

KAYTO

STARTERS TO SHARE

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

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 	\$22
Clear Soup, Seabass  	\$24
Seaweed Salad, Dashi Vinaigrette  	\$22
*  Lobster & Baby Spinach Salad, Truffle Vinaigrette   	\$56
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 Half Board Package, However 30% Discount Will Be Applied.
All Prices Are In US Dollars And Are Subject To A 10% Service Charge Plus 12% GST.

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FISH AND SEAFOOD

☞ Coriander & Shrimp Fried Rice ☞	\$36
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

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	\$34
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	\$16
Salmon	\$14
Local Reef Fish	\$12
Ebi	\$14

SASHIMI 5PCS

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

K Signature A Alcohol N Nuts GF Gluten Free V Vegetarian S Shellfish VG Vegan D Dairy SF Seafood P Pork
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DESSERTS

☞ Cheesecake Brûlée, Mandarin Sorbet ☑ ☑ ☑	\$24
Red Fruit Crumble, Vanilla Ice Cream ☑ ☑ ☑	\$24
☞ 70% Chocolate Ganache, Miso Tuile, Rice Ice Cream, Dulce De Leche Hot Sauce ☑ ☑	\$24
☞ Iced Espresso ☑ ☑ ☑	\$18
Mochi Selection (Choice of 3) ☑ ☑ ☑ ☑ ☑	\$29
Vanilla	
Mango	
Hazelnut	
Pistacho	
Mango Passion	
Macha Green Tea	

HOMEMADE ICE CREAM AND SORBETS

	Per Scoop
Vanilla Bean Ice Cream ☑ ☑ ☑	\$6
Chocolate Ice Cream ☑ ☑ ☑	\$6
Honeycomb Ice Cream ☑ ☑ ☑	\$6
Coconut Sorbet ☑ ☑	\$6
Mango Sorbet ☑ ☑	\$6
Lychee Sorbet ☑ ☑	\$6