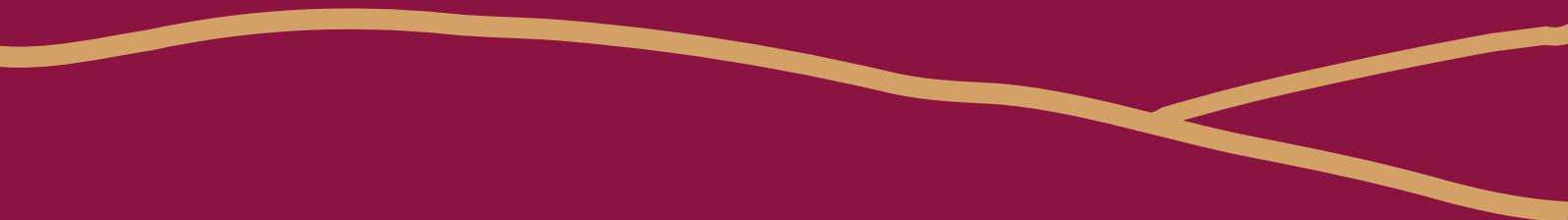




KAYTO



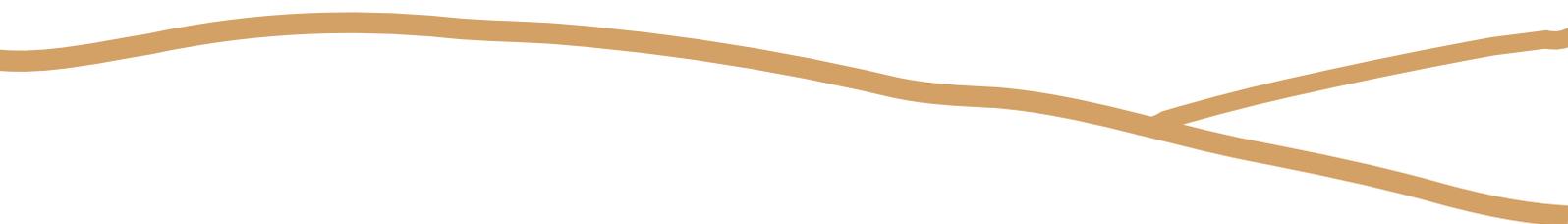
KAYTO

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.



KAYTO

TASTING MENU

STARTERS

Sea Bass Sashimi, Dried Miso, Yuzu Juice (R, SE, D, S)

Tuna Truffle Ceviche (R, SE, SF, N, E, S)

Roasted Langoustines, Shiso Salsa (S, SF)

Crispy Rice, Spicy Tuna Tartare (R, E, SE, S)

Salmon Tataki, Karashi-Su Sauce (R, S)

MAINS

Marinated Sea Bass, Creamy Aji Amarillo Rice (SF, D, SE)

Wagyu Beef Tataki, Kayto Sauces (S, SF, N, SE)

SIDES

Baby Spinach Salad, Truffle Vinaigrette (D)

Truffle Mashed Potatoes (SF, SE, N, D)

Japanese Mushrooms (D, S)

DESSERTS

Cheesecake Brulée and Mandarin Sorbet (D, E, N)

Iced Espresso, Suntory Whisky Espuma (D, E, N)

Espresso Crème Brulée, Vanilla Ice Cream, Suntory Whisky Espuma

AED 500 per person
Minimum of 2 persons for the entire table

R 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 Free items are available upon request | ** Supplement for HB of AED 60 | *** Supplement for HB of AED 120

All prices are in UAE Dirhams and inclusive of 7% Municipality fees, 10% Service charge and Value Added Tax

COLD DISH

SIGNATURE SUSHI

Roll

Boston Lobster and Unagi (SF, SE, S)	120
☞ Spicy Tuna, Yukke Sauce (R, E, SE, S)	105
☞ 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
Shrimp Tempura, Avocado (SF, E, SE, S, CS)	120
☞ Soft Shell Crab, Creamy Aji Amarillo Sauce (SF, E, SE, S)	95
Negitoro, Ponzu (R, SE, S)	125
Vegan Roll, Citrus Gel (VG, S)	85

Nigiri

☞ Bluefin Tuna, Black Truffle (R, SE, S)	85
Citrus Salmon & Truffle Olive Oil (R, SE, S)	70
☞ Salmon Aburi, Yuzu and Chives (R, SE, S)	75
Wagyu Striploin & White Truffle Ponzu (R, SE, S)	160
☞ Seabass, Shiso Salsa (R, S)	80
Bluefin O-Toro & Lime Teriyaki Foie (R, SE, S)	125
☞ Yellowtail and Jalapeño (R, SE, S)	80

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 Collection 2 pax

Kayto Sashimi Selection (R)	465
Selection of Sashimi, Roll, Nigiri, Ceviche (R, SE, SF, N)	650

Ceviche

☞ Tuna Truffle Ceviche (R, SE, SF, N, E, S)	100
Classic Seabass Ceviche, Tiger Milk (R, E)	135
Hamachi, Passion Mandarin Tiger Milk (R)	95
Madai, Sudaichi Tiger Milk, Avocado (R, E)	110

☞ 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

APPETIZER

SOUP AND SALAD

Traditional Miso Soup <small>(S)</small>	35
Seaweed Salad, Dashi Vinaigrette <small>(SE, E, S)</small>	50
🔪 Lobster & Baby Spinach Salad, Truffle Vinaigrette <small>(SF, D, S)</small>	175
🔪 Truffle Sesame Shiitake Salad <small>(SE, S)</small>	90

HOT STARTER

Edamame, Maldon Salt <small>(VG, S)</small>	35
Spicy Edamame, Togarashi Butter <small>(V, D, SE, S)</small>	40
🔪 Roasted Langoustines, Shiso Salsa <small>(S, SF)</small>	90
🔪 Crispy Rice, Spicy Tuna Tartare <small>(R, E, SE, S)</small> with Caviar - AED 140	90
Chicken Karaage, Smoked Mayo, Oscietra Caviar <small>(R, E, SE, S)</small> without Caviar - AED 85	135
Rock Shrimp Tempura, Creamy Spicy Sauce <small>(E, SE, SF)</small>	120
Miso Caramelized Eggplant <small>(S, SE, VG)</small>	65
Wagyu Beef Tenderloin MB 8-9 Sando, Yuzukosho, Truffle <small>(D, E, N, SF)</small>	145
🔪 Wagyu Beef Gyoza <small>(SE, S)</small>	100

Kayto Tacos Collection

Lobster Wasabi Tacos <small>(3 Pieces)</small> <small>(E, SE, SF, D, S)</small>	105
🔪 Wagyu Beef Anticucho and Caramelized Onion Tacos <small>(3 Pieces)</small> <small>(D, S)</small>	105
🔪 O-toro Yuzu Truffle <small>(R, N, SF)</small>	135
Creamy Corn Mini Tacos <small>(GF, V, D)</small>	65

🔪 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

Seabass Tempura, Salsa Verde, Heirloom Tomatoes [E, SE]	185
☞ Saikyo Miso Black Cod [S]	200
☞ Marinated Seabass, Creamy Aji Amarillo Rice [SF, D, SE]	185
Dover Sole, Shiso Salsa [D, E, S]	175
Salmon Teriyaki Toban [S, SE, N, SF]	175

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 ***
Aka Miso Marinated Lamb Chops [S]	210

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]	50
Mushroom & Tofu Toban [V, S]	105

☞ 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

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

🍣 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



 @kaytodubai

