# KAYTO



# KAYTO COLD DISHES

SIGNATURE SUSHI		SIGNATURE SASHIMI	
Rolls		Yellowtail Sashimi and Jalapeño (G,S)	80
King Crab and Cured Salmon,	215	Seabass Sashimi, Dried Miso, Yuzu Juice	80
Kaviari Kristal Caviar (G)		Salmon Tataki, Karachi-Su Sauce (A, G)	80
Canadian Lobster and Unagi (G, S)	125	Wagyu Truffle Sashimi (6)	140
Spicy Tuna, Yukke Sauce (D,S)	95	Kayto Sashimi Selection (6)	470
Shrimp Tempura, Avocado (G, S) 🚳	95		
Soft Shell Crab, Creamy Aji Amarillo Sauce (D, S)	90	Kayto Collection 2 pax	690
Wagyu Niku, Truffle Glaze (G,E,S)	140	Selection of Sashimi, Roll, Nigiri, Ceviche (6)	
		Kayto Royal Collection 2 pax	990
Nigiri		Selection of Sashimi, Roll, Nigiri, Ceviche, Kaviari Kristal Caviar (6)	
Otoro	120	1	:
Chutoro	95	Ceviche	
Unagi	65	Tuna Truffle Ceviche (D,G)	100
Wagyu	165	Seabass Ceviche, Passion Fruit Tiger Milk (G)	100
Bluefin Tuna, Black Truffle	80		
Salmon Aburi, Yuzu and Chives (G)	70		
Seabass, Shiso Salsa (6)	70		
Yellowtail and Jalapeño	70		
Kayto Nigiri Selection (G)	250		



## APPETIZERS

## **HOT STARTERS**

Edamame, riaiton Sait 💆	30
Spicy Edamame, Togarashi Butter 📵 🎺	35
Chicken Kushiyaki (2pcs) (S,G)	90
Roasted Langoustines, Shiso Salsa (s)	90
Crispy Rice, Spicy Tuna Tartare (D, G)	85
Rock Shrimp Tempura, Creamy Spicy Sauce [0, S]	125
Miso Caramelized Eggplant ® 🗹	60
Assorted Vegetables Tempura 🎺	75
Wagyu Beef Gyoza (6,8)	105
SOUP AND SALADS	
Traditional Miso Soup (v)	35
Seaweed Salad, Dashi Vinaigrette (6)	50
Lobster & Baby Spinach Salad, Truffle Vinaigrette (D,S)	185
Tuna Sashimi Salad, Kayto Dressing [6, c] 🕧	110



# MAIN COURSES

## FISH

Grilled Seabass, Shimeji Mushroom, Dashi Consome (6)		185
Saikyo Miso Black Cod (A)		195
Marinated Seabass, Creamy Aji Amarillo Rice (A)		195
Dover Sole, Shiso Salsa (D, G)		185
Salmon Yaki Sake (G)		180
MEAT AND POULTRY		
Corn-Fed Baby Chicken, Truffle Teriyaki Sauce (A, G)		190
Wagyu Beef Tataki, Kayto Sauces (A,G)(1)		280
Hokkaido Wagyu, Kayto Sauces (A, G)	75g 240	150g 480
36 hours Cooked Lamb Shoulder, Truffle Mashed Potatoes, Mushroom Escabeche (D, G)		190
SIDES		
Coriander and Shrimps Fried Rice (G,S)		65
Japanese Mushrooms (A, D)		50
Seasonal Vegetables 🕶		50
Japanese White Rice ♥		45
Truffle Mashed Potatoes (D, G)		60



# VEGETARIAN MENU

## **STARTERS**

Classic Edamame, Malton Salt 🕶	30
Crispy Rice Avocado 🕶	60
Miso Caramelized Eggplant •	55
Seaweed Salad, Sesame Vinaigrette 🕶	50
Creamy Corn Mini Tacos	65
MAIN COURSES	
Coriander and Vegetables Fried Rice 🕶	110
Baby Spinach Salad, Truffle Vinaigrette	90
Mushrooms and Tofu HotPot •	100
Assorted Vegetables Tempura 🕶	75

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#### 4 COURSE SET MENU | AED 135 PER PERSON

Edamame, Maldon Salt
Traditional Miso Soup

#### **STARTERS**

Choose One

Crispy Rice, Spicy Tuna Tartare

Salmon Tataki, Karashi-Su Sauce

Tuna Truffle Ceviche

Miso Caramelized Eggplant (V)

Seaweed Salad, Dashi Vinaigrette

#### MAIN COURSES

Choose One

Corn-Fed Baby Chicken, Truffle Teriyaki Sauce, Truffle Mashed Potatoes

Salmon Yaki Sake, White Rice

Mushrooms and Tofu Hot Pot

Coriander and Shrimps Fried Rice

#### **DESSERTS**

Choose One

Cheesecake Brulée and Mandarin Sorbet (D, N)

Hot Chocolate Cookies, Vanilla Ice Cream (D, E, N, S)

Red Fruit Crumble, Vanilla Ice Cream (D, E, G, N)