

Soups & Salads

MISO SOUP [GF]
traditional Japanese
soup made with kombu
seaweed stock **3**

TSUKUNE JIRU
bonito broth with
chicken meatballs,
mushrooms, chili oil and
green onion **5.5**

**HOMEMADE
KAISO SALAD**
variety of seaweed with
sesame dressing **6.5**

**CRISPY SALMON
SKIN SALAD**
with spinach, avocado,
kaiware and spicy
sesame dressing **7**

Small Plates

AGEDASHI TOFU [GF]
cubes of deep fried
tofu in dashi broth
with shiitake **6.25**

AMAKARA TEBA [GF]
organic chicken wings
with spicy and sweet
miso sauce **9**

GYOZA
homemade Berkshire
pork gyoza with soy
dipping sauce **8**

KARA-AGE [GF]
marinated and fried
chicken cutlets served
with lemon and
Japanese mayo **8**

**VEGETARIAN
KARA-AGE** [GF]
marinated and fried
extra-firm tofu with lemon
and Japanese mayo **5**

GYU TATAKI ♦
seared Limousin beef
tenderloin thinly cut
with grated daikon,
greens and ponzu **14**

**CAULIFLOWER
NISHUMORI** [GF]
• nira chive mayo with
bonito flakes and lemon juice
• white sesame sauce with
shredded nori **6.5**

KYURI WASABIZUKE [GF]
wasabi pickled cucumbers **5**

HAMACHI TATAKI ♦
seared yellowtail with
wasabi infused green
onion, soy marinated
japanese pepper corn
and ponzu **14.5**

HOTATE MIZOREZU [GF] ♦
fresh scallops, cucumber
slices, grated daikon, ikura
and sweet vinaigrette **13.5**

Noodles

RAMEN
pork belly, egg, green onion, bamboo
shoots and chicken broth **12**

VEGGIE RAMEN
miso, sweet corn, wakame, bamboo,
sesame seeds and vegetable broth **11**

KAISEN YAKISOBA
Japanese egg noodles with shrimp, scallops,
cabbage, onion, poached egg, red ginger,
japanese mayo and seaweed flakes **14.5**

CURRY UDON
thin inaniwa wheat noodles from Akita, Japan with
vegetable curry, poached egg and bonito broth **16**

MABO SOBA
Japanese buckwheat noodles with mabo dofu
and bonito broth **13**

Rice

CHOICE OF WHITE OR BROWN RICE

TONKATSU
tonkatsu Berkshire
pork with rice, potato
salad, cabbage, tomatoes,
cucumbers and
tonkatsu sauce **17**

TSUKUNE DONBURI
organic chicken
meatballs, green onion
and poached egg with
teriyaki sauce **16**

**BINCHO
MAGURO DON** [GF]
sweet soy infused
albacore tuna over
sushi rice **22**

CHIRASHI ♦
variety of sashimi
and vegetables over
sushi rice **25**

**NIKUNASHI MABO
DOFU DONBURI** [GF]
tofu and vegetables set
in a spicy bean and chili
sauce over rice **13**

ONIGIRI [GF]
Japanese rice ball **3.25**
ume (PICKLED PLUM)
okaka (BONITO WITH SOY)
sake (COOKED SALMON)
ebi mayo (COOKED SHRIMP
WITH MAYO)

KYATCHI is an authentic Japanese restaurant curated by Chef Hide Tozawa. We are committed to being sustainably sourced and one way we strive towards this goal is by partnering with the Monterey Bay Aquarium and their program, Seafood Watch. Kyatchi is certified through Seafood Watch which ensures that we only serve seafood that is recognized as "best choice" and stay away from seafood that should be "avoided". The Fish Guys Inc., which supplies us with most of our seafood is also certified through Seafood Watch, guaranteeing that all of the fish we serve is sustainable.

We are also committed to regionally supplied sustainable products. Each of our suppliers practices sustainable farming techniques without the use of antibiotics or hormones. Berkshire Farms, a collection of family farms in northern IA supplies all of our pork, Peterson Craftsman Meat located in Osceola, WI supplies all of our beef and Larry Schultz Organic Farm from Owatonna, MN supplies all of our eggs and chicken. While sustainability is the backbone of our concept we are also committed to a fun dining experience and excellent service.

Thank you for dining at Kyatchi

Fish & Seafood

SABA TERIYAKI [GF]
mackerel with teriyaki sauce,
sansho pepper and sesame seeds **10.5**

TARA SHIROMISO YAKI [GF]
white miso marinated Alaskan cod **13.5**

IKA SHOGAYAKI [GF]
soy and ginger marinated flying squid **13**

YAKI ZHAKE [GF]
sockeye salmon with miso garlic mayo **14**

Kushimono (Skewers)

1 SKEWER PER ORDER YAKITORI SAUCE OR SEA SALT ALL CHICKEN IS ORGANIC

SHISHITO
Japanese chili
pepper **2.25**

NEGI
Japanese green
onion **2.75**

SHIITAKE
shiitake
mushroom **2.75**

MOMO
chicken thigh **3.25**

TSUKUNE
chicken meatball **4.25**

TONTORO
Berkshire pork
belly **4.25**

GYUHIRE
Limousin beef
tenderloin **6.5**

Hot Dogs

EACH OF OUR LIMOUSIN BEEF HOT DOGS

HOUSE DOG
yuzu mayo and grilled
shishito peppers **9**

**AVOCADO
& EGG DOG**
with avocado,
chopped egg and
Japanese mayo **10**

YAKISOBA DOG
stir fried soba noodles,
onion, red ginger and
Japanese mayo **9**

KINOKO DOG
sauteed mushrooms
with soy butter and
parmesan cheese **10**

Dessert

DONNA'S CHEESECAKE
homemade New York vanilla cheesecake
with chocolate or seasonal sauce **7**

MOCHI CAKE [GF]
homemade with rice flour and chocolate sauce **5 EA**

DONUT HOLES
three homemade donut holes with
miso caramel glaze **4**

[GF] GLUTEN FREE ITEMS

♦ ITEMS CONTAIN RAW OR UNCOOKED FISH & MEAT

Consuming raw or undercooked food may increase your risk of foodborne illness. Please alert your server to any dietary needs or desires you might have.

Sushi

ROLLS

KAPPA [GF]

cucumber **4.25**

AVOCADO 5.5 [GF]

UME SHISO [GF]

pickled Japanese plum with shiso leaf **5.25**

FUTO MAKI [GF]

tamago, tofu, spinach, cucumber, kanpyo and oshinko **10**

OSHINKO [GF]

pickled daikon **4.75**

KANPYO [GF]

homemade marinated calabash gourd **5**

NEGIHAMA [GF] ♦

yellow tail and green onion **9**

EBI MAYO [GF]

cooked pink shrimp with Japanese mayo **5.75**

MASUNOSUKE [GF] ♦

king salmon **8**
add avocado **1.5**

SAKE [GF] ♦

sockeye salmon **6.5**
add avocado **1.5**

BINCHO [GF] ♦

albacore tuna **7**
add avocado **1.5**

HOTATE YUZU [GF] ♦

scallop with yuzu paste **8**

TAI SHISO [GF] ♦

red snapper, shiso, lemon juice and sea salt **10**

PLATTERS

CHEF'S NIGIRI ♦

sake, hotate, iwana, hamachi, bincho, masago, suzuki and a maki roll **23**

CHEF'S SASHIMI [GF] ♦

sake, hotate, iwana, hamachi, bincho and a side of rice **26**

CHEF'S

VEGETARIAN [GF]

ume shiso, kaiware, oshinko, asparagus, cauliflower, avocado roll and cucumber roll **17**

OSHIZUSHI

PRESSED SUSHI

BATTERA [GF] ♦

mackerel and clear kombu seaweed **15.5**

SUZUKI ♦

sea bass, shiso leaf, black pepper and a side of yuzu ponzu **15.5**

SAKE ♦

salmon, slice of lemon and masago **15**
sub king salmon **3**

NIGIRI & SASHIMI

NIGIRI * 1 PIECE
SASHIMI * 3 PIECE

INARI [GF]

homemade deep fried tofu **2.75**

TAMAGO [GF]

egg custard **3 / 8**

BOTANEBI [GF] ♦

spot prawn **4.25 / 12**

BINCHO [GF] ♦

albacore tuna **3.25 / 8**

HOTATE [GF] ♦

scallop **3.75 / 10**

SABA [GF] ♦

mackerel **3.5 / 9**

MASUNOSUKE [GF] ♦

king salmon **3.75 / 10**

SAKE [GF] ♦

sockeye salmon **3.25 / 8.5**

IWANA [GF] ♦

arctic char **3.5 / 9**

HAMACHI [GF] ♦

yellowtail **4.25 / 12**

SUZUKI [GF] ♦

sea bass **3.75 / 10**

TAI [GF] ♦

red snapper **4 / 11**

IKURA [GF] ♦

salmon roe **3.5 / 9**

TOBIKO ♦

flying fish roe **3 / 8**

MASAGO ♦

smelt roe **2.75 / 7**

UNI [GF] ♦

sea urchin **7.5 / 7.5**

SPECIALTY ROLLS

TATAKI ROLL ♦

OUTSIDE seared sockeye salmon, faux nagai sauce
INSIDE ebi mayo, cucumber, asparagus **16**
sub king salmon **3**

IWANA ROLL ♦

OUTSIDE arctic char, fresh squeezed lemon juice
INSIDE inari, kanpyo, shiso and avocado **14.5**

THE DANIMAL ROLL

OUTSIDE avocado and roasted panko
INSIDE ebi mayo, kanpyo, oshinko, asparagus **14**

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KYATCHI DOES NOT ACCEPT CHECKS.

