



## WELCOME TO KISSA.

Our sound is our voice. The perfect inspiration for the harmony between senses.

A look into the past, a glimpse of what is next.

Our track list is an homage to the albums that have always inspired us.

Each one is a representation of those feelings, a pairing for that beat, a manifestation of those memories.

Just like the record, our selection will always be rotating.

Variety is the spice of life, and there will never be a shortage of hits.

So step back in time with us to where it all started, your own vinyl haven from the back-alleys of Kyoto.

There's plenty to explore, so whether you're exploring a new genre or you've got something on repeat, let us spin you your new favourite cocktail and queue up your new favourite dish.

Don't be shy.



## OTSUMAMI (SNACKS)

### HAMACHI SERRANO - \$24

Chili relish, bubu arare, cilantro ,yuzu ponzu

### TUNA TARTARE - \$28

Wasabi sesame guac, rice puffs

### WAGYU CARPACCIO - \$38

Shiso chimichurri, jicama, micro greens, chili ponzu

### FIRE & ICE OYSTERS - \$25

Mandarin shiso granita, serrano pepper - 6 pieces

### ARUGULA & WATERCRESS SALAD - \$12

Wasabi miso dressing, tenkasu, furikake

### CHARRED EDAMAME - \$10

Chili garlic, sesame, soy sauce

### KISSA KARAAGE - \$12

Smoked paprika dust / sudachi ranch

### WAGYU GYOZA - \$18

With smoked aioli- 4 pieces, yuzu kosho

### SHRIMP TEMPURA - \$20

Aioli, togarashi

### TUNA CRISPY RICE - \$20

Serrano chili - 4 pieces



## ROBATA

### WAGYU A5 STRIPLOIN - \$90

Shiso chimichurri

### AVOCADO - \$8.50

Avocado, chili oil, sweet ponzu, sesame

### YAKITORI - \$9

Chicken thighs, Tokyo scallion, tare

### PORK BELLY - \$11

Spicy miso, shiso salsa

### CORN - \$12

Shiso togarashi butter, aonori

## MEAT + RICE + NOODLES

### WAGYU A5 SANDO - \$60

Housemade tonkatsu, grainy mustard aioli, brioche bun

### SHORT RIB YAKI NOODLE - \$35

Cabbage slaw, short rib reduction, seasonal mushroom, cook table side

### MUSHROOM RICE - \$28

Seasonal mushroom, with yuzu truffe butter



## SUSHI ROLLS (6 PCS)

### SPICE TUNA - \$22

Jalapeño, yuzu tobiko, spicy miso, chives, tempura bits

### CHARRED HAMACHI - \$21

Hamachi, oshinko, charred onions, avocado, shiso chili salsa, yuzu tobiko

### CRISPY QUINOA SALMON - \$17

Asparagus, wasabi mayo, crispy quinoa, chives, avocado

### SHRIMP TEMPURA - \$21

Asparagus, avocado, soy glaze, spicy mayo

### SCALLOP TRUFFE - \$25

Spice tuna, avocado, cucumber, yuzu kosho, crispy quinoa

### VEGAN ROLL - \$16

Avocado truffe mix, Japanese pickles, shaved potato, sesame seeds



## DESSERT

### LAVA CAKE - \$14

With thyme berry compote, seasonal ice cream

### YUZU CRÈME BRÛLÉE - \$12

With seasonal berries

### MATCHA TIRAMISU - \$13

White matcha chocolate dust

### FRUIT TOWER FOR 2 - \$50

Fruit selection / lava cake / yuzu crème Brûlée / matcha tiramisu



ALBUMS ( Signatures )



**THE RUNAWAYS (1976)**

\$24

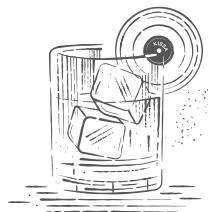
Grey Goose vodka, licor 43, ginger liqueur, pineapple, yuzu, pear, crabapple, sake



**GREEN RIVER (1969)**

\$23

Cucumber infused Gardener gin, green chartreuse, lime, matcha latte syrup, honeydew melon soda



**THE RECORD COLLECTION**

“Music, at its essence, is what gives us memories. And the longer a song has existed in our lives, the more memories we have of it.”

- Stevie Wonder -



PLAY  
THE RUNAWAYS  
ON SPOTIFY



PLAY  
GREEN RIVER  
ON SPOTIFY

§



**FOREVER YOUNG (1984)**

\$21

Toki Japanese whisky, campari, passionfruit, lemon,  
Grapefruit yuzu saison foam



**BOSSA NOVA BABY (1963)**

\$18

Bacardi White rum, strega, lime, passionfruit,  
Pineapple soda, mint



PLAY  
BOSSA NOVA B.  
ON SPOTIFY



PLAY  
FOREVER YOUNG  
ON SPOTIFY

§



**LONELY HEARTS CLUB (1967)**

\$25

Teremana blanco tequila, dragonfruit syrup, strawberry liqueur, lime,  
kiwi, egg whites



**STILL CRUISIN' (1988)**

\$26

Herradura Reposado tequila, strega, lemon, shiso, habanero, bpm  
juice, torched pineapple



PLAY  
STILL CRUISIN'  
ON SPOTIFY



PLAY  
LONELY HEARTS C.  
ON SPOTIFY

§



**THE SOUL ALBUM (1966)**

\$24

St Remy Signature, crème de cacao, coffee liqueur, espresso, kokuto syrup, rice milk, saline, cinnamon, cookies & cream wafer roll

§



**PRINCE & THE REVOLUTION (1984)**

\$23

Butterfly Pea Flower gin, St Germain Elderflower Liqueur, shiso, lime, tonic, glitter



**BEGGARS BANQUET (1968)**

\$22

Woodford Reserve bourbon, ume japanese plum liqueur, kokuto, ponzu, hinoki, toasted sesame



**TWELVE CARAT TOOTHACHE (2022)**

\$22

Belvedere vodka, luxardo limoncello, lemon juice, lemon verbena syrup, lemongrass bitters, lemon ginger air



PLAY  
THE SOUL ALBUM  
ON SPOTIFY



PLAY  
BEGGARS BANQUET  
ON SPOTIFY



PLAY  
PRINCE & THE R  
ON SPOTIFY



PLAY  
TWELVE CARAT T.  
ON SPOTIFY



HIT SINGLES ( Highballs )



**CATCH A FIRE (1973)**

\$26

Los Siete Misterios mezcal, Aperol, apricot liqueur, smoked lime, pandan, tiki bitters, rubbed sage



**WISH YOU WERE HERE (1975)**

\$24

Patron Blanco tequila, strawberry puree, lemon, habanero, grapefruit soda



PLAY  
WISH YOU WERE H.  
ON SPOTIFY



PLAY  
CATCH FIRE  
ON SPOTIFY



**BACK IN BLACK (1980)**

\$25

Johnnie Walker Black Label, black sesame orgeat, madeira, fig & cinnamon, midnight essence, smoke



PLAY  
BACK IN BLACK  
ON SPOTIFY



COMPILATIONS ( Shareables )

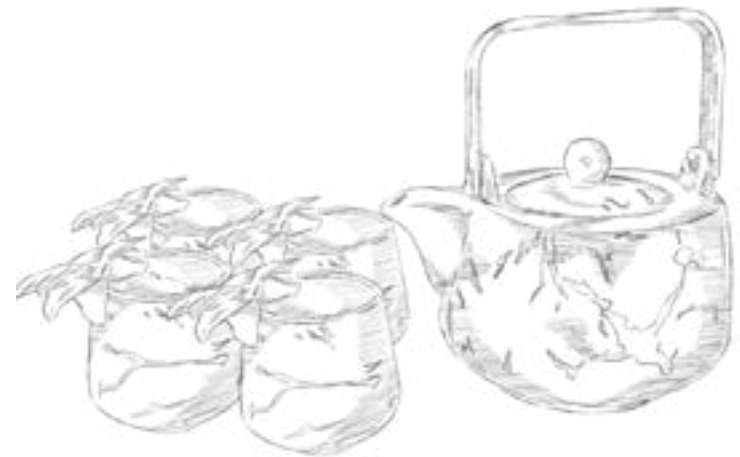


**TEA FOR THE TILLERMAN (1970) Serves 2**

\$55

Hennessy VS cognac, Grand Marnier, cynar, madeira, creme de abricot, peach tea, lemon, angostura, fig & cinnamon, milk

\*Clarified Milk punch



**JE NE REGRETTE RIEN (1960) Serves 4**

\$75

Botanist gin, Choya Yuzu Liqueur, lemon, sparkling jasmine tea, tangerine & apple dry ice



PLAY  
TEA FOR THE TILLERMAN  
ON SPOTIFY



PLAY  
JE NE REGRETTE R.  
ON SPOTIFY





GREATEST HITS (Classic Cocktails)



-  **VESPER** \$18  
Bombay Sapphire gin, Grey Goose Vodka, Lillet Blanc, expressed lemon
  
-  **DAIQUIRI** \$18  
Bacardi White rum, lime, sugar
  
-  **PAPER PLANE** \$18  
Bearface whisky, lemon, Aperol, Amaro Norino
  
-  **COSMOPOLITAN** \$19  
Belvedere vodka, Cointreau, lime, sugar, cranberry
  
-  **CHAMPS ELYSEES** \$23  
Hennessy VS cognac, Green Chartreuse, lemon juice, sugar, angostura bitters
  
-  **CORPSE REVIVER #2** \$18  
Botanist gin, Cointreau, lemon, lillet blanc, absinthe
  
-  **DIVISION BELL** \$22  
Los Siete Misterios mezcal, Aperol, lime, Luxardo Maraschino
  
-  **LAST WORD** \$18  
Gardener gin, Luxardo Maraschino, lime, Green Chartreuse
  
-  **SIDECAR** \$20  
Remy Martin VSOP cognac, Cointreau, lemon, sugar
  
-  **OAXACA OLD FASHIONED** \$23  
Herradura Reposado tequila, Los Siete Misterios mezcal, agave nectar, mole bitters, orange bitters



**HERE TO TELL YOU FORTUNES  
AND STEAL YOUR HEARTS.**



## SAKE

Simizu, *Zaku 'Miyabi no Tomo'*, Junmai Ginjō,  
Mie, Japan (300mL)

\$80

Yamada Nishiki (50%)

Kanbai, *Miyakanbai*, Junmai Ginjō,  
Miyagi, Japan

\$24 - \$120  
Glass (5oz)

Miyama Nishiki (55%)

Hachinohe, *Mutsu Hassen 'Black'*, Junmai Ginjō,  
Aomori, Japan

\$150

Hanafubuki (55%)

Sumikawa, *Toyo Bijin 'Ichiban Matoi'*, Junmai Daiginjō,  
Yamaguchi, Japan

\$265

Aiyama (40%)



## SPARKLING WINE

MV Tenuta Santome, Prosecco,  
Veneto, Italy

\$16 - \$80

Glass (5oz)

Glera

MV Collard-Picard, Rosé, Extra Brut,  
Champagne, France

\$215

Pinot Noir, Meunier





## WHITE WINE

2021 Tenuta I Fauri, Abruzzo, Italy

\$17 - \$85  
Glass (5oz)

Pecorino

2021 Domaine Saint-Cyr, *La Galoche*, Beaujolais, France

\$97

Chardonnay

2019 Weingut Sorentberg, *Rotschiefer*, Mosel, Germany

\$105

Riesling

2022 Domaine des Grandes Perrières, Pouilly-Fumé,  
Loire Valley, France

\$120

Sauvignon Blanc

2022 Domaine Roger Perrin, Châteauneuf-du-Pape,  
Southern Rhône, France

\$165

Grenache Blanc, Clairette, Roussanne, Picardin



## RED WINE

2020 Tenuta I Fauri, *Baldovino*, Montepulciano d'Abruzzo,  
Abruzzo, Italy

\$17 - \$85  
Glass (5oz)

Montepulciano

2019 Castelfeder, *Glener*, Alto-Adige, Italy

\$98

Pinot Nero (Pinot Noir)

2019 Domaine Saint-Cyr, *La Bruyère*, Moulin-à-Vent,  
Beaujolais, France

\$108

Gamay

2018 Ellena Giuseppe, Barolo, Piemonte

\$130

Nebbiolo

2017 Domaine Michel Arcelain, *La Combotte*, Pommard,  
Burgundy, France

\$190

Pinot Noir