

# 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

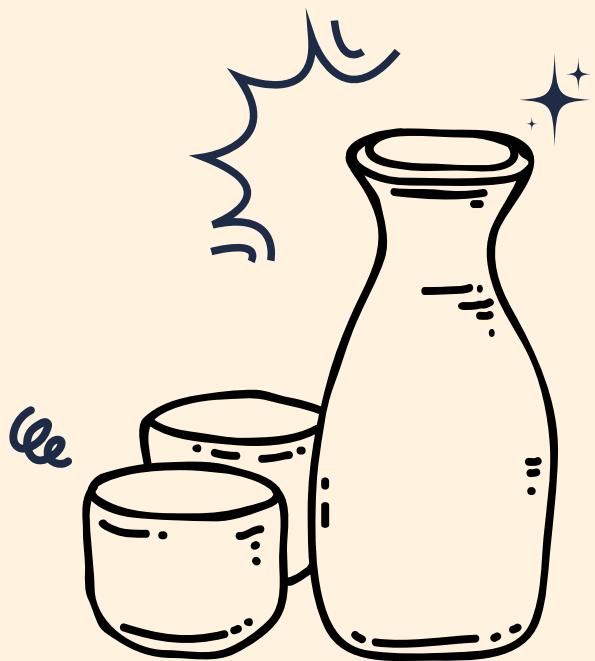
Combined Soju & Beer.

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



## NASHI PEAR

NAKANO, JAPAN

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



\$39  
300ML

## MOMO PEACH

NAKANO, JAPAN

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



\$39  
300ML

## House Saké (Hot)

KOBE, JAPAN

5oz - \$9

10oz - \$15

18oz - \$24

Cold Bottle - \$18



## Hakutsuru Umeshu

KOBE, JAPAN

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

\$59  
720ML



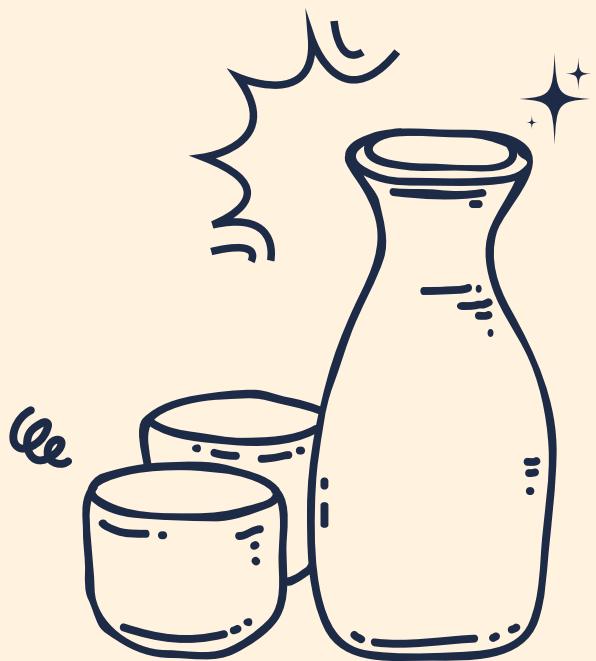
## TSUKASABOTAN YAMAYUZU SHIBORI Yuzushu

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 SAKÉS

ASK STAFF FOR OFF THE MENU  
PRIVATELY IMPORTED SAKE

## PREMIUM 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

### 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



### 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

Japanese Gin  
Limoncello  
Lemon Juice  
Tonic

\$12

### HIGH BALL ORIGINAL

Whiskey  
Lemon Juice  
Soda

\$12

### HIGH BALL GINGER ALE

Whiskey  
Lemon Juice  
Ginger Ale

\$12

### OOLONG HIGH

Whiskey  
Oolong Tea

\$12

### LEMON SAWA

Vodka  
Lemon Juice  
Soda

\$12

### PLUM SAWA

Vodka  
Japanese Plum Concentrate  
Lemon Juice  
Soda

\$12

### JAPANESE CALPIS SAWA

Vodka  
Japanese Calpico Concentrate  
Cane Sugar  
Lemon Juice  
Tonic

\$12

### JAPANESE HIGHBALL

Japanese Whiskey  
Yuzu  
Soda

\$16

### MT. FUJI

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

\$18

## SIGNATURES

### PEACH MOMO FIZZ

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

\$14

### PLUM TREMBLANT

Plum Wine Umeshu  
Tonic  
Chinese Jasmine Green Tea

\$15

### LUNAR LOVE

Vodka  
Italian Prosecco  
Cranberry Juice  
Raspberry Liquor  
Lime

\$17

### UMETINI

Japanese Gin  
Chinese Jasmine Green Tea  
Plum Wine Umeshu

\$15

### YUZU GINTO

Japanese Gin  
Yuzu Saké  
Cane Sugar  
Peach Juice  
Yuzu Tonic

\$17

### KURANBERI GIN

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

\$16

### ANGEL'S TEARS

Japanese Gin  
White Rum  
Aloe Vera  
Yuzu

\$17

### THE LABRIE

Vodka  
Lime  
Aloe Vera  
Kiwi Syrup  
Sprite

\$15





● 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



KYODAI  
IZAKAYA

# 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



**KYODAI**  
IZAKAYA

# 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.*





KYODAI  
IZAKAYA

# 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.*





**KYODAI**  
IZAKAYA

# 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)*



KYODAI  
IZAKAYA

# SASHIMI KYODAI

## SASHIMI PLATTER

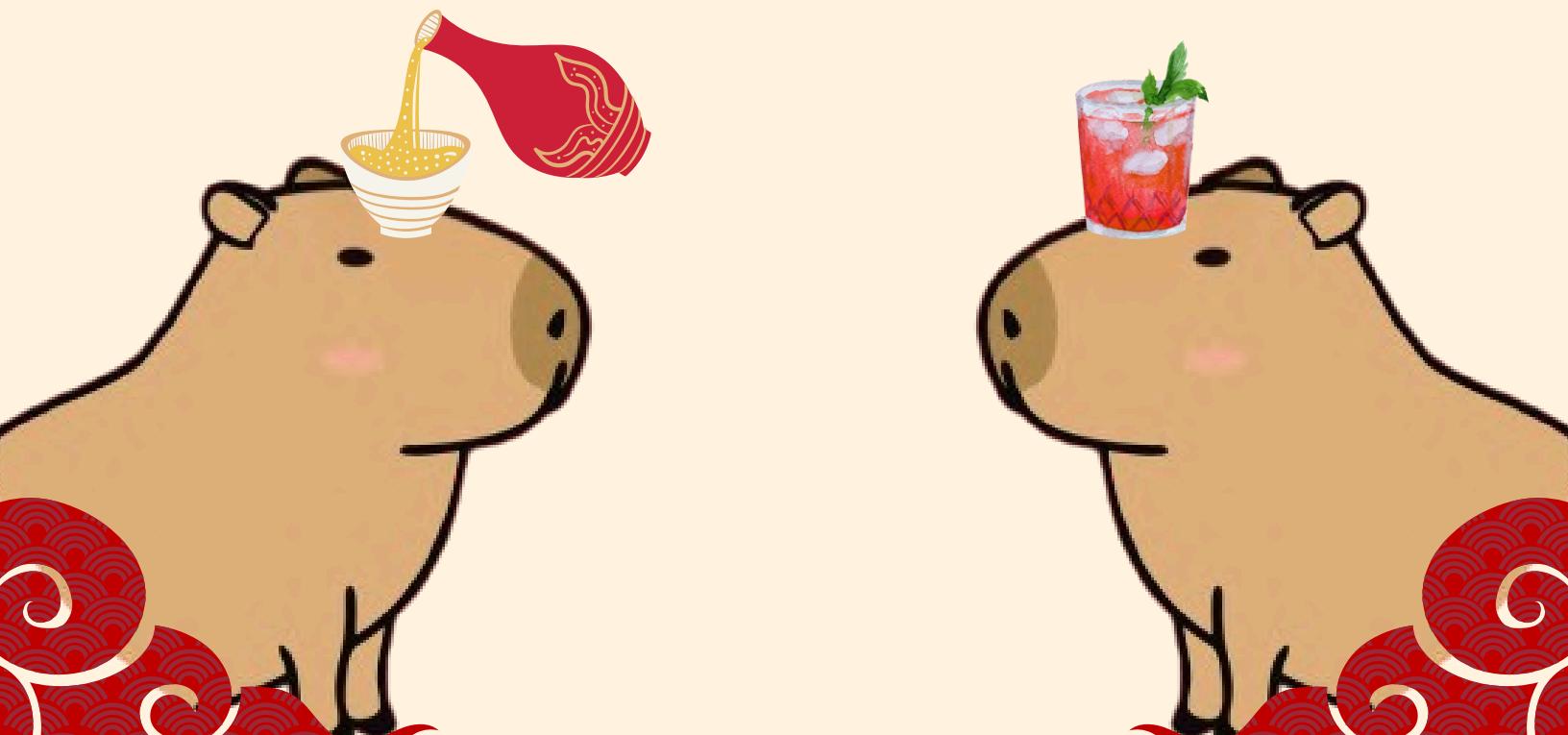
12 pieces ..... \$35

18 pieces ..... \$49

*Chef's Choice on Sashimi selections*



*\*Better served with saké.*





KYODAI  
IZAKAYA

# 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



## 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



## 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.

\$23





KYODAI  
IZAKAYA

# 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.



TAN TAN ÉPICÉ

# 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.



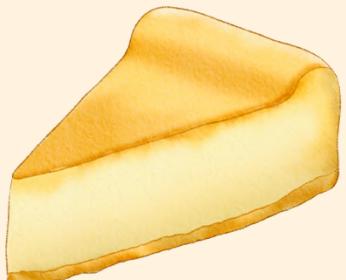
ODEN UDON



**KYODAI**  
IZAKAYA

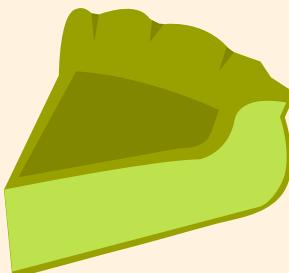
# DESSERT JAPONAIS

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

