir fried vegetables and mashed potatoes or white rice..... \$18

Steamed Sea Bass

Fresh, steamed sea bass in a black bean sauce with stir fried vegetables and mashed potatoes or white rice..... \$28

Stir Fried Shrimp and Eggplant

A delicious combination of delicate flavors and subtle texture in a delectable black bean sauce..... \$20

Sushi/Sashimi Entrées

Served with Miso soup; Chef's choice of fish - no substitutions; *Fully cooked items

Regular Sushi Dinner	<i>7 assorted pieces of sushi, 1 Tuna Roll.....</i>	\$18
Deluxe Sushi Dinner	<i>10 assorted pieces of sushi, 1 California Roll.....</i>	\$24
Regular Sashimi Dinner	<i>12 assorted pieces of sashimi, served with white rice.....</i>	\$20
Deluxe Sashimi Dinner	<i>18 assorted pieces of sashimi, served with white rice.....</i>	\$28
Regular Sushi/Sashimi Combo Dinner	<i>5 pieces of sushi, 8 pieces of sashimi, 1 California Roll.....</i>	\$28
Deluxe Sushi/Sashimi Combo Dinner	<i>10 pieces of sushi, 16 pieces of sashimi, 1 California Roll, 1 Eel Roll.....</i>	\$56
Sushi for Two	<i>20 assorted pieces of sushi, 1 Tuna Roll, 1 California Roll, 2 Miso soups.....</i>	\$48
Sashimi for Two	<i>36 assorted pieces of sashimi, 2 Miso soups, served with white rice.....</i>	\$56
Vegetable Sushi Dinner	<i>7 assorted pieces of vegetable sushi, 1 Vegetable Roll.....</i>	\$20
Chirashi Sushi	<i>Assorted sashimi served over a bowl of sushi rice.....</i>	\$20
Hamachi Don	<i>Yellowtail sashimi served over a bowl of white rice with mirin soy sauce.....</i>	\$22
Maguro Don	<i>Tuna sashimi served over a bowl of white rice with mirin soy sauce.....</i>	\$22
Unagi Don*	<i>Grilled fresh water eel served over a bowl of white rice with eel sauce.....</i>	\$18
Kyoto House Boat	<i>32 pieces of sushi, 16 pieces of sashimi, 1 Caterpillar Roll, 1 Dragon Roll, 1 Dynamite Roll....</i>	\$100

Sushi Roll Party Trays

Regular Roll Tray 7 Rolls

Avocado; Cucumber; California; Philly; Spicy Tuna; Shrimp Tempura; Washington..... \$35

Deluxe Roll Tray 8 Rolls

California; Caterpillar; Dragon; Eel; Philly; Spicy Scallop; Spicy Tuna; Tuna & Avocado..... \$60

Special Roll Tray 7 House Special Rolls+

Caterpillar; Dragon; Dynamite; Hilton; Kyoto; Rock 'n' Roll; Spider Roll; 3 pcs Lava Sushi..... \$90

Super Deluxe Roll Tray 9 House Special Rolls

Dragon; Dynamite; Hilton; Kyoto; New Yorker; Rainbow; Rock 'n' Roll; Spider; Yo-Yo..... \$120

Carpaccio Entrées

*Sliced thin, drizzled with hot oil and served in a yuzu sauce. Steak dishes have chopped garlic in the sauce.
Served with miso soup and mashed potatoes or steamed white rice.*

Fillet Mignon.....\$36 Lobster.....\$28 N.Y. Strip Steak.....\$20
Salmon.....\$20 Sweet Shrimp.....\$26 Tuna.....\$24 Yellowtail..... \$24

Curry Entrées

Grilled and dressed with our red, coconut curry sauce. Served with steamed white rice.

Chicken.....\$14.50 Lobster.....\$26.50 Lobster.....\$28.50 N.Y. Strip Steak.....\$22.50
Salmon.....\$18.50 Scallop.....\$18.50 Sea Bass.....\$28.50 Vegetable..... \$13.50

Grill Entrées

*Grilled chicken or beef topped with one of our two delectable grill sauces.
Served with stir fried vegetable and mashed potatoes or white rice.*

Chicken with Cilantro & Almond sauce..... \$15 Chicken with Spicy Mayo & Almond sauce..... \$15
Beef with Cilantro & Almond sauce..... \$22 Beef with Spicy Mayo & Almond sauce..... \$22

Tataki Entrées

*Fresh steak or fish seared on a hot grill, then thinly sliced and served in a wakame and ponzu sauce.
Served with miso soup and mashed potatoes or white rice.*

Fillet Mignon.....\$26 N.Y. Strip Steak.....\$20
Salmon.....\$20 Tuna.....\$24 Yellowtail.....\$24

Tempura Entrées

*Dipped in our light tempura batter and fried to crispy, light golden perfection.
Served with tempura dipping sauce.*

Kennett Square Mushroom Combo..... \$20 Lobster and Vegetable Combo..... \$28
Shrimp (8 pcs)..... \$20 Shrimp and Vegetable Combo..... \$20
Seafood and Vegetable Combo..... \$28 Vegetable..... \$15

Teriyaki Entrées

*Broiled and glazed in our homemade teriyaki sauce.
Served with stir fried vegetables and mashed potatoes or steamed white rice.*

Chicken..... \$14 Fillet Mignon..\$26 Lobster.....\$28
NY Strip Steak \$22 Salmon.....\$18 Scallops..... \$18
Sea Bass..... \$28 Shrimp.....\$18 Vegetable..... \$13

Yakisoba Entrées

Fried noodles and vegetables.

Chicken.....\$12.50	Lobster.....\$20.50	Shrimp.....\$14.50	Vegetable.....\$10.50
House Special (Chicken, scallop, shrimp).....\$22.50			

Japanese Noodle and Rice Dishes

Chow Han Japanese fried rice with vegetables, egg and your choice below....

Chicken.....\$12	Lobster.....\$20	Shrimp.....\$14
Vegetable.....\$10	House Special (Chicken, scallop, shrimp).....\$22	

Tempura Udon

Thick Japanese noodles in savory broth with crispy shrimp & vegetable tempura and poached egg..... \$12.95

Tempura Soba

Buckwheat noodles in savory broth with crispy shrimp & vegetable tempura and poached egg..... \$12.95

Pan Asian Noodle and Rice Dishes

Asian Egg Noodle *Sautéed in a brown sauce with your choice of.....* Beef \$10, Chicken \$10, or Shrimp \$12

Curry Rice Noodles

Delicate rice noodles served in a Thai curry sauce with your choice of..... Beef \$10, Chicken \$10, or Shrimp \$12

Pad Thai.....with Chicken \$12, Duck \$14, or Shrimp \$14

Sautéed Asian noodles and vegetable in slightly sweet/spicy Thai sauce with crushed peanuts & lime wedges

Soft Rice Noodle *Sautéed in a brown sauce with your choice of.....* Beef \$12, Chicken \$12, or Shrimp \$14

Thai Basil Fried Rice with Duck or Shrimp..... \$14

Thai Pineapple Fried Rice with Shrimp..... \$14

Pan Asian Dinner Entrées

Served with steamed white rice

Basil Chicken or Shrimp *Stir fried with basil, onions, mushrooms and peppers.....* Chicken \$14, Shrimp \$18

Beef with Asparagus *with red bell peppers in a savory brown sauce.....* \$18

Beef with Asparagus *with red bell peppers and onions in a brown sauce.....* \$18

Chili Eggplant *Asian eggplant and onions in a sweet/spicy Thai chili sauce.....* \$18

Chili Tofu *Fried tofu and onions in a sweet/spicy Thai chili sauce.....* \$18

General Kyoto Chicken *A spicy Thai style version of a Chinese classic.....* \$14

Ginger Glazed Duck *A spicy, flavor filled dish, served with red & green peppers and onions.....* \$21

Malaysian Curry Chicken or Beef

Served with green beans, potatoes and tomatoes in a red Malaysian curry sauce..... Chicken \$14, Beef \$16

Mango Beef, Chicken or Shrimp *with onions & bell peppers in a sweet Thai chili sauce..* Beef or Chicken \$15, Shrimp \$18

Mango Crispy Tilapia *with red & green peppers, fresh mango and onions in a mango sauce.....* \$18

Seafood Taro Nest *Scallops, shrimp and calamari sautéed with mixed vegetables served in a Taro nest.....* \$20

Thai Beef or Chicken with Broccoli *cooked and served in a Thai basil sauce.....* \$12

Thai Style Grilled Chicken *Served with mixed vegetables in a lemongrass & spicy coconut milk sauce.....* \$14

Thai Style Tilapia *served with red & green peppers, onions, pineapple and cucumbers.....* \$18

Vegetarian Delight *A mix of seasonal, fresh vegetables sautéed in a savory brown sauce.....* \$12

Sushi - Sashimi À la carte***

Sushi is served on top of rice, sashimi does not have rice - Priced per piece

Avocado\$1.25	Salmon (Sake) \$2.50	Surf Clam (Hokigai)\$2.50
Crab Stick* (Kani).....\$1.75	Salmon Roe (Ikura) \$2.40	Sweet Beancurd* (Inari).....\$1.75
Eel* (Unago).....\$2.50	Scallop (Hotate) \$2.75	Sweet Shrimp (Botan Ebi).\$3.50
Egg Omelet* (Tamago).....\$1.50	Sea Eel* (Anago).....\$2.75	Toro (Fatty Tuna) \$ MP
Flounder (Hirame)\$2.45	Shrimp* (Ebi).....\$2.25	Tuna (Maguro)\$2.75
King Crab Leg* (Taraba Kani)\$3.00	Smelt Roe (Masago) \$1.85	Uni (Sea Urchin)\$ MP
Mackerel (Saba) \$2.25	Smoked Salmon (Kunsei) ..\$2.50	Wasabi Flying Fish Roe (Tobiko) ..\$2.50
Octopus (Tako)\$2.25	Squid (Ika)\$2.25	White Tuna \$3.00
Pepper Tuna\$3.00	Stripped Bass (Suzuki) \$2.35	Yellowtail (Hamachi)\$2.75
Lava Sushi Salmon, onion, fish egg, mayo sauce \$3.00	Osaka Sushi Seaweed salad, crabstick, wasabi, mayo \$3.00	

Rolls & Handrolls***

*All selections contain rice and can be made as a standard roll (maki) or as a handroll (ice cream cone shaped) (temaki)
Many items include sesame seeds - please inform us if you are allergic or do not want them.*

Alaskan Roll Chopped shrimp, spicy mayo, avocado, masago.....	\$7.00
Avocado Roll Avocado.....	\$3.00
Baltimore Roll Tuna, Cream Cheese.....	\$5.00
Boston Roll Salmon, avocado, scallions.....	\$6.50
California Roll Avocado, crabstick, cucumber, masago	\$4.50
California Roll with Cream Cheese Avocado, crabstick, cream cheese, cucumber, masago.....	\$5.25
Cucumber Roll Cucumber.....	\$3.25
Eel Roll* Eel, cucumber, eel sauce	\$6.00
Eel & Avocado Roll* Eel, avocado, eel sauce.....	\$6.50
Futomaki Roll Avocado, crab stick, tamago, kanpyo, masago, oshinko	\$5 Half Roll - \$ 10.00 Full Roll
Kanpyo Roll Japanese gourd shavings	\$6.00
Oshinko Roll Japanese pickled radish	\$3.25
Philly Roll* Crab stick, cream cheese	\$4.50
Salmon Roll Salmon, cucumber.....	\$5.00
Salmon & Avocado Roll Salmon, avocado.....	\$6.00
Salmon Skin Roll* Tempura salmon skin, cucumber, eel sauce.....	\$4.00
Sea Eel Roll* Sea Eel, cucumber.....	\$6.00
Shrimp Roll* Shrimp, cucumber.....	\$5.00
Shrimp Tempura Roll* Shrimp Tempura, cucumber, avocado, masago	\$8.00
Spicy Salmon Roll Salmon, cucumber, spicy sauce	\$6.00
Spicy Tuna Roll Tuna, cucumber, spicy sauce.....	\$6.00
Sweet Potato Roll Tempura sweet potato.....	\$4.50
Tuna Roll Tuna.....	\$5.00
Tuna & Avocado Roll Tuna, avocado.....	\$6.00
Vegetable Roll Avocado, asparagus, cucumber, lettuce, tomato.....	\$8.00
Washington Roll Smoked salmon, avocado, cream cheese.....	\$5.00
Yellowtail Roll Yellowtail, scallions.....	\$6.00

House Special Rolls***

Many items include sesame seeds - please inform us if you are allergic or do not want them

Banana Roll Crab stick, eel, masago with sliced banana and eel sauce on top.....	\$9.50
Calamari Roll Tempura squid, cucumber, avocado, onion & tomato.....	\$9.50
Caterpillar Roll* Eel and cream cheese topped with avocado and eel sauce – YUMMY.....	\$11.00
Dragon Roll* Shrimp tempura & cream cheese topped with eel, avocado and eel sauce.....	\$13.00
Dynamite Roll Minced tuna, tempura flakes, scallions, spicy sauce	\$10.25
Eagles Roll - Always a winner! - Soft shell crab tempura, spicy salmon, masago & wasabi sauce..	\$15.00
Fatty Tuna Roll Fatty tuna (toro) and scallions.....	\$10.25
Hilton Roll Shrimp tempura, spicy yellowtail, avocado.....	\$13.00
Kennett Square Roll Grilled steak, crabstick, tomato, tempura flakes, mayonnaise, avocado & eel sauce..	\$15.00
Kyoto Roll King crab, tuna, salmon, yellowtail, avocado, cucumber, masago wrapped in a sliced cucumber..	\$15.00
Lobster Tempura Roll Tempura lobster tail, masago, avocado, cucumber.....	\$13.50
Manhattan Roll Salmon, tuna, crab stick, avocado, spicy sauce and then we tempura the whole roll.....	\$13.00
New Yorker Roll Salmon, yellowtail, eel, tempura flakes, mango, spicy tuna.....	\$15.00
Oyster Roll Breaded oyster, avocado, cucumber, masago, spicy sauce.....	\$10.25
Phanatic Roll GO PHILLIES! Crabstick & cucumber inside, topped w/red & white tuna & wasabi sauce..	\$10.00
Phoenix Roll Tempura white fish, asparagus, avocado, masago, wasabi tobiko	\$10.00
Pike Creek Roll Salmon, avocado, tempura flakes and eel sauce.....	\$9.80
Rainbow Roll Crabstick, cucumber & avocado inside, tuna, salmon, yellowtail & white fish on the outside...	\$13.00
Red Storm Roll Shrimp tempura, avocado, minced spicy tuna.....	\$12.25
Rock 'n' Roll Roll Eel, tuna, avocado, cream cheese, tempura flakes.....	\$13.00
Skyline Roll (aka Wayne's favorite) Tempura squid, mushrooms, wasabi tobiko, wasabi sauce.....	\$12.00
Spicy Crunchy Salmon Roll Salmon, tempura flakes, scallions, spicy sauce.....	\$10.25
Spicy Crunchy Yellowtail Roll Spicy yellowtail, tempura flakes, scallions, spicy mayo sauce.....	\$11.25
Spicy Scallop Roll Grilled scallops, cucumber, avocado, masago, spicy sauce	\$10.00
Spider Roll Tempura soft shell crab, avocado, cucumber, masago A LARGE ROLL.....	\$12.00
Tokyo Roll Salmon, salmon skin, avocado, masago, spicy sauce.....	\$10.00
UFO Roll Salmon & avocado inside, we tempura the roll then top it w/ tuna, mango sauce & peanuts..	\$18.00
Volcano Roll (aka Wayne's other favorite) Tuna, scallops, cream cheese, spicy sauce.....	\$10.00
Yankees Roll Tempura shrimp, salmon, peanuts and cilantro sauce.....	\$12.25
Yo-Yo Roll Lobster tempura, spicy tuna, avocado, eel sauce.....	\$15.00

*Denotes cooked items

**Steamed brown rice can be substituted for white rice on entrées for \$1 extra

***Sushi and Rolls can be made with brown rice for \$.50 extra per piece or rolls for \$1 extra per roll

MP = Market Price

Warning: Consuming raw or undercooked seafood may increase the risk of food-borne illness