

KAYTO






STARTERS TO SHARE

Classic Edamame, Maldon Salt  	\$14
Spicy Edamame, Togarashi Butter  	\$18





HOT


Kayto Style Okonomiyaki 	\$26
 Roasted Langoustines, Shiso Salsa 	\$36
 Crispy Rice, Maldivian Spicy Tuna Tartare 	\$26
Miso Caramelized Eggplant  	\$18
Rock Shrimp Tempura, Creamy Spicy Sauce 	\$26
Assorted Vegetables Tempura 	\$24
Fish Tempura Taco 	\$22

COLD

Classic Sea Bass Ceviche, Leche De Tigre, Peruvian Corn 	\$32
 Maldivian Yellowfin Tuna Truffle Ceviche 	\$32
 Sea Bass Sashimi, Dried Miso, Yuzu Juice  	\$28
Yellowtail Sashimi, Jalapeno 	\$28
 Salmon Tataki, Karashi-Su Sauce  	\$32

SOUPS AND SALADS

Traditional Miso Soup 	\$24
Clear Soup, Seabass  	\$26
Seaweed Salad, Dashi Vinaigrette  	\$22
Kinoko Salad, Japanese Mushrooms, Apple & Carrot Dressing  	\$28
*  Lobster & Baby Spinach Salad, Truffle Vinaigrette   	\$85
Maldivian Yellowfin Tuna Sashimi Salad, Kayto Dressing 	\$30

 Signature  Alcohol  Nuts  Gluten Free  Vegetarian  Shellfish  Vegan  Dairy  Seafood  Pork
Please Inform Us Of Any Allergies Or Dietary Requirements Before Ordering, We Would Be Happy To Assist You In Choosing Suitable Foods.
Items With * Are Not Included In Any Package.

All Prices Are In US Dollars And Are Subject To A 10% Service Charge Plus 16% GST.

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FISH AND SEAFOOD

☞ Coriander & Shrimp Fried Rice ☞	\$42
Grilled Sea Bass, Shimeji Mushroom, Dashi Consome ☞	\$42
* Saikyo Miso Black Cod ☞☞☞	\$85
Grilled Octopus, Anticucho Sauce, Corn Purée ☞☞☞☞	\$42
☞ Marinated Seabass, Creamy Aji Amarillo Rice ☞☞☞	\$52
Dover Sole, Chili Shiso Salsa ☞☞	\$44

MEAT

Corn-Fed Baby Chicken, Truffle Teriyaki Sauce ☞	\$48
*Wagyu Beef Tataki, Kayto Sauces ☞☞	\$85
☞ Lamb Shoulder, 24 Hours Cooked, Truffle Mash, Mushroom Escabeche ☞	\$48

VEGETARIAN

Crispy Tofu, Lotus Root, Miso Tempura Flakes, Vegan Dashi ☞☞	\$42
Kare Raisu, Seasonal Vegetables, Mushrooms, Japanese Rice ☞	\$42

SIDES

Japanese Mushrooms ☞☞☞☞	\$14
Garlic Soy Broccolini ☞☞	\$14
Japanese Rice ☞	\$12
Truffle Mashed Potatoes ☞☞	\$16

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ROLLS 8PCS

* K Canadian Lobster and Unagi 🍷	\$52
K Spicy Tuna, Yukke sauce 🍷	\$30
K Shrimp Tempura, Avocado 🍷	\$32
K California 🍷🍷	\$42
K Soft shell crab, Creamy Aji Amarillo Sauce (6pcs) 🍷🍷	\$34
Vegetarian, Tempura Asparagus, Avocado 🍷	\$24
Crispy Panko, Salmon and Reef Fish, Truffle Teriyaki 🍷	\$32
New York, Salmon and Avocado 🍷🍷	\$32

NIGIRI 2PCS

K Yellowfin Tuna, Black Truffle 🍷	\$18
K Salmon Aburi, Yuzu and Chives 🍷	\$18
K Seabass, Shiso Salsa 🍷	\$18
K Yellowtail Hamachi and Jalapeno 🍷	\$18
Yellowfin Tuna 🍷🍷	\$12
Unagi 🍷	\$18
Salmon 🍷🍷	\$14
Local Reef Fish 🍷🍷	\$12
Ebi 🍷🍷	\$14

SASHIMI 5PCS

Salmon 🍷🍷	\$20
Local Reef Fish 🍷🍷	\$18
Yellowfin Tuna 🍷🍷	\$16
Yellowtail Hamachi 🍷🍷	\$24

K Signature 🍷 Alcohol 🍷 Nuts 🍷 Gluten Free 🍷 Vegetarian 🍷 Shellfish 🍷 Vegan 🍷 Dairy 🍷 Seafood 🍷 Pork
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KAYTO SIGNATURE COCKTAILS

KEMURI CON PASION	24
Scotch whisky, islay single malt whisky, passionfruit, ginger marmalade	
HAKKO PAINAPPURU	24
Vodka, mezcal, lime, fermented pineapple, agave	
NIPO NEGRONI	24
Gin, campari, yuzu, umeshu, sweet vermouth	
SAKURA	24
Tequila, raspberries, lychee, togarashi	
NAZCA ROUTE	24
Gin, clarified peach, elderflower, yuzu	
MAYKO	24
Pisco, champagne, red berries shrub	

JUMEIRAH SIGNATURE MARTINIS

PASSION FRUIT MARTINI	24
Russian standard, passionfruit juice, lime juice	
CUCUMBER MARTINI	24
Russian standard cucumber juice, elderflower cordial, lime	
LYCHEE TINI	24
Russian standard, litchao de litchi, yuzu	
ESPRESSO MARTINI	24
Vanilla vodka, kahlua, homemade vanilla syrup	