

SASHIMI & RAW

OYSTER		
YUZU GRANITA	(EA)	5
CHILI PONZU	(EA)	5
TORO, TOSAZU	(EA)	9
UNI, TOSAZU	(EA)	9
SCAMPI, SEARED, FOIE GRAS, APPLE & SHISO LEAF	(EA)	12
SEARED TUNA, GUACAMOLE, WASABI, AVRUGA		24
HIRAMASA KINGFISH, MISO CEVICHE, CRISPY POTATO		22
USUZUKURI, SNAPPER, WHITE SOY, LIME		16
SCALLOP, GINGER, SUDACHI, WATERMELON		20
SIBERIAN BLACKPEARL CAVIAR	(10G)	88

MIXED SASHIMI PLATTER

TUNA GUACAMOLE, KINGFISH MISO CEVICHE, SCALLOP SUDACHI		33
SEASONAL ASSORTED SASHIMI	(12PCS)	40
	(24PCS)	72

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		30
PORK ROBATA, WASABI APPLE SAUCE	(EA)	9

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TEMPURA

BROCCOLI, TENTSUYU	9
ASPARAGUS, SMOKED POKE, EDAMAME DIP	11
PUMPKIN, ROCOTO, POBLANO DIP	12
SWEET POTATO, OKINAWA BLACK SUGAR, PUMPKIN SEED, ALMOND, WASABI	14
CORN KARAAGE, KINAKO, DAIDAI	(2PCS) 14
SNAPPER, CORIANDER, CHILLI, BLACK PEPPER AMAZU	20
CUTTLEFISH, AMIGO POWDER, TARRAGON PONZU	20
MORETON BAY BUG, GRAPEFRUIT SALAD, SAMBAL AIOLI	26
HANASAKI HOKKAIDO SPIKY KING CRAB	60

BINCHOTAN

CHICKEN, MUSTARD MISO, WASABI BUTTER, WOM BOK	28
DUCK, UMAMI PUREE, CRISPY BRUSSEL SPROUTS, CITRUS JUS	34
LAMB CUTLET, HATCHO MISO, CORN	(2PCS) 24
DENGAKUMAN, TOOTHFISH, CARAMELIZED MISO	(2PCS) 46
JACK'S CREEK WAGYU 6+ TENDERLOIN, SUNCHOKE, FOIE GRAS BUTTER, NASHI TERIYAKI, NORI	62
2GR FULLBLOOD WAGYU 9+ FLANK STEAK, BROCCOLINI, PARSNIP, BURNT HONEY. 'CUT AVAILABLE EXCLUSIVELY AT KIYOMI'	55
DAVID BLACKMORE FULLBLOOD WAGYU 9+ INSIDE SKIRT, KOJI, TASMANIAN WASABI. 'CUT AVAILABLE EXCLUSIVELY AT KIYOMI'	48
DAVID BLACKMORE FULLBLOOD WAGYU 9+ STRIPLOIN, TASMANIAN WASABI, SIBERIAN BLACKPEARL CAVIAR	200

SALAD & SOUP

EDAMAME	6
MIXED GREEN, LIGHT GARLIC DRESSING	7
STEAMED RICE	5
MISO SOUP, LOCAL TOFU, WAKAME	6
SEAFOOD BOUILLABAISSSE, SAMBAL BUTTER, MIXED SEAFOOD	15
CHIRASHI SALAD, CUCUMBER, TOBIKO, DAIKON, SPICY DEN MISO	19

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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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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 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

PORK ROBATA, WASABI APPLE SAUCE

ZGR FULLBLOOD WAGYU 9+ FLANK STEAK, BROCCOLINI, PARSNIP, BURNT HONEY.
'CUT AVAILABLE EXCLUSIVELY AT KIYOMI'

SUSHI - CHEF'S SELECTION (8PCS)

CHEF'S SELECTION OF 2 DESSERTS

\$95 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

KIYOMI SASHIMI SAMPLER

SPICY TUNA CRISPY RICE

BROCCOLI, TENTSUYU

SNAPPER, CORIANDER, CHILLI, BLACK PEPPER AMAZU

DENAKUMAN, TOOTHFISH, CARAMELIZED MISO

LAMB CUTLET, HATCHO MISO, CORN

JACK'S CREEK WAGYU 6+ TENDERLOIN, SUNCHOKE, FOIE GRAS BUTTER, NASHI
TERIYAKI, NORI

SUSHI - CHEF'S SELECTION (8PCS)

CHEF'S SELECTION DESSERT PLATTER

\$120 PER PERSON

(MINIMUM OF 2 PEOPLE)

ACCOMPANYING WINES AND SAKE AVAILBLE UPON REQUEST

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