

KAYTO

STARTERS TO SHARE

Classic Edamame, Maldon Salt [VG] [S]	\$14
Spicy Edamame, Togarashi Butter [S] [GF]	\$18

HOT

Kayto Style Okonomiyaki [SF] [E]	\$26
 Roasted Langoustines, Shiso Salsa [SF]	\$36
 Crispy Rice, Maldivian Spicy Tuna Tartare [SF] [E]	\$26
Miso Caramelised Eggplant [A] [S]	\$18
Rock Shrimp Tempura, Creamy Spicy Sauce [E] [SF]	\$26
Assorted Vegetables Tempura [S]	\$24
Fish Tempura Taco [E] [SF]	\$22

COLD

Classic Sea Bass Ceviche, Leche De Tigre, Peruvian Corn [R] [SF]	\$32
 Maldivian Yellowfin Tuna Truffle Ceviche [S] [SF]	\$32
 Sea Bass Sashimi, Dried Miso, Yuzu Juice [R] [S] [SF]	\$28
Yellowtail Sashimi, Jalapeno [R] [S] [SF]	\$28
 Salmon Tataki, Karashi-Su Sauce [MU] [S] [R] [SF]	\$32

SOUPS AND SALADS

Traditional Miso Soup [S] [SF]	\$24
Clear Soup, Seabass [S] [SF]	\$26
Seaweed Salad, Dashi Vinaigrette [SE] [S] [E]	\$22
Kinoko Salad, Japanese Mushrooms, Apple & Carrot Dressing [S]	\$28
*  Lobster & Baby Spinach Salad, Truffle Vinaigrette [SF] [S]	\$85
Maldivian Yellowfin Tuna Sashimi Salad, Kayto Dressing [SF] [S] [R]	\$30

 Signature Dish | **V** Vegetarian | **R** Raw | **SF** Contains Shellfish | **SE** Sesame | **S** Contains Soy | **N** Nuts | **E** Egg
GF Gluten Free | **VG** Vegan | **CS** Certified Sustainable | **LS** Locally Sourced | **A** Alcohol | **DF** Dairy Free | **P** Pork | **MU** Mustard

The allergen information on the menu is a guide only. If you have any allergies or special dietary needs, please inform our team before ordering.

We are happy to help you choose suitable items or prepare a dish to meet your needs. Be advised that food prepared here may contain or may have come into contact with allergens. Items with * are not included in any package. All prices are in US dollars and are subject to a 10% service charge plus 17% gst.

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FISH AND SEAFOOD

 Coriander and Shrimp Fried Rice [SF] [E]	\$42
Grilled Sea Bass, Shimeji Mushroom, Dashi Consome [SF] [S]	\$42
* Saikyo Miso Black Cod [SE] [A] [SF]	\$85
Grilled Octopus, Anticucho Sauce, Corn Purée [A] [SF]	\$42
 Marinated Seabass, Creamy Aji Amarillo Rice [A] [S] [SF]	\$52
Dover Sole, Chili Shiso Salsa [SF]	\$44

MEAT

Corn-Fed Baby Chicken, Truffle Teriyaki Sauce [A] [S]	\$48
*Wagyu Beef Tataki, Kayto Sauces [A] [S]	\$85
 Lamb Shoulder, Truffle Mash, Mushroom Escabeche [A]	\$48

VEGETARIAN

Crispy Tofu, Lotus Root, Miso Tempura Flakes, Vegan Dashi [VG]	\$42
Kare Raisu, Seasonal Vegetables, Mushrooms, Japanese Rice [V]	\$42

SIDES

Japanese Mushrooms [S] [V]	\$14
Garlic Soy Broccolini [S] [V]	\$14
Japanese Rice	\$12
Truffle Mashed Potatoes	\$16

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ROLLS 8PCS

*  Canadian Lobster and Unagi 	\$52
 Spicy Tuna, Yukke Sauce  	\$30
 Shrimp Tempura, Avocado  	\$32
 California 	\$42
 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

 Yellowfin Tuna, Black Truffle 	\$18
 Salmon Aburi, Yuzu and Chives 	\$18
 Seabass, Shiso Salsa 	\$18
 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

 Signature Dish |  Vegetarian |  Raw |  Contains Shellfish |  Sesame |  Contains Soy |  Nuts |  Egg
 Gluten Free |  Vegan |  Certified Sustainable |  Locally Sourced |  Alcohol |  Dairy Free |  Pork |  Mustard

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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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