

# cafe 33

## Lunch menu 11:30~14:30

### 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

\*All served with shoestring fries

**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

S - signature dish V - vegetarian P - pork  
Allergy advise - please kindly inform us if you have any allergies.



### Craft burgers

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

**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 set

**Assorted appetizers**  
Quiche of the day, fried calamari  
Marinated shrimps, marinated salmon  
Shot of homemade vegetables juice

**\* Seasonal vegetable soup of the day (+ 600)**

*-Please choose one main dish-*  
**Grilled salmon trout**  
Seasonal vegetables, dill and mustard cream sauce

**Grilled seabream**  
Seasonal vegetables, sauce Provençale

**Kyoto 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**

4,200

### 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

### Sides

**Shoestring fries** V 900

**Steamed rice** V 900

**Green salad** V 900  
Lemon dressing

### Desserts

**Mont Blanc** 1,200

**Caramelized banana chocolate cake** 1,050

**cafe33 cheesecake** 1,050

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.