

## MOCKTAILS

- YUZU GARDEN** 7  
yuzu citrus, lime, mint
- MATCHA PLUM DREAM** 7  
matcha, plum, lemon
- CHERRY BLOSSOM PRINCESS** 7  
cherry blossom, lemon, lime and bitters

- SALMON** GFO 11/14(Aburi) 7  
5pc new zealand king salmon
- TUNA** GFO 12/15(Aburi) 7  
5pc west australian bigeye tuna
- HAMACHI** GFO 12/15(Aburi) 7  
5pc south australian hiramasa kingfish
- ASSORTED SASHIMI** GFO 22  
9pc daily fresh sashimi

## RAW BAR AND ABURI

- ABURI SASHIMI COMBO** 28  
9pc daily fresh sashimi aburi style
- SIGNATURE ABURI** 20  
7pc Kitty K's favourite aburi nigiri
- ITACHOU NIGIRI** GFO 18  
6pc Kitty K's favourite fresh nigiri
- SALMON OSHI** 16  
pressed salmon, signature aburi sauce, soy

## KITTY K'S ROLLS

- VEGGIE ROLL** (V) GFO 7  
avocado, cucumber, mesculin, capsicum, sweet chilli mayo
- SWEET POTATO TEMPURA ROLL** (V) 8  
sweet potato tempura, kewpie mayo
- SALMON AVO ROLL** GFO 10  
NZ king salmon, avocado, kewpie mayo
- SPICY TUNA ROLL** GFO 10  
WA bigeye tuna, cucumber, spicy sauce
- THE GREEN LEAF** (V) 13  
zucchini tempura, cream cheese, lotus chip, chilli cream, unagi sauce
- KAMIKAZE** 13  
ebi tempura, shredded crabsticks, avocado, masago, Kitty K's aburi sauce
- LOVE ME TENDER** 13  
chicken tempura, cucumber, avocado, seared breadcrumbs, tartare sauce
- FRY ME TO THE MOON** 15  
deep fried salmon and cream cheese roll, unagi sauce, sweet chilli mayo

### FEED ME FOR TWO /59

five set dishes, minimum two people  
all table members must participate  
no dietary changes

### GRAZING PLATTER /78

Edamame, Salmon Oshi, Love Me Tender,  
The Green Leaf, Salmon Avo, Spicy Tuna,  
Fry Me to the Moon

#FEEDKITTYK  
the best snap of your feed for  
a chance to  
**WIN A FEED ME FOR TWO**

## JAPAS

- EDAMAME** (V) 5  
lightly salted soybeans
- OTAKU FRIES** 8  
bbq flavoured fries, Kitty K's aioli sauce
- CREAMY CROQUETTE** 8  
deep fried breadcrumbed mashed potato, sweet chilli mayo
- CRUNCHY SALAD** (V) GFO 12  
crunchy salad, sweet potato fries, lotus chips, sesame dressing
- TOFU & SEAWEED SALAD** (V) 12  
tofu, wakame seaweed, house dressing
- MITARASHI CAMEMBERT** (V) 13  
crumbed camembert, mitarashi sauce
- BAO BAE** 1pc/7  
wagyu beef yakiniku, aonori bits, red pickle, basil leaf
- KUROGI GYOZA** 14  
pork gyoza, umamiso, spring onion, chilli
- CHEESY TOFU** (V) 14  
tofu tempura, tendashi, cheese, tamago egg, enoki mushroom
- MIYAZAKI CHICKEN** 16  
chicken tempura, Kitty K's slaw, tartare sauce
- VEGAN POKE BOWL** (V) GFO 15  
grilled baby corn, enoki mushroom, zucchini, tofu, gluten free house dressing
- ABURI CHASHU BOWL** 16  
slow cooked marinated pork, seared kewpie mayo, rice and Kitty K's slaw
- ASSORTED TEMPURA** 16  
8pc assorted veggie and prawn tempura

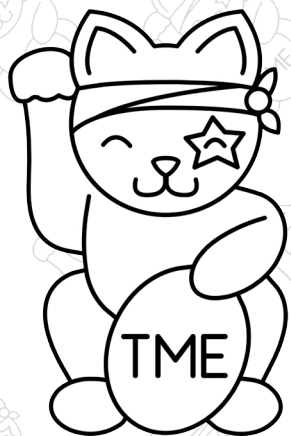
## SIDES

- MISO SOUP** 3
- SUSHI RICE** 2

## DESSERTS

- MATCHA CHEESECAKE** 9  
green tea cheesecake, seasonal fruit
- HOJICHA CREME BRULEE** 8
- GREEN TEA ICE CREAM** 6

10% surcharge applies on public holidays



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Please advise us of any dietary requirements and allergies when you order  
(V) vegetarian option  
GFO can be made gluten free