

KAYTO

STARTERS TO SHARE

Classic Edamame, Maldon Salt ① ②	\$14
Spicy Edamame, Togarashi Butter ① ②	\$18

HOT

Kayto Style Okonomiyaki ②	\$26
✎ Roasted Langoustines, Shiso Salsa ②	\$36
✎ Crispy Rice, Maldivian Spicy Tuna Tartare ②	\$26
Miso Caramelized Eggplant ① ②	\$18
Rock Shrimp Tempura, Creamy Spicy Sauce ②	\$26
Assorted Vegetables Tempura ②	\$24
Fish Tempura Taco ②	\$22

COLD

Classic Sea Bass Ceviche, Leche De Tigre, Peruvian Corn ②	\$32
✎ Maldivian Yellowfin Tuna Truffle Ceviche ②	\$32
✎ Sea Bass Sashimi, Dried Miso, Yuzu Juice ② ③	\$28
Yellowtail Sashimi, Jalapeno ②	\$28
✎ Salmon Tataki, Karashi-Su Sauce ② ③	\$32

















SOUPS AND SALADS

Traditional Miso Soup ②	\$24
Clear Soup, Seabass ② ③	\$26
Seaweed Salad, Dashi Vinaigrette ② ③	\$22
Kinoko Salad, Japanese Mushrooms, Apple & Carrot Dressing ③ ④	\$28
* ✎ Lobster & Baby Spinach Salad, Truffle Vinaigrette ② ③ ④	\$85
Maldivian Yellowfin Tuna Sashimi Salad, Kayto Dressing ②	\$30






✎ Signature ① Alcohol ② Nuts ③ Gluten Free ④ Vegetarian ⑤ Shellfish ⑥ Vegan ⑦ Dairy ⑧ Seafood ⑨ 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.
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FISH AND SEAFOOD

 Coriander and 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

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KAYTO SIGNATURE COCKTAILS

Kemuri Con Passion	\$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	

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