

Kyoto

Dinner Sushi Special

Served with miso soup and house salad

Basic Maki Special*

Your choice of 3 Basic Maki Rolls	\$19
Your choice of 4 Basic Maki Rolls	\$23

Sushi Lover Special*

Your choice of 1 Basic Maki Roll and chef's choice of 8 sushi	\$22
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Sashimi Lover Special*

Chefs choice of 20 pieces of sashimi	\$28
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Dinner for One Special*

Your choice of 1 Special Roll and chef's choice of 8 sushi and 8 sashimi	\$34
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Dinner for Two Special*

Your choice of 2 Special Rolls and chef's choice of 10 sushi and 10 sashimi	\$55
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Dinner for Three Special*

Your choice of 3 Special Rolls and chef's choice of 16 sushi and 16 sashimi	\$80
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Deluxe Rolls

Dynamite*

\$16

Shrimp tempura, scallop, cucumber, avocado, soy wrap, topped with salmon, mayo, torched, sweet potato fries, scallions, eel sauce, sriracha, masago

Lady in Red*

\$16

Grilled scallop, shrimp, cucumber, avocado, soy wrap, topped with sweet potato fries, fried onion, sriracha, crab mix assorted fish, scallions, eel sauce tobiko

Holiday*

Grilled scallop shrimp tempura \$16 soy wrap topped with crab mix assorted fish, green apple, eel sauce, white sauce, tobiko

Surf and Turf

\$16

Mongolian beef, sweet potato, cream cheese, soy wrap topped with lobster, scallions, Mongolian sauce, tobiko

Red Sox*

\$16

Tuna tempura, avocado, cucumber, soy wrap, topped with seared tuna, crab mix assorted fish, scallions, tobiko, eel sauce

Kyoto

\$16

Shrimp tempura, sweet potato tempura, avocado, soy wrap, topped with lobster, tobiko

Northbridge

\$16

Salmon, Eel, cream cheese and asparagus in light tempura, soy wrap, eel sauce, spicy mayo

Mafia

\$18

Lobster tempura, crab, cucumber, avocado, tempura crumbs, mushroom sauce, eel sauce, tobiko

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Special Rolls

Tuna Crunch*	\$9
<i>Tuna, sweet potato fries, avocado</i>	
Volcano California roll topped with baked scallops crab meat spicy mayo mix.	\$10
Spicy Crab crab meat, cucumber, avocado topped with mixed crab meat, spicy mayo	\$10
Whitinsville*	\$11
<i>Salmon tempura, cucumber, avocado, soy wrap, topped with assorted fish, eel sauce, scallions</i>	
Spider Soft shell crab tempura cucumber, avocado, spicy mayo, eel sauce, masago	\$11
Boston* Salmon, cucumber topped with Salmon, avocado, spicy mayo	\$10
Spicy Scallop* Scallop, crab meat mixed spicy mayo, cucumber, avocado	\$11
Caterpillar Smoked salmon, cream cheese topped with eel, avocado, eel sauce	\$12
Firecracker* Tuna, cucumber, topped with tuna, avocado, spicy mayo	\$11
Rainbow*	\$11
<i>Tuna, cucumber, spicy mayo, topped with tuna, salmon avocado, tobiko</i>	
Dragon Shrimp tempura, eel, cream cheese, topped with avocado, eel sauce	\$12
Black Dragon Eel tempura, cucumber, topped with eel avocado, eel sauce	\$12
Red Dragon* Shrimp tempura, cucumber avocado, topped with assorted fish mixed with crab meat, tobiko	\$12
Tsunami	\$11
<i>Tuna, salmon, asparagus lightly tempura top with eel sauce, spicy mayo.</i>	
Mountain* Tuna, spicy mayo, cucumber topped with eel, avocado, eel sauce	\$12
Cape Cod* Scallop, crab, cucumber tuna, salmon, white tuna, yellow tail top with avocado, tempura crumbs, spicy mayo, tobiko	\$13
Rock & Roll*	\$13
<i>Shrimp sweet potato tempura, cream cheese, top with tuna, tempura crumbs, eel sauce, sriracha, spicy mayo, sugar, tobiko</i>	
Soy Wrap*	\$14
<i>Shrimp tempura, cucumber, tuna, spicy crab, soy wrap, topped with avocado, spicy mayo, eel sauce</i>	

Low Carb Rolls

Winter Roll	\$12
<i>Tuna, Salmon, Crab and Avocado wrap in radish</i>	
Fusion Roll	\$13
<i>Escobar, Tuna, Spicy Crab, Shrimp, Cucumber, Avocado, Tempura Crumb, and house sauce with Soy Wrap</i>	
Spring Roll	\$12
<i>Tuna, Salmon, Crab, Shrimp, Avocado, Green Apple, with Rice wrap</i>	
Summer Roll	\$13
<i>Wrap in Cucumber, Tuna, Crab Meat, Spicy Mayo</i>	

Basic Maki Rolls

California*	\$6
<i>Crab meat, cucumber, avocado, masago</i>	
Eel Roll	\$6
<i>Eel, Avocado</i>	
Philadelphia	\$6
<i>Smoked Salmon, Cream Cheese</i>	
Spicy Tuna*	\$6
<i>Tuna, cucumber, spicy mayo</i>	
Spicy Salmon*	\$6
<i>Salmon, cucumber, spicy mayo</i>	
Yellow Tail*	\$6
<i>Yellow tail, avocado</i>	
Tuna Roll*	\$6
Salmon Roll*	\$6
Arizona	\$6
<i>Shrimp tempura, cucumber, avocado, spicy mayo, tobiko</i>	
Louisiana	\$6
<i>Boiled shrimp, cucumber, avocado, spicy mayo</i>	
Salmon Skin	\$6
<i>Deep fried salmon skin, eel sauce, scallions</i>	
Alaska*	\$6
<i>Boiled shrimp, salmon, avocado</i>	
KFC	\$6
<i>Chicken tempura, cucumber, avocado, spicy mayo, eel sauce</i>	
Worcester	\$9
<i>Tuna tempura, cucumber, avocado, eel sauce, spicy mayo</i>	
Crazy*	\$7

Vegetarian Maki Rolls

Cucumber	\$5
Avocado	\$5
Cucumber and Avocado	\$5
Idaho	\$5
<i>Sweet potato tempura, cream cheese</i>	
Mix Green	\$6
<i>Iceberg lettuce, carrot, cucumber, avocado</i>	
Vegetarian Love	\$6
<i>Avocado, cucumber, seaweed salad, daikon</i>	

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House Drinks

Kiwi	\$6
Pineapple Passion	\$6
Tropical Passion	\$6
Kyoto Passion	\$6
Kyoto Special	\$6
Blue Hawaiian	\$6
Mai Tai	\$7
Mango Mai Tai	\$8
Scorpion Bowl (S)/(L)	\$7/\$14

Frozen Drinks

Virgin (non-alcohol)	\$6
Pina Colada	\$8
Strawberry Daiquiri	\$8
Banana Daiquiri	\$8
Raspberry Daiquiri	\$8

Sake

Hot Sake	\$6
Cold Sake	\$7
Plum Wine	\$7

Domestic Beer

Budweiser/Bud Light	\$4
Yuengling	\$4
Michelob Ultra	\$4
Miller Light	\$4
Coors Light	\$4
Sam Adams Light	\$5
Sam Adams	\$5

Imported Beer

New Castle	\$5
Blue Moon	\$5
Corona	\$5
Heineken	\$5
Kirin	\$5
Sapporo/Sapporo Silver	\$5/\$9

Red Wine

		Glass	Bottle
Stone Cellars	Cabernet Sauvignon	\$6	\$21
Stone Cellars	Merlot	\$6	\$21
Trapiche Oak Cask	Malbec	\$7	\$23
Robert Mondavi	Red Blend	\$7	\$24
Mark West	Pinot Noir	\$8	\$29

White Wine

Stone Cellars	Chardonnay	\$6	\$21
Stone Cellars	Pinot Grigio	\$6	\$21
Robert Mondavi	Chardonnay	\$7	\$23
Monkey Bay	Sauvignon Blanc	\$7	\$23
Pacific Rim	Riesling	\$7	\$28

Blush Wine

Woodbridge	White Zinfandel	\$6	\$21
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Dessert Wine

Ruffino	d'Asti Moscato	\$6	\$21
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Kyoto

Appetizers

Kitchen

Edamame	\$4
Egg Rolls (2)	\$5
Crab Rangoon (4)	\$5
Gyoza (6)	\$6
Beef Kushi-yaki	\$6
Chicken Yakitori	\$6
Vegetable Tempura	\$6
<i>Sweet potato, asparagus, mushroom, Zucchini, broccoli, onion</i>	
Chicken Tempura (6)	\$6
Chicken Wings (6)	\$6
<i>Teriyaki or Original or spicy</i>	
Shrimp Tempura (4)	\$6
Calamari Tempura	\$6
Spicy Calamari Tempura	\$7
Mixed Tempura	\$9
<i>2 chicken, 2 shrimp, sweet potato, zucchini, broccoli</i>	
Grilled Pork Sausage	\$5

Salad

Beef Tataki Salad	\$11
Mongolian Beef Salad	\$11
Tuna Tataki Salad	\$11
House Salad	\$2.50
Cucumber Salad	\$4
Seaweed Salad	\$5
Crab Apple Salad	\$6
Avocado Crab Salad	\$11
Poke Bowl	\$14
<small>Choice— Salmon, Tuna, or Eel Top with Sushi Rice, Cucumber, Lettuce, Carrot, Avocado, and Seaweed Salad</small>	

Soba

Stir Fry Yakisoba (Chicken or Beef)	\$11
<i>Celery, onion and scallions</i>	

Sushi or Sashimi

(2 pieces)

Tuna*	\$6
Salmon*	\$6
Yellow Tail*	\$6
White Tuna*	\$6
Squid*	\$6
Striped Bass*	\$6
Crabstick	\$6
Shrimp	\$6
Octopus	\$6
Eel	\$6
Flying Fish Roe*	\$6

Soup

Onion Soup	\$2
Miso Soup	\$3
Seafood Soup	\$6

Udon

(Original or Spicy)

Veggie Udon	\$9
<i>Shiitake mushroom, Napa, broccoli, scallion</i>	
Chicken Tempura Udon	\$11
<i>2 chicken tempura, crab meat, shiitake mushroom 3 mixed vegetable tempura, beef, egg, scallion</i>	
Shrimp Tempura Udon	\$12
<i>2 shrimp tempura, crab meat, Shiitake mushroom, 3 mixed vegetable tempura, beef, egg, scallion</i>	
Nabeyaki Udon	\$13
<i>2 shrimp tempura, Shiitake mushroom, 2 chicken tempura beef, egg, scallions</i>	

Side Orders

Steamed Rice, Fried Rice	\$2/\$4	Salmon	\$12
Hibachi Vegetable	\$5	Scallop	\$12
Calamari	\$7	Teriyaki Steak	\$12
Teriyaki Chicken	\$8	Filet Mignon	\$14
Shrimp	\$9	Lobster	\$14

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Hibachi Lunch Entrees

Each entrée includes Soup or House Salad, Hibachi Vegetable, Fried or Steamed Rice

Lunch served weekdays from open until 3pm

Beef and poultry

Teriyaki Chicken	\$12
Teriyaki Steak	\$14
Kyoto Sirloin	\$15
Filet Mignon	\$18

Seafood

Calamari	\$13
Shrimp	\$15
Scallop	\$15

Vegetarian

Vegetable Special <i>Carrot, mushroom, zucchini, onion, broccoli, white cabbage</i>	\$11
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Special Combination

Chicken & Calamari	\$16
Chicken & Shrimp	\$16
Chicken & Scallop	\$18
Teriyaki Steak & Chicken	\$17
Kyoto Sirloin & Chicken	\$17
Shrimp & Scallop	\$20
Kyoto Sirloin & Shrimp	\$19
Filet Mignon & Chicken	\$19
Kyoto Sirloin & Scallop	\$22
Filet Mignon & Shrimp	\$22
Filet Mignon & Scallop	\$23

Lunch Specials (no substitution)

Each entree includes House Salad

❖ S1. California Roll, Tuna, Salmon, Crabstick Sushi	\$12
❖ S2. Arizona Roll, Tuna, Salmon, Crabstick Sushi	\$12
❖ S3. Spicy Salmon Roll & Spicy Tuna Roll	\$12

Kyoto

Hibachi Dinner Entrees

Each entrée includes: Onion Soup, House Salad, Hibachi Vegetables, 3 Grilled Shrimp, Fried or Steamed Rice

Beef and Poultry

Teriyaki Chicken.....	\$18
Teriyaki Steak.....	\$19
Kyoto Sirloin.....	\$21
Filet Mignon.....	\$23

Seafood

Calamari.....	\$19
Shrimp.....	\$24
Scallop (6oz).....	\$24
Salmon (7oz).....	\$23
Swordfish (7oz).....	\$22
Chilean Sea Bass (7oz).....	\$25
Lobster (2 tails).....	\$34

Special Combination

Chicken & Shrimp.....	\$23
Chicken & Calamari.....	\$23
Chicken & Scallop.....	\$25
Teriyaki Steak & Chicken.....	\$25
Kyoto Sirloin & Chicken.....	\$25
Teriyaki Steak & Shrimp.....	\$25
Teriyaki Steak & Scallop.....	\$27
Shrimp & Scallop.....	\$27
Kyoto Sirloin & Shrimp.....	\$26
Filet Mignon & Chicken.....	\$27
Kyoto Sirloin & Scallop.....	\$27
Filet Mignon & Shrimp.....	\$28
Kyoto Sirloin & Lobster.....	\$31
Filet Mignon & Scallop.....	\$32
Filet Mignon & Lobster.....	\$33
Islander Special sirloin, lobster & calamari.....	\$32
Kyoto Special filet mignon, lobster & shrimp.....	\$34
Seafood Combination salmon, calamari, scallop, lobster.....	\$35
Hibachi Palace filet mignon, lobster & scallop.....	\$35

Vegetarian

Vegetable Special <i>Carrot, mushroom, zucchini, onion, broccoli, cabbage. no shrimp</i>	\$15
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Kids Meals

Teriyaki Chicken	\$11
Teriyaki Steak	\$13
Shrimp	\$13

Desserts

Ice Cream (Ginger, Coconut, Vanilla) \$4	Cheesecake (Mango, Green Tea, Regular) \$5
Fire & Ice Fried Ice Cream \$8	Chocolate Cake with Ice Cream (Of Choice) \$7

An 18% gratuity will be added to parties of six or more.

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