



KAYTO



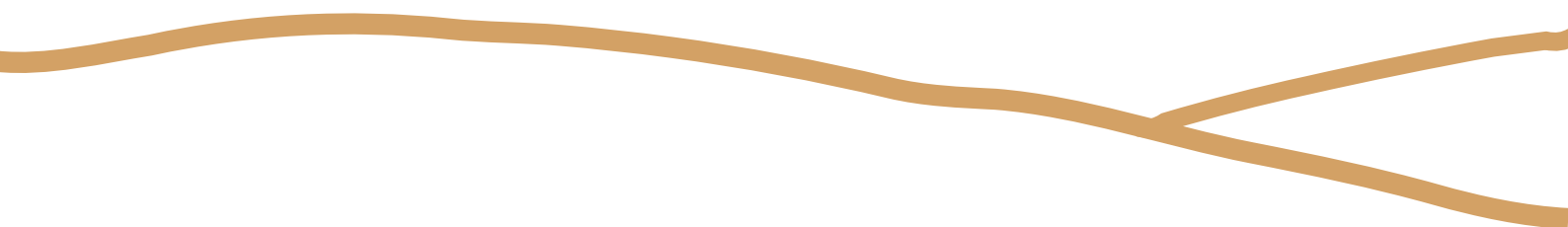
KAYTO

A Flourishing Tale of Japanese-Peruvian Cuisine

Embark on a culinary journey where the vibrant flavours of Peru meet the delicate artistry of Japanese cuisine.

At Kayto, we celebrate the union of these two worlds, creating dishes that are both innovative and timeless. Each plate is a symphony of fresh ingredients, bold spices, and refined techniques, crafted to delight your senses.

Whether you're here for a light bite or a full feast, our menu offers something for every palate, inviting you to savour the essence of Nikkei cuisine in every bite.



TASTING MENU

STARTERS

Sea Bass Sashimi, Dried Miso, Yuzu Juice [R, SE, D, S]

Tuna Truffle Ceviche [R, SE, SF, N, E, S]

Roasted Langoustines, Shiso Salsa [S, SF]

Crispy Rice, Spicy Tuna Tartare [R, E, SE, S]

Salmon Tataki, Karashi-Su Sauce [R, S]

MAINS

Marinated Sea Bass, Creamy Aji Amarillo Rice [SF, D, SE]

Wagyu Beef Tataki, Kayto Sauces [S, N, SE, SF]

SIDES

Baby Spinach Salad, Truffle Vinaigrette [D, S]

Truffle Mashed Potatoes [SF, SE, N, D]

Japanese Mushrooms [D, S]

DESSERTS

Cheesecake Brulée and Mandarin Sorbet [D, E, N]

Iced Espresso, Suntory Whisky Espuma [D, E, N]
Espresso Crème Brulée, Vanilla Ice Cream, Suntory Whisky Espuma

AED 525 per person
Minimum of 2 persons for the entire table

🍷 Signature Dish | 🌱 Vegetarian | 🍷 Raw | 🍌 Contains Dairy | 🐚 Contains Shellfish | 🌿 Sesame | 🍲 Contains Soy | 🥜 Nuts | 🥚 Egg

🌾 Gluten Free | 🌿 Vegan | 🍌 Lactose Free | 🌿 Certified Sustainable | 🌱 Locally Sourced

[*] Vegetarian option available. Gluten and Alcohol Free items are available upon request | ** Supplement for HB of AED 60 | *** Supplement for HB of AED 120
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COLD DISH

SIGNATURE SUSHI

Roll

☞ Hokkaido Wagyu Beef and Lobster Roll Kizami Wasabi (SF, E, SE, S)	280
Japanese King Crab and Kristal Caviar Soy Paper (SF, E, SE, S)	220
Boston Lobster and Unagi (SF, SE, S)	125
☞ Spicy Tuna, Yukke Sauce (R, E, SE, S)	105
Shrimp Tempura, Avocado (SF, E, SE, S, CS)	95
☞ Soft Shell Crab, Creamy Aji Amarillo Sauce (SF, E, SE, S)	95
Haru Roll, Smoked Salmon, Mango Crispy Onion (S, E)	85

Nigiri

Wagyu (SE, S)	165
Otoro (R, SE, S)	120
Chutoro (R, SE, S)	120
Bluefin Tuna, Black Truffle (R, SE, S)	85
Salmon Aburi, Yuzu and Chives (R, SE, S)	70
Seabass, Shiso Salsa (R, S)	75
Yellowtail and Jalapeño (R, SE, S)	75
Hamachi Acevichado (R) (SE)	75
Unagi (SE, S)	65

SIGNATURE SASHIMI

Yellowtail Sashimi and Jalapeño (R, S)	85
☞ Seabass Sashimi, Dried Miso, Yuzu Juice (R, SE, D, S)	85
☞ Salmon Tataki, Karachi-Su Sauce (R, S)	90
Kayto Sashimi Selection (R)	490

Kayto Collection 2 pax Selection of Sashimi, Roll, Nigiri, Ceviche (R, SE, SF, N)	690
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Kayto Royal Collection 2 pax Selection of Sashimi, Roll, Nigiri, Ceviche, Kaviari Kristal Caviar (R, SE, SF, N)	990
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Ceviche

☞ Tuna Truffle Ceviche (R, SE, SF, N, E, S)	105
Classic Seabass Ceviche, Tiger Milk (R, E)	105

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GF Gluten Free | VG Vegan | LF Lactose Free | CS Certified Sustainable | LS Locally Sourced

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APPETIZER

HOT STARTER

Edamame, Maldon Salt (VG, S)	35
Spicy Edamame, Togarashi Butter (V, D, SE, S)	40
☞ Roasted Langoustines, Shiso Salsa (S, SF)	90
☞ Crispy Rice, Spicy Tuna Tartare (R, E, SE, S)	90
Crispy Rice, Kristal Caviar, Spicy Tuna Tartare (R, E, SE, S)	140
Rock Shrimp Tempura, Creamy Spicy Sauce (E, SE, SF)	125
Miso Caramelized Eggplant (S, SE, VG)	65
☞ Wagyu Beef Tenderloin MB 8-9 Sando, Yuzukosho, Truffle (D, E, N, SF)	320
Lobster Wasabi Tacos (3 Pieces) (E, SE, SF, D, S)	110
Wagyu Beef Anticucho and Caramelized Onion Tacos (3 Pieces) (D, S)	110
Kristal Caviar and Avocado Guacamole Tacos (3 Pieces) (GF)	140
Wagyu Beef Gyoza (SE, S)	105

SOUP AND SALAD

Traditional Miso Soup (S)	35
Seaweed Salad, Dashi Vinaigrette (SE, E, S)	50
☞ Lobster & Baby Spinach Salad, Truffle Vinaigrette (SF, D, S)	185
Truffle Sesame Shiitake Salad (SE, S)	90

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MAIN COURSE

FISH

Grilled Seabass, Shimeji Mushroom, Dashi Consome [E, S]	185
℞ Saikyo Miso Black Cod [S]	205
℞ Marinated Seabass, Creamy Aji Amarillo Rice [SF, D, SE]	195
Dover Sole, Shiso Salsa [D, E, S]	185
Salmon Yaki [S]	180

MEAT AND POULTRY

Corn-Fed Baby Chicken, Truffle Teriyaki Sauce [SF, SE, N, S, D]	190
Wagyu Beef Tataki, Kayto Sauces [SF, SE, N, S, D]	290 **
Hokkaido Wagyu, Kayto Sauces [SF, SE, N, S, D]	75g 240** 150g 480 ***
℞ 36 hours Cooked Lamb Shoulder, Truffle Mashed Potatoes, Mushroom Escabeche [SF, SE, N, D, S, E]	190

SIDE

Coriander and Shrimps Fried Rice [SF, S, E]	75
Truffle Mashed Potatoes [SF, SE, N, D]	65
Japanese Mushrooms [D, S]	55
Seasonal Vegetables [D, S]	55
Japanese White Rice [VG]	45

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VEGETARIAN MENU

STARTER

Classic Edamame, Malton Salt (VG, S)	35
Crispy Rice Avocado (E)	60
Miso Caramelized Eggplant (VG, S, SE)	65
Seaweed Salad, Sesame Vinaigrette (SE, S)	50
Creamy Corn Mini Tacos (GF, V, D)	65

MAIN COURSE

Coriander and Vegetables Fried Rice (VG, S)	110
Baby Spinach Salad, Truffle Vinaigrette (D, S)	95
Mushrooms and Tofu HotPot (SE, E, S)	105

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DESSERT

☞ Cheesecake Brulée and Mandarin Sorbet (D, E, N)	75
Hot Chocolate Cookie, Vanilla Ice Cream (E, D, S)	95
Red Fruits Crumble, Vanilla Ice Cream (D, E, N)	70
Pineapple Equator Tiradito Spicy Granola, Shiso Granita, Lime Coconut Sorbet (GF, E, N, SE)	65
Mochi Ice Cream (D, N)	70
☞ Iced Espresso, Suntory Whisky Espuma (D, E, N) Espresso Crème Brulée, Vanilla Ice Cream, Suntory Whisky Espuma	55
☞ Pacifica Chocolate Omakase (for two persons) (D, E, N, S) Petit Four Selection, 70% Smoked Chocolate	140

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 @kaytodubai

