

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		

cafe33 classic dinner set

Assorted appetizers
Quiche of the day, fried calamari Marinated shrimps, marinated salmon Shot of homemade vegetables juice
Seasonal vegetable soup of the day
-Please choose one main dish-
Grilled salmon trout
Seasonal vegetables, dill and mustard cream sauce
Grilled seabream
Seasonal vegetables, sauce Provençale
Tamba chicken confit
Roasted mushrooms, yuzu-Koshou cream sauce
Australian black Angus sirloin 150g (+ 600)
Seasonal vegetables, garlic and herb butter, red wine sauce
Kyoto Wagyu sirloin 150g (+ 2,800)
Seasonal vegetables, garlic and herb butter, red wine sauce
Dessert of the day
Coffee or Tea
4,800

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		
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.