



KYODAI

SUMMER MENU JAPANESE TAPAS



IKAYAKI

18

Japanese grilled squid



KYODAI SALAD FRUITS DE MER

16

Kyodai chef's salad of the day, include seafood and homemade sauce.



COCKTAILS JAPONAIS

CASSIS & ORANGE

12

Crème de Cassis & Orange Juice

SAKE SUNRISE

14

Sake, Tequila, Orange Juice, Grenadine



KYODAI IZAKAYA

Drink Menu

Savor our exquisite dishes and drinks in a cozy ambiance.



Indulge in a diverse array of appetizers, entrees, and cocktails expertly crafted to tantalize your taste buds and elevate your dining experience. With a perfect blend of flavors, our menu is sure to impress even the most discerning connoisseurs. Don't forget to try our refined cocktails, which will add a unique touch to your meal.

@tempurakyodai



● Kyodai Izakaya

BEER, WINE & KOREAN ALCOHOL



SAPPORO

Pint - \$9

Pitcher - \$22

Blanche de Chambly

Pint - \$9

Pitcher - \$22



French Wine Selection

MOUTON CADET | Bordeaux

12.5% Red Wine | \$12 per glass (5oz)

LA SABLETTE MUSCADET

Sèvre-et-Maine sur Lie

12% White Wine | \$12 per glass (5oz)

\$42

750ML

SOJU

(360ml) South Korea

JINRO Fresh - \$21

JINRO Fruit Flavour - \$24

*Ask for flavour options



MAKGULLI

(750ml) South Korea

A rice wine made from
100% Korean rice and
pure spring water



\$21

SOMAEK

Special Price

Combined Soju & Beer.

Bottle of Soju Fresh

Pitcher of Sapporo



\$38





● Kyodai Izakaya

HOUSE SAKÉ & FRUIT SAKÉS



House Saké (Cold)

KYOTO, JAPAN

5oz - \$9

10oz - \$15

18oz - \$24

Bottle - \$38



House Saké (Hot)

KOBE, JAPAN

5oz - \$9

10oz - \$15

18oz - \$24

Cold Bottle - \$18



NASHI PEAR

NAKANO, JAPAN

Crisp with aromas of pear, lemon, melted butter, and Gala apples.

\$39
300ML



Hakutsuru Umesu

KOBE, JAPAN

A pleasing fruity plum aroma characterizes this semi-sweet wine with slightly tart, bright and tangy notes.

\$59
720ML



MOMO PEACH

NAKANO, JAPAN

Flavored with Japanese white peach, it's sweet, juicy, and vibrant with plenty of intense peach character.

\$39
300ML



TSUKASABOTAN YAMAYUZU SHIBORI Yuzushu

KOCHI, JAPAN

Refreshing and expansive fruity aroma of mountain yuzu. Perfectly balanced sake with a full flavor of yuzu and crisp acidity.

\$69
720ML





● Kyodai Izakaya

OUR SEASONAL SAKÉ

ASK STAFF FOR OFF THE MENU
PRIVATELY IMPORTED SAKE



Hakutsuru Draft Sake

KOBE, JAPON

Dry, light, and clean draft sake with subtle fruity notes and a refreshing.

\$18
300ML



Hakutsuru Junmai Ginjō

KOBE, JAPAN

This flowery fragrant sake with silky well-balanced smoothness.

\$20
300ML



Hakutsuru Saké Sec

KOBE, JAPAN

It boasts robust, toasty flavors matched with an easy dryness that make it such a solid stand by.

\$38
720ML

PREMIUM IMPORTED SAKE

SHO CHIKU BAI É. U. Nigori Silky Mild

Nigori Silky Mild emits the fruity aromas and flavors of ripe banana, vanilla, melon, strawberry, and creamy sweet rice custard.

\$69
750ML



DASSAI 45" YAMAGUCHI, JAPAN

(Polished 45%) A rich, structured, full-flavoured sake, with elegant notes of rice and exotic fruits.

\$179
720ML

\$269
1.8L



HARUSHIKA Junmai Daiginjō NARA, JAPAN

(Polished 50%) Flavourful floral and aroma of strawberry, white peach, pear, jasmine, rose and fresh new green leaves.

\$182
720ML





KYODAI

COCKTAILS

MENU



COCKTAILS

LEMON GIN TONIC

\$12

Japanese Gin
Limoncello
Lemon Juice
Tonic

HIGH BALL ORIGINAL

\$12

Whiskey
Lemon Juice
Soda

HIGH BALL GINGER ALE

\$12

Whiskey
Lemon Juice
Ginger Ale

OOLONG HIGH

\$12

Whiskey
Oolong Tea

LEMON SAWA

\$12

Vodka
Lemon Juice
Soda

PLUM SAWA

\$12

Vodka
Japanese Plum Concentrate
Lemon Juice
Soda

JAPANESE CALPIS SAWA

\$12

Vodka
Japanese Calpico Concentrate
Cane Sugar
Lemon Juice
Tonic

JAPANESE HIGHBALL

\$16

Japanese Whiskey
Yuzu
Soda

MT. FUJI

\$18

Empress Gin
Yuzu
Japanese Apricot
Lemon Black Tea from Taiwan
Yuzu Tonic

SIGNATURES

PEACH MOMO FIZZ

\$14

Vodka
Peach Juice
Peach Schnapps
Gum/Gomme Syrup
Lemon Juice
Soda

PLUM TREMBLANT

\$15

Plum Wine Umesu
Tonic
Chinese Jasmine Green Tea

LUNAR LOVE

\$17

Vodka
Italian Prosecco
Cranberry Juice
Raspberry Liquor
Lime

UMETINI

\$15

Japanese Gin
Chinese Jasmine Green Tea
Plum Wine Umesu

YUZU GINTO

\$17

Japanese Gin
Yuzu Saké
Cane Sugar
Peach Juice
Yuzu Tonic

KURANBERI GIN

\$16

Japanese Gin
Raspberry Liquor
Cranberry Juice
Gum/Gomme Syrup
Yuzu Tonic

ANGEL'S TEARS

\$17

Japanese Gin
White Rum
Aloe Vera
Yuzu

THE LABRIE

\$15

Vodka
Lime
Aloe Vera
Kiwi Syrup
Sprite





● Kyodai Izakaya

NON ALCOHOL DRINKS

MOCKTAILS

BK Cranberry Calpico

A fruity and creamy blend of cranberry and Japanese Calpis, both pure and refreshing.

\$9

BK Peach Calpico

A fruity and creamy blend of peach and Japanese Calpis, both pure and refreshing.

\$9

Imane's Dream

Jasmine green tea with peach juice, topped with a touch of Japanese plum.

\$9

SODA IMPORTÉ DE JAPON

Mango Soda

This mango soda is effervescent and the aromas of ripe mangoes dominate with notes of citrus.

\$5

White Peach Soda

This white peach soda is very fragrant and has a floral, sweet flavour with a bit of tartness

\$5

Boissons Gazeuses Classiques

Coke
Coke diète
Sprite
Ginger Ale
Ice Tea

\$3




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SMALL APPETIZERS

Cold Dishes




- Kimchi \$4.5 

Spicy fermented Korean cabbage, a flavorful and tangy blend.

- Tako Wasabi \$9.5

Octopus & vegetables marinated in wasabi, deliciously spicy and fresh.

- Wakame Salad \$6.5 

Fresh seaweed salad with sesame.

Hot Dishes

- Miso Soup \$5

Traditional Japanese broth with miso, green onions, and seaweed.

- Edamame \$5.5 

Young steamed soybeans lightly salted, served as an appetizer.

- Gyoza (Vegetarian) \$8 

Crispy Japanese dumplings filled with flavorful vegetables (5 pcs).



 = Vegetarian



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JAPAN'S STREET FOOD



The Classics

- Korroke \$8

Crispy Japanese croquettes filled with mashed potatoes.

- Yakitori \$9

3 x Grilled chicken skewers, marinated in a savory sauce.

- Karaage \$13.5

Japanese fried chicken, crispy, marinated in a savory sauce (5pcs).



Osaka's Favorites

- Takoyaki \$8

Dough balls filled with octopus pieces, served with BBQ sauce and mayo (4 pcs).

- Okonomiyaki \$14.5

Japanese pancake topped with vegetables, seafood, and drizzled with sauces.

- Saba Shioyaki \$15

Japanese grilled mackerel, tender & flavourful.





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TATAKI TATAKI



- Saba Tataki \$16

Lightly seared mackerel, thinly sliced, and served with ponzu sauce.



Tataki

- Beef Tataki \$16

Tataki lightly seared beef, thinly sliced, served with garlic and homemade ponzu sauce.

- Duck Tataki \$17

Miso-marinated smoked duck, homemade oba ponzu sauce and spinach oil.





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TEMPURA KYODAI



EBI (SHRIMP)

Tempura 3 pcs **\$9**

Tempura 6 pcs **\$17**

Tiger Shrimp coated in light batter, fried & crispy.

KAKIAGE (VEGETABLE)



Tempura 3 pcs **\$8**

Tempura 6 pcs **\$14**

Fresh vegetables coated in light batter, fried & crispy. Chef's Choice.



SPECIAL TEMPURA

Fried Sumiika 3pcs **\$14**

Tempura Combo **\$39**

Fried Squids (4pcs), Shrimps (4pcs)
Vegetables (4pcs)



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SASHIMI KYODAI

SASHIMI PLATTER

12 pieces\$35

18 pieces\$49

Chef's Choice on Sashimi selections



**Better served with saké.*





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KATSU

EXPLORE KATSU, A MODERN JAPANESE DELIGHT THAT EMERGED IN THE EARLY 20TH CENTURY, INSPIRED BY WESTERN BREADED AND FRIED MEATS.

ORIGINATED IN TOKYO, THIS ICONIC DISH FEATURES MEAT COATED IN A CRISPY BREADCRUMB CRUST, OFFERING AN IRRESISTIBLE CONTRAST WITH ITS TENDER AND JUICY INTERIOR. WHETHER YOU CHOOSE TONKATSU (PORK), CHICKEN KATSU, OR BEEF KATSU, EACH VERSION PROMISES A DELICIOUS CULINARY EXPERIENCE. DISCOVER KATSU, WHERE JAPANESE TRADITION MEETS COMFORTING INDULGENCE.

\$18.5



Katsu Rice

Breaded and fried meat, served with rice, cabbage salad and savory tonkatsu sauce.

- Chicken Katsu \$19.5
- Tonkatsu \$18.5

Curry Rice

Breaded and fried meat, grated cheese on top of the Katsu, served with rice topped with rich and fragrant Japanese curry.

- Chicken Katsu \$19.5
- Tonkatsu \$18.5

\$19.5



\$23

Gohanmono (Rice Bowl)

- Unagi Rice \$24.5

Grilled eel served on rice, glazed with a sweet-savory sauce, offering a perfect balance of umami and sweetness.



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RAMEN

DIVE INTO THE WORLD OF RAMEN, A JAPANESE STAPLE BORN IN THE EARLY 20TH CENTURY, INFLUENCED BY CHINESE NOODLES. THIS COMFORTING DISH COMBINES A RICH, FLAVORFUL BROTH WITH TENDER NOODLES, TOPPED WITH VEGETABLES, MEAT, OR TOFU. EACH TYPE, WHETHER MISO, SHOYU, OR TONKOTSU, OFFERS A PERFECT HARMONY OF FLAVORS AND TEXTURES. EXPERIENCE RAMEN, WHERE TRADITION AND INNOVATION BLEND IN EVERY BOWL.



\$19.5

TAN TAN ÉPICÉ

- Tonkotsu Noir \$18.5

Ramen with a slice of chashu in a rich pork broth with a touch of roasted garlic.

- Spicy Tan Tan \$19.5

Spicy ramen with a slice of chashu in chili peppers broth. (Broth includes peanuts)

- Vege Miso \$18.5

Ramen in a miso broth, with sweet inari tofu.

**All Ramen toppings may vary depending on season.*

UDON

DISCOVER UDON, AN ANCIENT JAPANESE TRADITION THAT DATES BACK CENTURIES. THESE THICK, CHEWY WHEAT NOODLES ARE SERVED IN A SAVORY BROTH OR STIR-FRIED WITH VEGETABLES AND PROTEINS.

ORIGINATING FROM THE KAGAWA REGION, UDON OFFERS A UNIQUE TEXTURE AND COMFORTING TASTE. UDON WAS EMBRACED FOR ITS ABILITY TO PROVIDE A FILLING, NOURISHING MEAL, PARTICULARLY IN COLDER REGIONS WHERE WARM, HEARTY DISHES WERE ESSENTIAL. SAVOR THIS JAPANESE CLASSIC, WHERE EACH BITE IS A TRIBUTE TO SIMPLICITY AND CULINARY ELEGANCE.

- Oden \$19.5

Udon in a comforting broth with oden (fishcakes)

- Kitsune \$17.5

Udon with fried tofu (inari) in a light and slightly sweet broth.

- Unagi \$24.5

Udon topped with grilled eel, with sansho flavor and sweet teriyaki sauce.



\$19.5

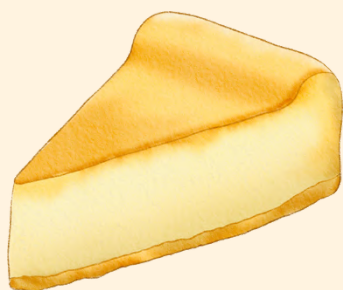
ODEN UDON



KYODAI
IZAKAYA

DESSERT JAPONAIS

EXPLORE JAPANESE DESSERTS, A SWEET FEAST THAT MARRIES TRADITION AND INNOVATION. FROM THE DELIGHTFUL, CHEWY MOCHI TO THE BURST OF FLAVORS IN DORAYAKI, EACH CREATION OFFERS A UNIQUE EXPERIENCE. OFTEN MADE WITH RICE, RED BEANS, OR MATCHA, THESE TREATS ARE DESIGNED TO BE AS VISUALLY APPEALING AS THEY ARE DELICIOUS. ENJOY THE SWEETNESS OF JAPAN WITH OUR REFINED DESSERTS, WHERE EACH BITE IS A GOURMET JOURNEY.

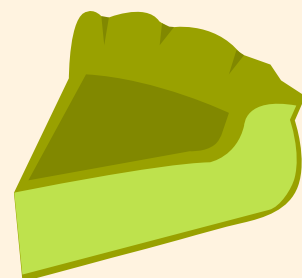


MANGO CHEESECAKE

\$7

GREEN TEA CHEESECAKE

\$7



JAPANESE DANGO

Japanese sticky rice balls, lightly sweetened (3 pcs).

\$9.5

