



# KYOJO

## Kyojo Japanese Dining

Indulge in the exquisite culinary wonders of Kyojo, the latest addition to our esteemed F&B group. Nestled in the heart of Orchard Road, Kyojo boasts a distinguished reputation for delivering unparalleled Japanese gastronomy.

We take pride in presenting a diverse and extensive menu, meticulously crafted with the freshest seasonal meat, seafood and ingredients imported from Japan.

Offering an impressive selection of premium beverages sourced mainly from the House of Suntory, including Beer, Gin, Vodka, Whisky as well as the finest Sake, Shochu and Wine.

Our knowledgeable servers are dedicated to providing personalized recommendations to perfectly complement your meals.

**A meal at Kyojo is always unforgettable.**



**THE HOUSE OF SUNTORY**  
The Nature and Spirit of Japan





## Miyazaki Wagyu Beef

Miyazaki Wagyu beef is a prized type of beef from Miyazaki Prefecture in southern Japan. It is renowned for its exceptional marbling, resulting in a tender texture and rich, buttery flavor.

Raised with care, Kuroge Washu cattle are fed a special diet and given massages and beer for optimal flavor and tenderness. Its superior quality makes Miyazaki Wagyu beef a luxury food item sought after by connoisseurs worldwide. Our beef is truly recognized as the 'champion cow'.

We serve simply the best at Kyojo Dining



| Sukiyaki | Shabu Shabu

# 鍋物

Shabu Shabu | Sukiyaki

## A5 Wagyu

(100 grams)

\$88 per pax

Shabu Shabu | Sukiyaki

## Australia Wagyu

(100 grams)

\$58 per pax

Shabu Shabu | Sukiyaki

## A4 Wagyu

(100 grams)

\$78 per pax



### Set includes:

Kani Tofu - Kyojo Signature  
Yasai Moriawase - Assorted  
Vegetable + Tofu  
House Appertizers  
Tamago - Japanese Egg  
Gohan or Udon  
Japanese Ice Cream -  
Macha/Yuzu/Goma



Kyojo Shabu Shabu  
uses our own in  
house speciality  
blended kelp  
(kombu) and bonito  
soup, which goes  
well with our Wagyu  
beef and fresh fresh  
seasonal vegetables.

Images are for illustration purposes only.

| Sukiyaki | Shabu Shabu

# 鍋物

Shabu Shabu | Sukiyaki  
**Seafood** (Assorted)

**\$68 per pax**



**Set includes:**

Kani Tofu - Kyojo Signature  
Yasai Moriawase - Assorted Vegetable + Tofu  
House Appertizers  
Tamago - Japanese Egg  
Gohan or Udon  
Japanese Ice Cream - Macha/Yuzu/Goma

Our live seafood let  
our guests enjoy the  
taste of our highest  
quality authentic  
Japanese cuisine.



Images are for illustration purposes only.

| ingredients

# 鍋の材料



## Live Seafood

<b>Live Lobster</b> (100 grams)	<b>Seasonal Price</b>
<b>Live Abalone</b> (100 grams)	<b>Seasonal Price</b>
<b>Live Asari</b> Manila Clams (100 grams)	<b>Seasonal Price</b>
<b>Live Taraba</b> King Crab (100 grams)	<b>Seasonal Price</b>

## Seafood

<b>Seafood Platter</b> Assorted Seafood	<b>70.00</b>
<b>Gindara</b> Cod Fish	<b>Seasonal Price</b>
<b>Shake</b> Salmon	<b>18.00</b>



## Wagyu Beef

<b>A5 Miyazaki Wagyu</b> (100 grams)	<b>60.00</b>
<b>A4 Mizayaki Wagyu</b> (100 grams)	<b>50.00</b>
<b>Australia Wagyu</b> (100 grams)	<b>30.00</b>

## Others

<b>Iberico Buta</b> Black Pig (100 grams)	<b>32.00</b>
<b>Beef Tongue</b> (100 grams)	<b>30.00</b>



## Vegetables & Fungi

<b>Yasai Moriawase</b> Assorted Vegetable	<b>25.00</b>	<b>Inaniwa Udon</b> Flat Wheat Noodles	<b>8.00</b>
<b>Shirataki</b> Konjac Noodles	<b>8.00</b>	<b>Tamago</b> Raw Egg	<b>4.00</b>
<b>Konnyaku</b> Yam Cake	<b>8.00</b>	<b>Tofu</b> Bean Curd	<b>4.00</b>
<b>Kyabetsu</b> Long Cabbage	<b>8.00</b>	<b>Shungiku</b> Garland Chrysanthemum (Tong Hao)	<b>8.00</b>
<b>Tamanegi</b> Onion	<b>8.00</b>	<b>Enoki</b> Golden Mushroom	<b>5.00</b>
<b>Shitake</b> Mushroom	<b>8.00</b>	<b>Kuzukiri</b> Kudzu Jelly Noodles	<b>8.00</b>
<b>Shiro Negi</b> Leek	<b>8.00</b>		

All prices are subjected to 10% Service Charge & prevailing GST.



**Nama Kaki Ponzu**  
Fresh Hokkaido Oyster

10.00 (1 pc)  
28.00 (3 pcs)  
54.00 (6 pcs)



**Giant King Crab**  
Prepare Cold or Shabu Shabu  
240.00 / kg

**Subject to Availability**  
(Pre-order)



**Australia Lobster**  
Prepare Cold or Shabu Shabu  
160.00 / kg

**Subject to Availability**  
(Pre-order)



| Otsumami | Side Dish

# おつまみ



**Fugu Mirin**  
Air Dried Puffer Fish  
16.00



**Kawahagi**  
Leather Jacket  
12.00



**Tatami Iwashi**  
Baby Japanese Anchovy  
12.00



**Potato Salad**  
Japanese Potato Salad  
4.00



**Morokyu**  
Cucumber with Japanese Bean Sauce  
9.00



**Edamame**  
Japanese Green Bean  
4.00



❖ **Kani Tofu - Kyojo Signature**  
Crab Meat Bean Curd  
8.00



**Miso Soup**  
Japanese Miso Soup  
4.00



**Agedashi Tofu**  
Japanese Hot Tofu  
9.00



**Garlic Rice**  
Japanese Garlic Rice  
6.00



**Wafu Salad**  
Salad in Japanese Dressing  
Green - 13.00 | Fried Soft Shell Crab - 23.00 | Salmon - 25.00

Images are for illustration purposes only.

| Steak

# ステーキ



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## KYOJO

### Striploin Steak

A5 Miyazaki Wagyu (150 grams)	94.00
A4 Mizayaki Wagyu (150 grams)	79.00
Australia Wagyu (150 grams)	49.00

### Set Includes

Truffle Fries and Seasonal Greens



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| Sashimi | Raw Fish

# 刺身



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<b>Nami Sashimi</b> Assorted Raw Fish	46.00
<b>Toro Sashimi</b> Fatty Tuna	55.00
<b>Ama Ebi Sashimi</b> Sweet Prawn	19.00
<b>Hamachi Sashimi</b> Yellow Tail	19.00
<b>Hotate Sashimi</b> Scallop	19.00
<b>Shake Sashimi</b> Salmon	16.00
<b>Maguro Sashimi</b> Red Tuna	19.00
<b>Tai Sashimi</b> Sea Bream	25.00
<b>Tai Carpaccio</b> Sea Bream with Ponzu Sauce	32.00



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## KYOJO

**Kyojo Sashimi Moriawase**  
Assorted Seafood  
**68.00**

**Jyo Sashimi Moriawase**  
Premium Assorted Seafood  
**98.00**

Please ask for our **daily seasonal arrivals**.

| Sushi | Fresh Catch

# 寿司



**Toro**  
Fatty Tuna  
28.00 (2 pcs)



**Nama Uni**  
Sea Urchin  
28.00 (2 pcs)



**Ama Ebi**  
Sweet Prawn  
20.00 (2 pcs)



**Anago**  
Sea Eel  
14.00 (2 pcs)



**Hotate Gai**  
Scallop  
14.00 (2 pcs)



**Hamachi**  
Yellow Tai  
10.00 (2 pcs)



**Maguro**  
Red Tuna  
10.00 (2 pcs)



**Tai**  
Sea Bream  
10.00 (2 pcs)



**Shake**  
Salmon  
10.00 (2 pcs)



**Kyojo Nigiri Sushi**  
Assorted Sushi  
48.00



**Jyo Nigiri Sushi**  
Premium Assorted Sushi  
88.00

Please ask for our  
daily seasonal  
arrivals.

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| Makimono | Zushi Roll

# 卷物

**Wagyu Aburi Maki**  
Seared Wagyu Beef Roll  
38.00



**Shake Mentai Aburi Maki**  
Seared Salmon Roll  
with Cod Roe Sauce  
28.00



**Spider Maki**  
Deep Fried  
Soft Shell Crab Roll  
24.00



**Caterpillar Maki**  
Unagi Roll with Avacodo  
28.00



# 丼物



❁ **Kaisen Chirashi Don**  
Seafood Rice Bowl w/Soup  
48.00

**Wagyu Kaburi Don**  
Wagyu Beef with Teriyaki Sauce  
Rice Bowl w/Soup  
38.00



☆☆☆  
**Upgrade to Set Meal \$8.00**

To include:  
Potato Salad  
Appertizer  
Pickles  
Dessert of the Day



**Una Don**  
Grilled Eel with Teriyaki Sauce  
Rice Bowl w/Soup  
30.00



**Negitoro Don**  
Minced Tuna Belly  
Rice Bowl w/Soup  
25.00



**Bara Chirashi Don**  
Assorted Cubed Sashimi  
Rice Bowl w/Soup  
20.00



**Shake Ikura Don**  
Saimon with Salmon Roe  
Rice Bowl w/Soup  
20.00



**Tori Karaage Naban Don**  
Deep Fried Chicken with Sweet & Sour Sauce  
Rice Bowl w/Soup  
19.00



**Iberico Don**  
Grilled Iberico Slice Pork  
Rice Bowl w/Soup  
19.00



**Shake Mentai Don**  
Salmon with Mentaiko Sauce  
Rice Bowl w/Soup  
19.00



**Tori Teriyaki Don**  
Grilled Chicken with Teriyaki Sauce  
Rice Bowl w/Soup  
19.00

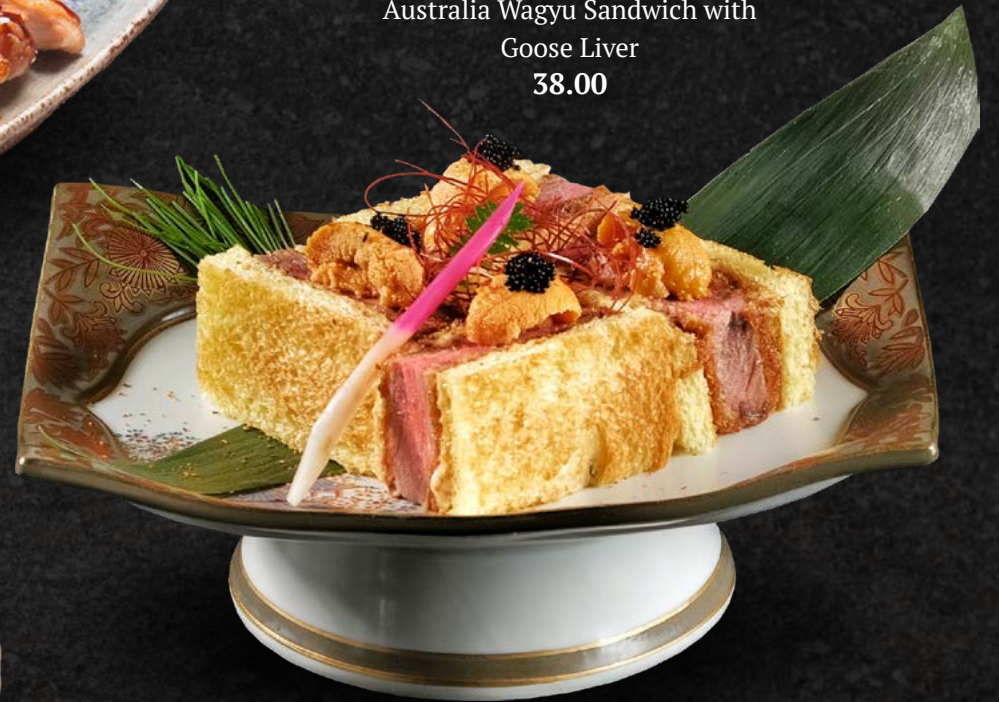
| Yaki Mono | Grilled Meat

# 焼き物

**Tori Teriyaki**  
Chicken with  
Teriyaki Sauce  
16.00



**Beef Sando**  
Australia Wagyu Sandwich with  
Goose Liver  
38.00



**Wagyu Teri**  
Wagyu with Teriyaki Sauce  
35.00



**Wagyu Kimo Yaki**  
Australia Wagyu Beef and Goose Liver  
58.00



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| Yaki Mono | Grilled Seafood

# 焼き物

**Saba Shioyaki**  
Mackarel  
with Salt  
15.00



**Ebi Teppan**  
Teppanyaki Prawns  
26.00



**Minami Kama Shioyaki**  
Southern  
Tuna Collar  
From 35.00



**Hotate Garlic Yaki**  
Scallop with  
Garlic Sauce  
18.00



**Gindara Saikyo**  
Silver Cod  
with Miso Flavor  
28.00



**Asari Mentai Yaki**  
Round Clam with  
Cod Roe Sauce  
18.00



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| Yaki Mono | Grilled Dish

# 焼き物

**Lamb Fagura**  
Lamb with  
Goose Liver Sauce  
36.00



**Aburi Wagyu Carpaccio**  
Seared Australia Wagyu  
Tataki with Ponzu Sauce  
36.00



**Shake Teriyaki / Shioyaki**  
Salmon with  
Teriyaki Sauce or Salt  
18.00



**Fagura Teriyaki**  
Goose Liver with  
Teriyaki Sauce  
25.00



**Hamachi Kama Shioyaki**  
Southern Yellow Tail  
with Salt  
From 30.00



**Unagi Kabayaki**  
Eel with  
Teriyaki Sauce  
30.00

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| Agemono | Deep Fried Dish

# 揚げ物

**Truffle Fries**  
Fries with Truffle Oil  
13.00



**Tori Karaage**  
Deep Fried Chicken  
16.00



**Kani Karaage**  
Deep Fried Soft Shell Crab  
15.00



**Tako Karaage**  
Deep Fried Japanese Octopus  
15.00



| Oshokuji | Noodles

# お食事

**Su Soba/Udon**  
Hot Noodles  
10.00



**Kitsune Udon**  
Japanese Dry Bean Curd with Noodles  
13.00



**Hiyashi Soba/Udon**  
Cold Noodles  
13.00



| Dezato | Dessert

# デザート



**Macha Ice Cream**  
Green Tea Ice Cream  
6.00



**Yuzu Ice Cream**  
Citron Ice Cream  
6.00



**Goma Ice Cream**  
Black Sesame Ice Cream  
6.00

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| Sake

お酒



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### Sake 300 ml

Hanagaki Junmai Nigori	38.00
Kitagawa Tomioh Ginrei Junmai Dai Ginjyo	40.00
Kitaya Ginnohitomi Dai Ginjyo	40.00
Nanbubijin Tokubetsu	40.00
Masumi Sanka Junmai Dai Ginjyo	52.00

### Sake 1800 ml

Nanbubijin Tokubetsu	198.00
Kuromatsu Hakushika Komadaru	198.00
Born Gold Junmai Dai Ginjyo	225.00
Shichiken Onakaya Junmai Dai Ginjyo	386.00
Dassai Migaki Niwari Sanbu 23 Junmai Dai Ginjyo	395.00
Kubota Manju Junmai Dai Ginjyo	398.00
Nabeshima Junmai Dai Ginjyo Yamadaho	520.00

### Sake 720 ml

Umenoyado Yuzu Shu	80.00
Kikusui 9Yrs Aged Koshu Nigori Umeshu	105.00
Kitaya Ginnohitomi Dai Ginjyo	88.00
Nanbubijin Tokubetsu	93.00
Born Gold Junmai Dai Ginjyo	98.00
Kokushimuso Dai Ginjyo	105.00
Yamamoto Royal Straight Flush	105.00
Echigozakura Daiginjyo Yamadanishiki	105.00
Masumi Sanka Junmai Dai Ginjyo	138.00
Taka Junmai Dai Ginjyo Platinum Label	153.00
Kubota Manju Junmai Dai Ginjyo	176.00

Dassai Migaki Niwari Sanbu 23 Junmai Dai Ginjyo	208.00
Nabeshima Junmai Dai Ginjyo Yamadaho	256.00
Shichiken Furinbizan Junmai	68.00
Shichiken Birdonoaji Junmai Ginjyo	78.00
Shichiken Kaikoma Junmai Dai Ginjyo	125.00
Shichiken Onakaya Junmai Dai Ginjyo	195.00
Shichiken Yama-No-Kasumi Cloudy Sparkling Sake	88.00
Shichiken Hoshi-No-Kagayaki Sparkling Sake	166.00
Harukasumi Red Label Junmai	75.00

Harukasumi Green Label Junmai Ginjyo	88.00
Harukasumi White Label Junmai Daiginjyo	128.00



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# ウイスキー

## Imported Whisky

Balvenie 12 Years Triple Cask	190.00
Balvenie 14 Years Triple Cask	280.00
Glenfiddich 15 Years	220.00
Glenfiddich 18 Years	290.00
Auchentoshan Threewood	150.00
Auchentoshan 12 Years	130.00
Auchentoshan 18 Years Sherry (New Release)	210.00
Auchentoshan 21 Years	380.00
Bowmore 12 Years	120.00
Bowmore 15 Years	160.00
Bowmore 18 Years	210.00
Laphroaig 10 Years	150.00
Laphroaig Quarter Cask	160.00
Jim Beam White (Highball)	Glass 16.00 Bottle 88.00

## Subjected to Availability

Yamazaki DR	300.00
Yamazaki 12 Years Single Malt Whisky	430.00
Yamazaki 18 Years	2600.00
Hakushu DR	290.00
Hakushu 12 Years	420.00
Hakushu 18 Years	2000.00
Hibiki Harmony	290.00
Hibiki 17 Years	1900.00
Hibiki 21 Years	2300.00
Chita Whisky	175.00
Makers Mark Bourbon	150.00
Kakubin	115.00

## Brandy

XO Courvoisier 700ml	490.00
Courvoisier Extra 700ml	880.00

## House of Suntory

The House of Suntory offers a wide selection of premium beer, whisky, gin and vodka to complement your meal at Kyojo. Along with their luxury brands like Yamazaki, Hakushu, Chita, and Hibiki, they also have premium offerings like Suntory Whisky Toki, Roku Gin, and Haku Vodka. Their focus is not just on creating high-quality spirits but also on embodying Japanese philosophy and traditions in everything they produce.

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**THE HOUSE OF SUNTORY**  
The Nature and Spirit of Japan

| Red Wine

# 赤 ワ イ ン

## Red Wine

Penfolds Bin 707 Cabernet Sauvignon	1068.00
Penfolds Bin 407	175.00
Penfolds Bin 389	166.00
Penfolds Bin 28 Kalimna Shiraz	85.00
Penfold Bin 23 Pinot Noir	83.00
Penfolds KH 76 Shiraz Cab	55.00
Penfolds KH Riesling	50.00
Brown Brothers Windmill Shiraz House Pour Per Glass	15.00

| White Wine

# 白 ワ イ ン

## White Wine

Penfolds Bin 144 Yattarna Chardonnay	290.00
Penfolds Bin 311 Chardonnay	88.00
Villa Maria Reserve Wairau Valley Sauvignon Blanc	70.00
Brown Brothers Windmill Chardonnay House Pour Per Glass	15.00

| Gin & Vodka

# ジ ン ー ウ オ ツ カ



## Gin & Vodka

Haku Vodka	98.00
Sui Gin	118.00
Roku Gin	125.00



# Penfolds®

All prices are subjected to 10% Service Charge & prevailing GST.

| Beer

# ビール

## Beer

Suntory White - 1 Pint Draft	15.00
Suntory Black - 1 Pint Draft	15.00
Peroni - Bottle	12.00
Singha - Bottle	12.00

| Beverage

# 飲物

## Beverage

Shochu Per Glass (House Pour)	15.00
Umeshu Per Glass (House Pour)	15.00
Japanese Apple Juice	6.00
Coke Light	4.00
Sprite	4.00
Singha Soda	4.00
Hojicha (Warm/Iced)	2.00
Water (Warm/Iced)	1.00



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なげ物

KYOJO

**Address:**

442 Orchard Road #01-08  
Claymore Connect  
Singapore 238879

**For Reservation:**

+65 8157 8812

**Lunch**

11.30 AM to 3.00 PM  
(last order 2.30 PM)

**Dinner**

5.30 PM to 10.30 PM  
(last order 10.00 PM)



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