

# cafe 33

Afternoon-Dinner 14:30~20:30

## Starters

Shoestring fries	V	900
Buffalo chicken wings		1,600
Deep-fried chicken wings, spicy salsa, vegetable and blue cheese dip		
Fried calamari, tartar sauce		1,600
Bread crumbed calamari, tartar sauce		
Brandade with bruschetta		1,600
Salted cod and potato paste, bruschetta bread		
Marinated salmon		2,200
Capers and lemon		
Marinated shrimps		1,600
Marinated olives	V	900
Cheese plate		2,600
Dried fig and pecan nuts		

## Salads and soup

Super mixed salad	V	2,500
Mesclun, radish, tomatoes, asparagus, carrots		
Seasonal vegetables, lemon dressing		
cafe33 take on Caesar salad	P	2,200
Crispy lettuce, maple syrup bacon, shaved parmesan, croutons		
+ Grilled chicken breast +500		
+ Grilled shrimp +600		
Steak salad		2,900
Grilled black Angus sirloin (120g), mesclun, tomatoes		
Pickled onion, cucumber, feta cheese, lemon dressing		
Kyoto duck confit, caramelized apple salad		2,900
Kyoto duck confit, mesclun, caramelized apples		
Pickled onion cucumber, balsamic dressing		
Seasonal vegetable soup of the day	V	1,100
Please ask our associates for today's soup		

## Sandwiches and craft burgers

\*All served with shoestring fries  
\*All burgers can add extra beef patty (+ 1,200)

Grilled vegetables and mozzarella ciabatta V	2,600
Freshly baked ciabatta, tomatoes, mixed vegetables	
Sundried tomato pesto, mozzarella	
Club sandwich	S P 2,900
White bread, green leaves, chicken, bacon, egg, tomato	
Basil mayonnaise	
Japanese burger	3,400
100% beef patty, green leaf, tomato, Kujo leek, teriyaki sauce	
Dashimaki, mayonnaise	
American burger	S P 3,400
100% beef patty, green leaf, tomato, onion, gherkins, bacon	
Cheddar cheese, mustard mayonnaise, BBQ sauce	

## Main dishes

Grilled salmon trout	3,400
Seasonal vegetables, dill and mustard cream	
Grilled seabream	3,400
Seasonal vegetables, sauce Provençale	
Tamba chicken confit	3,400
Roasted mushrooms, yuzu-Koshou cream	
Kyoto wagyu sirloin steak (150g)	S 5,900
Seasonal vegetables, garlic and herb butter, red-wine sauce	
Australian black Angus sirloin steak (150g)	3,700
Seasonal vegetables, garlic and herb butter, red-wine sauce	
Vegetables curry and rice	V 2,800
Seasonal vegetables in Japanese curry sauce	
Served with pickles and rice	
Wagyu curry and rice	S 3,600
Omi wagyu and vegetables in Japanese curry sauce	
Served with pickles and rice	
Lamb and chickpeas curry and rice	S 3,400
Lamb and chickpeas in spicy curry sauce	
Served with pickles and rice	

## Desserts

Mont Blanc	1,200
Caramelized banana chocolate cake	1,050
cafe33 cheesecake	1,050

S - signature dish V - vegetarian P - pork

Allergy advise – please kindly inform us if you have any allergies.



Prices are in Japanese Yen and include a 13% service charge and 10% tax.  
Menu items may change subject to availability and supply conditions.  
Please ask our associates for the provenience of our rice.