



KAYTO

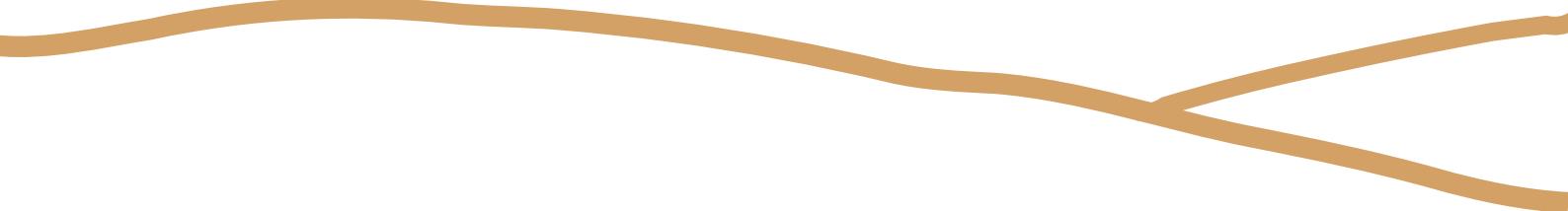


## A Flourishing Tale of Japanese-Peruvian Cuisine

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.



## COLD DISH

### SIGNATURE SUSHI

#### Roll

☛ Hokkaido Wagyu Beef and Lobster Roll Kizami Wasabi [SF, E, SE, S]	265
Japanese King Crab and Kristal Caviar Soy Paper [SF, E, SE, S]	210
Boston Lobster and Unagi [SF, SE, S]	120
☛ Spicy Tuna, Yukke Sauce [R, E, SE, S]	100
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]	80

#### Nigiri

Wagyu [SE, S]	160
Otoro [R, SE, S]	115
Chutoro [R, SE, S]	115
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]	465
<b>Kayto Collection 2 pax</b> Selection of Sashimi, Roll, Nigiri, Ceviche [R, SE, SF, N]	655
<b>Kayto Royal Collection 2 pax</b> Selection of Sashimi, Roll, Nigiri, Ceviche, Kaviari Kristal Caviar [R, SE, SF, N]	935

#### Ceviche

☛ Tuna Truffle Ceviche [R, SE, SF, N, E, S]	100
Classic Seabass Ceviche, Tiger Milk [R, E]	100

## 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]	135
Rock Shrimp Tempura, Creamy Spicy Sauce [E, SE, SF]	120
Miso Caramelized Eggplant [S, SE, VG]	65
☒ Wagyu Beef Tenderloin MB 8-9 Sando, Yuzukoshio, Truffle [D, E, N, SF]	305
Lobster Wasabi Tacos [3 Pieces] [E, SE, SF, D, S]	105
Wagyu Beef Anticucho and Caramelized Onion Tacos [3 Pieces] [D, S]	105
Kristal Caviar and Avocado Guacamole Tacos [3 Pieces] [GF]	135
Wagyu Beef Gyoza [SE, S]	100

### 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]	175
Truffle Sesame Shiitake Salad [SE, S]	90

☒ Signature Dish | V Vegetarian | R Raw | D Contains Dairy | SF Contains Shellfish | SE Sesame | S Contains Soy | N Nuts | E Egg  
GF Gluten Free | VG Vegan | LF Lactose Free | CS Certified Sustainable | LS 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  
Price inclusive of 10% Service Charge + 5% VAT and subject to 7% Municipality Tax

## MAIN COURSE

### FISH

Grilled Seabass, Shimeji Mushroom, Dashi Consome [E, S]	175
☛ Saikyo Miso Black Cod [S]	195
☛ Marinated Seabass, Creamy Aji Amarillo Rice [SF, D, SE]	185
Dover Sole, Shiso Salsa [D, E, S]	175
Salmon Yaki [S]	170

### MEAT AND POULTRY

Corn-Fed Baby Chicken, Truffle Teriyaki Sauce [SF, SE, N, S, D]	180
Wagyu Beef Tataki, Kayto Sauces [SF, SE, N, S, D]	275 **
Hokkaido Wagyu, Kayto Sauces [SF, SE, N, S, D]	75g 230** 150g 455 ***
☛ 36 hours Cooked Lamb Shoulder, Truffle Mashed Potatoes, Mushroom Escabeche [SF, SE, N, D, S, E]	180

### 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]	105
Baby Spinach Salad, Truffle Vinaigrette [D, S]	95
Mushrooms and Tofu HotPot [SE, E, S]	100

RD Signature Dish | V Vegetarian | R Raw | D Contains Dairy | SF Contains Shellfish | SE Sesame | S Contains Soy | N Nuts | E Egg  
GF Gluten Free | VG Vegan | LF Lactose Free | CS Certified Sustainable | LS Locally Sourced

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