

| STARTERS TO SHARE | |
|---|------|
| Classic Edamame, Maldon Salt @ ® | \$14 |
| Spicy Edamame, Togarashi Butter ⊙ ① | \$18 |
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| НОТ | |
| Kayto Style Okonomiyaki ⊚ | \$26 |
| K Roasted Langoustines, Shiso Salsa ⊚ | \$36 |
| K 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 |
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| COLD | |
| Classic Sea Bass Ceviche, Leche De Tigre, Peruvian Corn ⊛ | \$32 |
| K Maldivian Yellowfin Tuna Truffle Ceviche ⊛ | \$32 |
| K Sea Bass Sashimi, Dried Miso, Yuzu Juice ⊕ ® | \$28 |
| Yellowtail Sashimi, Jalapeno ⊛ | \$28 |
| K Salmon Tataki, Karashi-Su Sauce ⊕ ⊛ | \$32 |
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| SOUPS AND SALADS | |
| Traditional Miso Soup ⊕ | \$24 |
| Clear Soup, Seabass ⊕ ③ | \$26 |
| Seaweed Salad, Dashi Vinaigrette ⊕ ® | \$22 |
| Kinoko Salad, Japanese Mushrooms, Apple & Carrot Dressing 🕸 🌝 | \$28 |
| * C Lobster & Baby Spinach Salad, Truffle Vinaigrette ⊚ ® 1 | \$85 |
| Maldivian Yellowfin Tuna Sashimi Salad, Kayto Dressing € | \$30 |



| FISH AND SEAFOOD | |
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| 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 |
| K Marinated Seabass, Creamy Aji Amarillo Rice ® ⊕ ® | \$52 |
| Dover Sole, Chili Shiso Salsa ⊕ (1) | \$44 |
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| MEAT | |
| Corn-Fed Baby Chicken, Truffle Teriyaki Sauce o | \$48 |
| *Wagyu Beef Tataki, Kayto Sauces ⊕ ① | \$85 |
| K Lamb Shoulder, 24 Hours Cooked, Truffle Mash, Mushroom Escabeche ® | \$48 |
| VEGETARIAN | |
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| Crispy Tofu, Lotus Root, Miso Tempura Flakes, Vegan Dashi ® ® | \$42 |
| Kare Raisu, Seasonal Vegetables, Mushrooms, Japanese Rice 🎯 | \$42 |
| SIDES | |
| Japanese Mushrooms @ @ (1) | \$14 |
| Garlic Soy Broccolini ⊕ ① | \$14 |
| Japanese Rice ⊛ | \$12 |
| Truffle Mashed Potatoes 🏵 🛈 | \$16 |



| ROLLS 8PCS | |
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| *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 ⊕ ③ | \$14 |
| Local Reef Fish ⊕ ® | \$12 |
| Ebi ③ ◎ | \$14 |
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| SASHIMI 5PCS | |
| Salmon ⊕ ③ | \$20 |
| Local Reef Fish ⊕ ③ | \$18 |
| Yellowfin Tuna ⊕ ⑧ | \$16 |
| Yellowtail Hamachi ⊕ ® | \$24 |



KAYTO SIGNATURE COCKTAILS

| KEMURI CON PASION Scotch whisky, islay single malt whisky, passionfruit, ginger marmalade | 20 |
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| HAKKO PAINAPPURU Vodka, mezcal, lime, fermented pineapple, agave | 20 |
| NIPO NEGRONI Gin, campari, yuzu, umeshu, sweet vermouth | 20 |
| SAKURA Tequila, raspberries, lychee, togarashi | 20 |
| NAZCA ROUTE Gin, clarified peach, elderflower, yuzu | 20 |
| HUACACHINA Rum, creamy coco, purple corn iceberg, lapsang tea | 20 |
| NINJIN HIGHBALL Vodka, carrot, soda | 20 |
| MAYKO Pisco, champagne, red berries shrub | 20 |
| JUMEIRAH SIGNATURE MARTINIS | |
| PASSION FRUIT MARTINI Russian standard, passionfruit juice, lime juice | 20 |
| CUCUMBER MARTINI Russian standard cucumber juice, elderflower cordial, lime | 20 |
| LYCHEE TINI Russian standard, litchao de litchi, yuzu | 20 |
| ESPRESSO MARTINI Vanilla vodka, kahlua, homemade vanilla syrup | 20 |