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SASHIMI & RAW

OYSTER: YUZU SAKE GRANITA OR SPICY PONZU	(EA)	5
SCAMPI, SEARED, FOIE GRAS, APPLE & SHISO LEAF	(EA)	12
TUNA SASHIMI, NIKIRI SOY, AVRUGA		19
HIRAMASA KINGFISH, MISO CEVICHE, CRISPY POTATO		22
OCEAN TROUT TATAKI, MIXED GREENS, CHILI VINAIGRETTE		16
USUZUKURI, SNAPPER, WHITE SOY, LIME		16
SEARED CORAL SEA BARRAMUNDI SASHIMI, GINGER WAKAME DRESSING, SESAME, GARLIC CRISPS		20

MIXED SASHIMI PLATTER

SEASONAL ASSORTED SASHIMI	(10PCS)	39
	(20PCS)	78

KIYOMI SASHIMI SAMPLER

SEASONAL ASSORTED SASHIMI KIYOMI STYLE	(5PCS)	28
	(10PCS)	56

IZAKAYA

SPICY TUNA CRISPY RICE		22
AGEDASHI, LOCAL TOFU, ASIAN MUSHROOM, KATSUO DASHI		14
SPICY BBQ OCTOPUS, AVOCADO, WAKAME, CUCUMBER, NORI CHIPS		16
KING BROWN MUSHROOM, TRUFFLE POKE, LIME		16
GRILLED PRAWNS, NORI BUTTER		26
PORK ROBATA, WASABI APPLE SAUCE	(EA)	9
WAGYU ROBATA, CARAMELIZE ESHALLOT, BLACK PEPPER TERIYAKI	(EA)	12

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TEMPURA

BROCCOLI, TENTSUYU	9
ASPARAGUS, SMOKED POKE, EDAMAME DIP	11
PUMPKIN, ROCOTO, POBLANO DIP	12
SCALLOP, YUZU AIOLI, NORI SALSA, SWEET PONZU	20
SNAPPER, CORIANDER, CHILLI, BLACK PEPPER AMAZU	20
CUTTLEFISH, AMIGO POWDER, TARRAGON PONZU	20
MORETAN BAY BUG, GRAPEFRUIT SALAD, SAMBAL AIOLI	26

BINCHOTAN

CHICKEN, MUSTARD MISO, WASABI BUTTER, CABBAGE SALAD	25
ORGANIC DUCK, UMAMI PUREE, CRISPY BRUSSEL SPROUTS, CITRUS DUCK JUS	34
DENGAKUMAN, TOOTHFISH, CARAMELIZED MISO, TOMATO SALSA (2PCS)	36
WAGYU +7 TENDERLOIN (120G), KALE, SMOKED EEL, KOMBU JUS	49
DAVID BLACKMORE WAGYU +9 INSIDE SKIRT (120G), KOJI MARINADE, SERVED WITH FRESH TASMANIAN WASABI	45
"CUT AVAILABLE EXCLUSIVELY AT KIYOMI"	

SALAD & SOUP

EDAMAME	6
MIXED GREEN, LIGHT GARLIC DRESSING	7
STEAMED RICE	5
MISO SOUP, LOCAL TOFU, WAKAME	6
SEAFOOD BOUILLABAISSE, SAMBAL BUTTER, MIXED SEAFOOD	15
AVOCADO TOBIKO SALAD, SOBA, TAMAGO, YUZUKOSHO DRESSING	14

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SUSHI - KIYOMI STYLE

TUNA, NIKIRI SOY	(2PCS)	12
OCEAN TROUT, UMAMI SANSHO, LIME	(2PCS)	12
SALMON, SEARED, SPICY DAIKON	(2PCS)	10
KINGFISH, YUZU KOSHO, TOSAZU, FURIKAKE	(2PCS)	10
SCALLOP, SEARED, SPICY AIOLI, RED SHISO	(2PCS)	12
TAI CEVICHE, SNAPPER, SHIO KOMBU SALSA, CRISPY NORI	(2PCS)	12
ALFONSINO, FRESH YUZU, UME	(2PCS)	14
CUTTLEFISH, SHIO KOMBU, LEMON	(2PCS)	10
SCAMPI, SEARED, CARAMELIZED AIOLI	(2PCS)	24
BBQ EEL, TERIYAKI, LIME	(2PCS)	12
TAMAGO, MADE FRESH DAILY	(2PCS)	8
SALMON ROE, IKURA CAVIAR	(2PCS)	12
TORO, TUNA BELLY, DARK SOY	(2PCS)	30

TRADITIONAL SUSHI AVAILABLE UPON REQUEST

ROLL - KIYOMI STYLE

QUEENSLAND ROLL, SPANNER CRAB, SOY PAPER, AVOCADO	(4PCS)	23
SPICY TUNA ROLL, TENKASU, SHICHIMI	(8PCS)	20
PRAWN TEMPURA ROLL, SPICY MAYO, ASPARAGUS, SESAME	(8PCS)	20
SALMON BELLY, AVOCADO	(8PCS)	22
WAGYU ROLL, YAKINIKU SAUCE	(8PCS)	22
YASAI ROLL, HOMEMADE PICKLES, ASPARAGUS, SHISO,	(8PCS)	14
AVOCADO, WHITE KIMCHI		
SOFT SHELL CRAB ROLL, AVOCADO, CUCUMBER, DAIKON,	(6PCS)	20
YUZUKOSHO AIOLI, TERIYAKI		

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Member discounts apply. Menu subject to availability and change. Please be aware that our products either contain or are produced in kitchens which contain and/or use allergens. For allergen free options, please speak with your waitperson. 15% surcharge applies on public holidays. A 1% service fee will apply to all credit card transactions.



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SET MENU 1

MENU TO BE SHARED BETWEEN TWO PEOPLE

USUZUKURI, SNAPPER, WHITE SOY, LIME

HIRAMASA KINGFISH, MISO CEVICHE, CRISPY POTATO

OCEAN TROUT TATAKI, MIXED GREENS, CHILLI VINAIGRETTE

ASPARAGUS TEMPURA, SMOKED POKE, EDAMAME DIP

KING BROWN MUSHROOM, TRUFFLE POKE, LIME

CHICKEN, MUSTARD MISO, WASABI BUTTER, CABBAGE SALAD

SPICY TUNA CRISPY RICE

SUSHI - KIYOMI STYLE

CHEF'S SELECTION DESSERT PLATTER

\$75 PER PERSON

(MINIMUM OF 2 PEOPLE)

ACCOMPANYING WINES AND SAKE AVAILABLE UPON REQUEST

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SET MENU 2

MENU TO BE SHARED BETWEEN TWO PEOPLE

SCAMPI - SEARED, FOIE GRAS, APPLE & SHISO LEAF

HIRAMASA KINGFISH, MISO CEVICHE, CRISPY POTATO

OCEAN TROUT TATAKI, MIXED GREENS, CHILI VINAIGRETTE

CUTTLEFISH TEMPURA, AMIGO POWDER, TARRAGON PONZU

KING BROWN MUSHROOM, TRUFFLE POKE, LIME

DENGAKUMAN, TOOTHFISH, CARAMELIZED MISO, TOMATO SALSA

WAGYU +7 TENDERLOIN (120G), KALE, SMOKED EEL, KOMBU JUS

SPICY TUNA CRISPY RICE

SUSHI - KIYOMI STYLE

CHEF'S SELECTION DESSERT PLATTER

\$95 PER PERSON

[MINIMUM OF 2 PEOPLE]

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SET MENU 3

MENU TO BE SHARED BETWEEN TWO PEOPLE

SCAMPI - SEARED, FOIE GRAS, APPLE & SHISO LEAF

HIRAMASA KINGFISH, MISO CEVICHE, CRISPY POTATO

KIYOMI SASHIMI SAMPLER

ASPARAGUS TEMPURA, SMOKED POKE, EDAMAME DIP

SNAPPER TEMPURA, CORIANDER, CHILLI, BLACK PEPPER AMAZU

PORK ROBATA, WASABI APPLE SAUCE

DENGAKUMAN, TOOTHFISH, CARAMELIZED MISO, TOMATO SALSA

WAGYU +7 TENDERLOIN (120G), KALE, SMOKED EEL, KOMBU JUS

SPICY TUNA CRISPY RICE

SUSHI - KIYOMI STYLE

CHEF'S SELECTION DESSERT PLATTER

\$130 PER PERSON

{MINIMUM OF 2 PEOPLE}

ACCOMPANYING WINES AND SAKE AVAILABLE UPON REQUEST

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