

SASHIMI & RAW

OYSTER: YUZU SAKE GRANITA OR SPICY PONZU	(EA)	5
SCAMPI, SEARED, FOIE GRAS, APPLE & SHISO LEAF	(EA)	12
SEARED TUNA, GUACAMOLE, WASABI, AVRUGA		24
HIRAMASA KINGFISH, MISO CEVICHE, CRISPY POTATO		22
OCEAN TROUT, CUCUMBER, SHITAKE, WATERMELON RIND, LIME		18
USUZUKURI, SNAPPER, WHITE SOY, LIME		16
SCALLOP, GINGER, SUDACHI, WATERMELON		20

MIXED SASHIMI PLATTER

SEASONAL ASSORTED SASHIMI	(12PCS)	40
	(24PCS)	72

KIYOMI SASHIMI SAMPLER

TUNA GUACAMOLE, KINGFISH MISO CEVICHE, SCALLOP SUDACHI		33
MAGURO SAMPLER		42

IZAKAYA

SPICY TUNA CRISPY RICE		22
AGEDASHI, TOFU, ASIAN MUSHROOM, FURIKAKE		16
OCTOPUS, WATERMELON, CHILLI, FETA		16
KING BROWN MUSHROOM, FUNGUS, FURIKAKE		16
GRILLED PRAWNS, NORI BUTTER		26
PORK ROBATA, WASABI APPLE SAUCE	(EA)	9
BEEF BRISKET, SOMEN, DASHI		18

#KIYOMIGC

TEMPURA

BROCCOLI, TENTSUYU	9
ASPARAGUS, SMOKED POKE, EDAMAME DIP	11
PUMPKIN, ROCOTO, POBLANO DIP	12
CORN KARAAGE, KINAKO, DAIDAI	(2PCS) 14
SCALLOP, YUZU AIOLI, NORI SALSA, SWEET PONZU	20
SNAPPER, CORIANDER, CHILLI, BLACK PEPPER AMAZU	20
CUTTLEFISH, AMIGO POWDER, TARRAGON PONZU	20
MORETON BAY BUG, GRAPEFRUIT SALAD, SAMBAL AIOLI	26

BINCHOTAN

CHICKEN, MUSTARD MISO, WASABI BUTTER, CABBAGE SALAD	28
DUCK, UMAMI PUREE, CRISPY BRUSSEL SPROUTS, CITRUS DUCK JUS	34
LAMB CUTLET, HATCHO MISO, CORN	(2PCS) 24
DENGAKUMAN, TOOTHFISH, CARAMELIZED MISO	(2PCS) 40
PORK, SCALLOP, WASABI, ASPARAGUS	34
BEEF SHORT RIB, CHILLI, SESAME	48
WAGYU +7 TENDERLOIN (160G), KALE, SMOKED EEL, KOMBU JUS	58
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, YUZU KOSHO 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
SNAPPER CEVICHE, 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	(2PCS)	8
SALMON ROE	(2PCS)	12
TORO, 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
U6 PRAWN TEMPURA ROLL, SPICY MAYO, ASPARAGUS, TOBIKO	(6PCS)	24
SALMON BELLY, AVOCADO	(8PCS)	22
WAGYU ROLL, YAKINIKU SAUCE	(8PCS)	22
YASAI ROLL, HOMEMADE PICKLES, ASPARAGUS, SHISO, AVOCADO, WHITE KIMCHI	(8PCS)	14
SOFT SHELL CRAB ROLL, AVOCADO, CUCUMBER, DAIKON, YUZU KOSHO AIOLI, TERIYAKI	(6PCS)	20

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SET MENU 1

MENU TO BE SHARED BETWEEN TWO PEOPLE

HIRAMASA KINGFISH, MISO CEVICHE, CRISPY POTATO

OCTOPUS, WATERMELON, CHILLI, FETA

KING BROWN MUSHROOM, FUNGUS, FURIKAKE

CUTTLEFISH, AMIGO POWDER, TARRAGON PONZU

CHICKEN, MUSTARD MISO, WASABI BUTTER, CABBAGE SALAD

PORK ROBATA, WASABI APPLE SAUCE

BEEF SHORT RIB, CHILLI, SESAME

CHEF'S SELECTION OF 2 DESSERTS

\$95 PER PERSON

{MINIMUM OF 2 PEOPLE}

ACCOMPANYING WINES AND SAKE AVAILABLE UPON REQUEST

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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.

SET MENU 2

MENU TO BE SHARED BETWEEN TWO PEOPLE

KIYOMI SASHIMI SAMPLER

SPICY TUNA CRISPY RICE

BROCCOLI, TENTSUYU

SNAPPER, CORIANDER, CHILLI, BLACK PEPPER AMAZU

DENGAKUMAN, TOOTHFISH, CARAMELIZED MISO

LAMB CUTLET, HATCHO MISO, CORN

WAGYU +7 TENDERLOIN (160G), KALE, SMOKED EEL, KOMBU JUS

SUSHI - CHEF'S SELECTION (6PCS)

CHEF'S SELECTION DESSERT PLATTER

\$120 PER PERSON

{MINIMUM OF 2 PEOPLE}

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