

TO YOUR HOME



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SUSHIBAR 寿司バー

MENU

RESTAURANT



KITSU

キツネ

タパス

ZENSAI

STARTERS, APPETIZERS AND SIDE DISHES

EDAMAME	Steamed green soybeans in their pods, accompanied with either Korean kimuchi or charcoal white truffle sauce	6
SUNOMONO	Pickled cucumber salad with seaweed, ginger and suribachi sesame seeds	7
MISOSHIRU <small>Available only in season</small>	Mineralized dashi broth with kombu, shiromiso, wakame seaweed and tofu	7
GOHAN	Steamed white rice	3

さしみ

SASHIMI

FINE RAW FISH AND SEAFOOD SLICES

AMA-EBI	Sweet white prawn tails with kizami sauce	8.9
SAKE	Norwegian salmon top loin - lean part -	8.5
SAKE NO HARA	Norwegian salmon ventresca - fat part -	8.9
AKA-MAGURO	Bluefin tuna akami	8.9

にぎり

NIGUIRI

FISH AND SEAFOOD PIECES ON SUSHI RICE

In 1830, Yohei, a cook from Tokyo, invented the Nigiri-zushi.

Price per piece. (Min 2 pieces)

NAMA-EBI	Raw prawn tail with sake	3.1
UMI KO	Coastal scallop meat	3.4
AMAKU	Sweet raw prawn tail	3.1
AKA MAGURO	Bluefin tuna akami slice	3.3
MAGURO KU	Hand cut red tuna tartare with summer truffle	3.5
SAKE	Norwegian salmon top loin - lean part -	3.3
SAKE NO HARA	Norwegian salmon ventresca slice - fat part -	3.4
コースト	"Cooked niguiris"	
ABURI-EBI	Flamed prawn tail with soy sauce	3.4
ABURI-SAKE	Grilled Norwegian salmon top loin	3.3
UNAGI HI	Grilled freshwater eel, styled like in Shizuoka's Lake Hamana	3.8

ぐんかん

GUNKAN

FISH OR ROE ON SUSHI RICE WITH NORI SEAWEED

IKURA	Wild Alaskan salmon roe	4.85
TEKKA	Bluefin tuna tartare with negi bunching onions and goma abura sesame oil	4.85

FUJI STYLED MAKIS

- A maki, larger in size than common makis and with double amount of fish -

In an alley in the Aichi prefecture, Itamae Makoto came up with surprisingly good makis. In accordance with his style and craftsmanship, we make our makis like him.

マキス

HOSO-MAKI

/ 6 PIECES

TEKKA MAKI	Bluefin tuna wrapped in nori seaweed with sushi rice	9.9
SAKE MAKI	Norwegian salmon wrapped in nori seaweed with sushi rice	8.9
MAKI-TSU <small>Combined</small>	A tray with a mix of 1/2 Tekka Maki and 1/2 Sake Maki	9.9
ABOKADO	Avocado wrapped in nori seaweed with sushi rice	8.9
コースト	"Cooked Hoso-makis"	
KORU <small>Specialty 4 pieces</small>	Teriyaki cooked salmon	9.9

チューマ

CHU-MAKI

/ 6 PIECES

KAJI-DO	Bluefin tuna, norwegian salmon and avocado	9.5
TORI-NORI <small>Specialty 4 pieces</small>	Chicken, marinated and age-mono starch fried, along with sichimi togarashi, so nori, frisée lettuce and kara-age sauce	9.5

フトマキ

FUTO-MAKI

/ 4 PIECES

IKURA	Wild Alaskan salmon roe, cooked shrimp, Norwegian salmon, water peach and mayonnaise	9.9
TOBIKO	Cooked shrimp, flying fish roe with wasabi, avocado, negi bunching onions and sushi mayonnaise	9.9
HATO <small>Specialty</small>	- Futo-Maki sized Ura-Maki - Norwegian salmon, chives and sesame seeds	9.9

うらまき

URA-MAKI

/ 6 PIECES

KOFU-SAKE	Norwegian salmon, avocado, wasabi and shiro goma seeds	10
KOFU-MAGURO	Bluefin tuna, avocado, kimuchi sauce, purple shiro furikake and tea	11
YOAKE-CALIFORNIA	Crab taru-taru, kyuri, avocado, flying fish roe and shiro goma seeds	10
REINBO	Fish moriawase, avocado, kyuri and mayonnaise	11
MINTO	Norwegian salmon, avocado, mint tartar and shiro goma seeds	10
TARU-SAKE	Avocado, taru-taru sake and spicy goma abura sesame oil	11
TARU-MAGURO	Avocado, taru-taru maguro and spicy goma abura sesame oil	12
MOTTO SAKE	Taru-taru sake with pickled wasabi root and leaves, cucumber, avocado, and an extra part of taru-taru sake	12
MOTTO MAGURO	Taru-taru maguro with kimuchi sauce, cucumber, avocado, and an extra portion of taru-taru maguro	13
KYUBA	Fried banana with ao nori and grilled Norwegian salmon	11
ABURI-SHOGA	Age-mono shrimp with candied sweet tomato, cream, Norwegian salmon, and onion grilled with ginger and kabayaki	11
HITTO-TARU <small>Tempura panko</small>	Avocado, special salmon taru-taru, onion moriawase and eel sauce	11

IZAKAYA 居酒屋

てっぱんやき

TEPPANYAKI

COOKED ON STEEL PLATE

OKONOMIYAKI <small>Recommended 4 people</small>	An omelette typically associated with the common people. Nowadays it's one of the most famous dishes of Osaka	12
/ Waiting time 20 minutes		

餃子	"Gyozas are all served with vinegary shoyu sauce and goma abura sesame oil"	Flour dough with seafood and chives filling	8.9
		Flour dough with pork and cabbage filling	8.9
		Flour dough with chicken and ginger filling	8.9

天ぷら

FURAI-YA

PLUNGED INTO A BOILING OIL BATH

EBI NO FURAI	Shrimp in tempura panko	9.9
KARA-AGE	Japanese-style fried chicken	9.9
KAKIAGE	Vegetable moriawase fried with tentsuyu	8.9

A CUISINE WITH HISTORY

The English introduced curry in Japan during the Meiji Era (1869 - 1913). It's use is so widespread that some could consider it a national dish. In the Kanto region, pork curry is the most popular.

KATSU-KARE <small>カツカレー</small>	Japanese-style curry served with rice and tonkatsu	11
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"Rice curry is the main dish in Friday's menu of the Japanese Naval Self-Defense Force"

フライヤ

ROBATA

COOKING METHOD AKIN TO BARBECUING

SAKE NO TERIYAKI <small>Specialty</small>	Salmon ventresca covered in teriyaki sauce and lightly seared. It's half raw on the inside	11
TATAKI-ENTRECOTTE	DO, Basque Country. Sealed and filleted using negi-yuzu	12.9

スキップ

WOK

ROUND-BOTTOMED COOKING PAN

YA-KINOKO <small>きのこめし</small>	Special autumn rice with chasu	11
YAKUDON <small>焼きうどん</small>	Udon with seafood and Osaka special sauce	12
YAKISOBA <small>焼きそば</small>	Egg soba with free-range chicken	12
IKAUDON <small>いかうどん</small>	Udon with squid and Korean kimuchi sauce	12
BUTAUDON <small>ぶたうどん</small>	Udon with pork and house sauce	12
EBI NO KIMUCHI <small>キムチエビ</small>	Slightly spicy sautéed prawns.	11

DEZATO デザ

甘い

AMAI

SWEETS AND DESSERTS

MUYUZU	Japanese yuzu mousse and Mediterranean lemon cream	6
GOMA-AE	Black sesame cold cream with coffee	6
CHOCO-SHU	Drunken chocolate mousse and sponge cake with "ume" liqueur, Japanese plums and passion fruit sorbet	6
MOCHI	Stuffed glutinous rice cake	6
MATCHA-KE	Green tea cake	6
WO-GO	Candied apple with ginger and cinnamon tree, crumble and cream with Asian spices	6

クリーム

KURIMU

ICE CREAM

GURUNTI	Matcha green tea	4.75
FU-KORETO	Chocolate or truffle and chocolate	4.75
KOHI	Espresso	4.75
AZUKI	Anko	4.75
KOKONATTSU	Ceylon Natural Coconut	4.75
BABA	Vanilla from Madagascar	4.75
アイス <small>Sorbets</small>		
MANGO	Mango	4.75
MERON	Very ripe melon	4.75
APURIKOTTO	Apricot	4.75
SHITORIKO	Citronella and ginger	4.75

デザ

CHA

TEA

- Our teas are imported from Japan -
The selection of teas can be affected depending on the season of the year.

SENCHA	The most consumed tea in Japan	3.5
KUKICHA	Branch tea. This proportion of wood makes it unique and different in terms of taste, smell and color	3.5
GEINMANCHA	With toasted brown rice - popcorn tea -	3.5

DORINKU ドリンク

酒類

SHURUI

SPIRITS

- Sake and umeshu are served in 1/4l mugs -

SAKE KYOTO	Rice distillate	6
UMESHU	Distilled from ripe plums and sake	6

飲み

NOMI

BEVERAGE

WATER		2.8
SODA WATER		2.8
COCA-COLA ORIGINAL / ZERO		2.9
LEMON / ORANGE FANTA		2.9
LEMON NESTEA		2.9

ビール

BIRU

BEER

GLASS OF BEER		2.9
IMPORTED BEER - JAPAN -		3.7
BEER WITH LEMONADE		2.9