

巨人

KYOJIN represents the evolution of Chef Saran Kannasute's dream, shaped by memory, discipline, and respect. Drawing from generations of family cooking in Thailand and refined through Japanese and French practice, each dish reflects its origin while embracing how far it has traveled.

COLD SMALL PLATES

HOUSE SALAD 8

mixed greens, seaweed, tomato, pink ginger dressing

SEAWEED SALAD 8

garlic ponzu, sesame oil, sesame seeds

PICKLED CUCUMBER SALAD 8 GF

pickled cucumbers, rice vinegar, garlic ponzu

WATERMELON DAIKON 8 GF

rice vinegar, garlic ponzu

AVOCADO SALAD 8 ** GF

creamy tataki dressing **or** pink ginger dressing

lump crab meat 5

fresh fish of the day 4

SPICY SASHIMI SALAD 13 **

cucumbers, tomato salsa, tobiko, chili yuzu

SUNOMONO SALAD 13 ** GF

choice of tiger shrimp or octopus

cucumber, tobiko, scallions, Japanese rice vinegar, garlic ponzu

SPICY TAKO SALAD 13

cucumber, tomato salsa, chili yuzu, garlic ponzu, ichimi

CEVICHE 16 **

mixed seafood, tomato salsa, chili yuzu, served with wasabi nori chips

TUNA TARTARE 16 **

seared tuna, avocado, tomato salsa, garlic ponzu, served with wasabi nori chips

LOBSTER SALAD BUN 16

cooked lobster claw with finger lime caviar and micro lettuce, mixed with orange sauce and Japanese creamy mustard sauce

BE-LEAF TUNA SALAD 25 **

bluefin tuna with micro salad, tobiko with pink ginger, carpaccio sauce, 24K gold

CRUNCHY TUNA CREAMY TATAKI 45 **

crunchy wasabi nori tempura outside, with tobiko, scallion, creamy tataki, sweet chili, black pepper sauce

CHEF'S PICKS

SURF AND TURF 75

lobster wrapped with A5 wagyu, scallions, caviar, black truffle with butter black pepper sauce, garlic ponzu, balsamic reduction

THE MONSTER QUAD 65 **

seared A5 wagyu with Hokkaido uni, toro with uni, seared butter miso scallop with uni, seared salmon belly butter miso with lavender-smoked salmon roe

French caviar, truffle wasabi, Japanese chili, shoyu

AREKUSA ROLL 45 ** GF

spicy toro & oba leaf inside, topped with salmon belly, pickled truffle, truffle wasabi, French caviar, sesame oil

TASTE OF JAPAN 55 ** (SASHIMI OR NIGIRI)

5 piece sampler of imported fresh fish from Japan.
(ask your server for today's featured fresh fish)

HOT SMALL PLATES

HOUSE MISO SOUP 6

regular **or** spicy

lump crab meat 5

EDAMAME 7 GF

spicy basil garlic sauce 1

black pepper garlic 1

TEMPURA WITH RICE

chicken 12

shrimp 15

KYOJIN HOUSE MADE GYOZA 16

A5 wagyu beef, iberico pork, lobster, creamy mustard sauce, garlic ponzu

ASARI BABY CLAMS

sake, scallions, miso garlic butter broth

black pepper garlic 16

chili yuzu broth 16

KYOJIN SIGNATURE BUN 15

A5 wagyu beef, buttered garlic bun, truffle carpaccio, jalapeño, black pepper sauce, balsamic reduction

SHARED PLATES

Your choice of

toro 45

bluefin tuna 30

salmon 22

lavender-smoked salmon 25

white fish (hamachi or kanpachi) 25

scallop (smoke box only) 25

seasonal fish (smoke box only) 35

TATAKI STYLE (6PC) **

French caviar, truffle wasabi, chili yuzu, garlic ponzu

FISH AND JALAPEÑO STYLE (6PC) **

fresh jalapeño, French caviar, chili yuzu, yuzu oil, truffle wasabi

USUZUKURI STYLE (6PC) **

finger lime caviar, truffle wasabi, chili yuzu, white shoyu, garlic ponzu, yuzu oil

CARPACCIO STYLE (6PC) **

French caviar, truffle wasabi, black truffle carpaccio, carpaccio sauce, garlic ponzu sauce

SMOKE BOX (5PC) **

sashimi-style protein of choice, yuzu ice, carpaccio sauce, chili yuzu, garlic ponzu, cold-smoked with lavender

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KYOJIN SIGNATURE DISHES

UNI PASTA 45 **

garlic butter miso, pasta, Hokkaido uni, ikura, balsamic pearls, French caviar, carpaccio sauce, ichimi

TORO TARTARE 40 **

fatty bluefin tuna, French caviar, 24K gold, chili yuzu, garlic ponzu, wasabi nori chips

TORO TOWER 35 **

monkfish liver, fatty bluefin tuna, Hokkaido uni, Hokkaido scallop, ikura, French caviar, garlic ponzu, chili yuzu, yuzu ice

MONKFISH TOWER 25 **

monkfish liver, Hokkaido uni, ikura, French caviar, garlic ponzu, chili yuzu, yuzu ice

LEMON SHOOTERS **

sake, garlic ponzu, chili yuzu, yuzu ice

quail egg 12

Hokkaido uni MP

chef's signature

(scallop, toro, ikura, uni, quail egg) 25

GARLIC BUTTER MISO SCALLOP 25 **

4 pieces of seared scallops, nigiri style, with garlic butter miso, balsamic pearls, truffle wasabi, scallion, Japanese chili, eel sauce, truffle oil

THE MONSTER TRIO 50 **

seared A5 wagyu with Hokkaido uni, toro with uni, seared butter miso scallop with uni

French caviar, truffle wasabi, Japanese chili

SEARED TUNA WITH BLACK TRUFFLE 45 GF

seared tuna on a bed of watermelon daikon, garlic ponzu, truffle wasabi, yuzu oil, truffle shavings

CHEF KANNASUTE'S SIGNATURE NIGIRI

CHEF'S CREATIONS USE THE HIGHEST-QUALITY SEASONAL INGREDIENTS FROM AROUND THE WORLD TO CREATE ONE TRANSCENDENT BITE

LAVENDER-SMOKED SALMON 12 ** GF

house cold smoked lavender salmon, truffle wasabi, French caviar, black bamboo salt

OTORO OR CHUTORO FROM JAPAN 23 **

bluefin tuna belly, shoyu, truffle wasabi, French caviar, black bamboo salt

OTORO OR CHUTORO WITH UNI 25 **

bluefin tuna belly, Hokkaido uni, shoyu, truffle wasabi, French caviar, black bamboo salt, 24K gold

WHITE FISH FROM JAPAN 13 ** GF

seared hamachi or kanpachi, garlic butter miso, truffle oil, eel sauce, truffle wasabi, French caviar, scallions, Japanese chili, black bamboo salt, red lava salt

SEARED A5 WAGYU FROM JAPAN 20 **

A5 wagyu, shoyu, truffle wasabi, French caviar, black bamboo salt

SEARED A5 WAGYU WITH SMOKED IKURA 23

seared A5 wagyu, lavender-smoked ikura, balsamic pearl, wasabi truffle with shoyu, red sea salt, 24K gold

SALMON BELLY WITH SMOKED IKURA 15

seared salmon belly butter miso, lavender-smoked salmon roe, eel sauce, wasabi truffle, 24K gold

SEARED A5 WAGYU WITH HOKKAIDO UNI 26 **

A5 wagyu, truffle wasabi, French caviar, shoyu, black bamboo salt

Your choice of

toro 55

bluefin tuna 50

salmon 35

white fish (hamachi or kanpachi) 35

lavender-smoked salmon 35

scallop 35

TOPPED WITH HOKKAIDO UNI (4PC) **

sashimi-style protein of choice, French caviar, chili yuzu, garlic ponzu, black bamboo salt, red lava salt

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SUSHI AND SASHIMI ENTRÉE

SERVED WITH SHOYU, FRESH WASABI
AND WHITE GINGER FROM JAPAN

SUSHI DINNER 50 ** GF

10 pcs of chef's choice nigiri, truffle
wasabi, black bamboo salt

SASHIMI DINNER 60 ** GF

chef's selection of assorted sashimi, black
bamboo salt

CHIRASHI BOWL 50 **

chef's selection of assorted sashimi over
sushi rice, seaweed salad

POKE BOWL 40 **

assorted seasonal fish, ikura, scallop,
seaweed salad, sushi rice, spicy poke
sauce, truffle oil, balsamic pearls, sesame
seeds

BBQ EEL BOWL 40

BBQ eel over rice with tamago, topped
with eel sauce and sesame seeds

A5 WAGYU BOWL 60

A5 wagyu over rice with pickled cucumber,
black pepper sauce

SUSHI A LA CARTE

CHOICE OF SASHIMI OR NIGIRI
TOPPED WITH TRUFFLE WASABI AND
BLACK BAMBOO SALT

CHUTORO 22 **

OTORO 25 **

TUNA 7 **

SALMON 6 **

SALMON BELLY 7 **

YELLOWTAIL 7 **

YELLOWTAIL BELLY 8 **

KANPACHI 8 **

LAVENDER-SMOKED SALMON 7 **

SCALLOP 7 **

CAVIAR 45 **

LAVENDER-SMOKED SALMON ROE 9 **

SALMON ROE 7 **

FLYING FISH ROE 5 **

ADD 1 QUAIL EGG 2 **

SEA URCHIN FROM JAPAN MP **

SEARED A5 WAGYU 15

FRESHWATER EEL 7

SHRIMP 5

OCTOPUS 7

EGG OMELET 4

FRESH WASABI 4

FEATURED ROLLS

SUPREME LOBSTER ROLL 55

lobster tempura, watermelon daikon, eel sauce,
creamy mustard, A5 seared garlic miso butter,
black pepper sauce, truffle oil, balsamic
reduction, caviar, truffle wasabi, black bamboo
sea salt, pepper powder, pink sauce on the side

MIYABI ROLL 50 **

lobster tempura, pickled cucumber, eel sauce,
creamy mustard, topped with bbq eel, balsamic
reduction, caviar, black pepper sauce, truffle oil,
truffle wasabi

KYOJIN LOBSTER VOLCANO ROLL 45 **

freshly steamed lobster tail, avocado, smoked trout
roe, spicy mayo, creamy tataki sauce

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KYOJIN SIGNATURE ROLLS

SPICY TORO WITH UNI 35 **

toro, oba leaf, scallion, Hokkaido uni, French caviar, chili yuzu, garlic ponzu

LOBSTER ROLL 25

lobster meat, cucumber, finger lime caviar, avocado, lobster claw, rice crackers, French caviar, carpaccio sauce, creamy mustard sauce

A5 WAGYU ROLL 25 **

lump crab, avocado, cucumber, spicy mayo, A5 wagyu, truffle oil, black pepper sauce, truffle wasabi, French caviar, balsamic reduction

VOLCANO ROLL 16

lump crab, cucumber, avocado, spicy mayo, eel sauce, tempura bits

JAPANESE SANDWICH 15 ** GF

spicy tuna, avocado, cucumber, jalapeño, rice crackers, mango tobiko sauce

AFTER RAIN ROLL 15 ** GF

tuna, salmon, white fish, asparagus, avocado, soy paper, creamy jalapeño sauce

CRAZY MONKEY ROLL 14 **

lavender-smoked salmon, cream cheese, avocado, mango tobiko, eel sauce, tempura bits

GREEN DAY ROLL 14 **

spicy tuna, soy paper, seared scallops, creamy jalapeño sauce, black pepper sauce, chili yuzu

GREEN RIVER ROLL 14 **

spicy tuna, tempura bits, yellowtail, cucumber, balsamic pearls, Japanese chili, carpaccio sauce

SCALLOP SUNLIGHT ROLL 14 **

spicy tuna, avocado, tempura bits, Hokkaido scallop, kiwi, mango tobiko sauce

NAKED ROLL 14 ** GF

lump crab, cream cheese, tobiko, avocado, cucumber wrap, garlic ponzu (no rice)

TIGER ROLL 14 ** GF

lump crab, avocado, cucumber, spicy mayo, steamed tiger shrimp, mango tobiko sauce

SASHIMI ROLL 14 ** GF

tuna, salmon, white fish, tobiko, asparagus, cucumber wrap, garlic ponzu (no rice)

SOFT SHELL CRAB ROLL 14

soft shell crab tempura, cucumber, avocado, asparagus, tempura bits, creamy tataki sauce, black pepper sauce

CREAMY SCALLOP ROLL 14 **

spicy tuna, asparagus, tempura bits, creamy jalapeño sauce, Hokkaido scallop, chili yuzu sauce, black pepper sauce

PETER ROLL 13 **

shrimp tempura, spicy tuna, cucumber, seared tuna, eel sauce, carpaccio sauce

JEFF ROLL 13 **

avocado, tempura bits, seared salmon, spicy mayo, eel sauce

DREAM ROLL 13 **

shrimp tempura, avocado, soy paper, spicy tuna, creamy jalapeño sauce, sweet chili, tempura bits

SALMON LOVER ROLL 13 **

salmon, avocado, mango salsa, mango tobiko sauce, creamy jalapeño sauce, tempura bits

KAMIKAZE ROLL 13

crab meat, cucumber, avocado, tempura bits, spicy mayo, sweet chili

MEXICAN ROLL 13

shrimp tempura, tomato salsa, cucumber, jalapeño, tempura bits, avocado, eel sauce, creamy jalapeño sauce, sweet chili sauce

YUME ROLL 12 **

spicy tuna, avocado, seared tuna, jalapeño, spicy mayo, eel sauce, tempura bits

CRUNCHY SALSA ROLL 12 **

spicy tuna, avocado, tempura bits, mango salsa, mango tobiko sauce

VEGGIE J ROLL 11

avocado, asparagus, radish and seaweed salad, cucumber wrap, pink ginger sauce (no rice)

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COCKTAILS

COCO BLISS 17

Carbonated coconut water | Yuzu |
St-Germain | Lychee liqueur

RESPECT THE ELDERFLOWER 18

Grey Goose | St-Germain | Lychee liqueur |
Lemon

SAMURAI HEAT 19

Altos Blanco Tequila | Tamarind | Thai chili |
Lime

KŌHII ESPRESSO MARTINI 20

Grey Goose | Espresso | Coffee liqueur |
Coconut mix

SMOKED KAYO OLD FASHIONED 20

Suntory Whiskey | Scotch | Lemongrass |
Orange bitters

KYOTO SUNSET 20 **

Illegal Mezcal | Pomegranate | Hibiscus | Yuzu |
Simple syrup | Egg white

A5 AURA OLD FASHIONED 35

Iwai 45 Whiskey | A5 wagyu fat-washed |
Walnut | Chocolate | Pandan syrup

SEASONAL COCKTAILS

THE EVE OF HONOR 35

Citron Vodka | Peach Schnapps | Lillet Blanc |
Lime | White tea syrup

SNOW GARDEN 21 | MOCKTAIL 15

Altos Blanco | Yuzu | Mandarin | Pineapple |
Coconut cream | Pandan syrup

MATCHA NO KAZE 21

Mint & cucumber-infused vodka | Limoncello |
Citrus | Lime tonic syrup | Celery bitters |
Matcha

SCARLET ELIXIR 20

Cabernet | Apple Brandy | Amaretto | Citrus

THE FIFTH ELEMENT 20 **

Rum | Velvet Falernum | Passionfruit puree |
Orgeat syrup | Citrus

BY THE GLASS

WHITE

2022 Bertani Velante, Pinot Grigio, IT - 14 | 56
2021 Taylor's Pass, Sauvignon Blanc, NZ - 17 | 68
2023 Raffaitin-Planchon Sancerre, Sauvignon Blanc, FR - 23 | 92
2021 Domaine Passy le Clou Chablis, Chardonnay, FR - 21 | 84
2018 Domaine Tripoz Pouilly-Loché, Chardonnay, FR - 18 | 70

RED

2018 Domaine Guion Bourgueil, Cabernet Franc, FR - 16 | 64
2024 Elk Cove, Pinot Noir, Willamette Valley, USA - 18 | 70
2020 Chateau de Garnerot, Pinot Noir, Burgundy, FR - 19 | 76
2021 Vice "The House", Cabernet Sauvignon, Napa, USA - 22 | 88

SPARKLING

NV Conca d'Oro, Prosecco, IT - 16 | 64
NV Aubert et Fils Brut, Champagne, FR - 25 | 90
NV Ruinart Blanc de Blancs, Champagne, FR - 45 | 180
NV Côté Mas, Crémant de Limoux, FR - 17 | 68

SKIN CONTACT

2022 Vice "Brooklynites", Orange Gewürztraminer, CA - 18 | 72
2022 Peyrassol, Rosé, Provence, FR - 18 | 72

SAKE

Shirakabe Gura Tokubetsu, Junmai, apple, nutmeg - 15
Tamagawa Red Label, yamahai genshu junmai - 18
Yuhu Eternal Embers, Junmai, fig, raisin, rich, dry - 20
Mukai Ine Mankai, Junmai, pomegranate, olive - 21
Joto Plum Sake, rich, fresh - 25

BEER

Sapporo Lager - 10
Echigo Flying IPA - 13
Kyoto Matcha IPA - 15
Echigo Relaxing Weizen - 13
Echigo Koshihikari - 14
Echigo Stout - 15
Echigo Premium Red Ale - 15

CRIMSON KIMONO 20 **

Roku Gin | Jasmine | Lemon | Yuzu | Lychee |
Ginger | Hibiscus tea

PEARL OF OSAKA 20

Japanese Whisky | Spiced pear liqueur | Citrus
| Blood orange syrup | Angostura bitters

TOKYO MILK PUNCH 19

Roku Gin | Jasmine | Whole milk | Citrus |
Lychee syrup

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Walnut | Chocolate | Pandan syrup

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Cabernet | Apple Brandy | Amaretto | Citrus

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