

## SNACKS

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**KRUNCHY KALE**  
nam prik, togarashi

**CLASSIC SHISHITOS**  
preserved tomato, caramelized miso

**KYU BANCHAN**  
kimchi, garlic cucumbers,  
ramen egg, marinated squid\*

## KEEP IT LIGHT

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**CRISPY RICE\***  
- tuna & chili  
- salmon & wasabi  
- edamame & nori

**SCALLOP GYOZA**  
persimmon, lemon dashi

**CHARRED EGGPLANT**  
chili cream, nori bing bread

**SUNOMONO OYSTERS\***  
cucumber, wakame seaweed

**CHICORIES SALAD**  
yuzu, caramelized mirin,  
sesame breadcrumbs

**CAVIAR SANDWICH\***  
house made japanese milk bread,  
kaluga caviar, negi butter

**SMOKED HAMACHI CRUDO\***  
kumquats, white ponzu

**BULGOGI GRILLED OCTOPUS**  
shrimp congee, tahini chili crunch

**WAGYU TARTARE\***  
bone marrow, furikake aioli,  
perilla seeds

## SMOKED & WOOD FIRED

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**STONE POT THAI FRIED RICE**  
- veggie  
- confit duck  
- king crab

**FILET MIGNON\***  
toasted garlic soy, house kimchi

**KHMER PORK BELLY**  
fried quail egg, toasted cashews,  
kampot pepper

**ROASTED CAULIFLOWER**  
goat cheese, shishito-herb  
vinaigrette



For every **CAULIFLOWER**  
order we commit to giving  
back 1% of yearly sales to  
enviromental non-profits.

**KOREAN FRIED CHICKEN**  
chili butter, braised spinach

**BABY BACK RIBS**  
yakiniiku, cilantro

**DUCK BREAST**  
"burnt ends"

**SĀVRY PEPPERED NY STRIP\***  
togarashi mushrooms, bacon demi

## FOR THE TABLE

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**FIRE ROASTED BRANZINO**  
tamarind, basil, marinated chilies

**GOLDEN CHICKEN\***  
foie gras, truffles, louis xiii,  
royal osetra caviar

**GRILLED BROCCOLI**  
ginger-scallion vinaigrette

**BEEF SHORT RIB**  
sesame crust, sweet soy

**BLUE LOBSTER INASAL\***  
coconut paella, chorizo, betel leaf

**MARINATED BABY CORN**  
yuzu kosho, blackened onion

**PORK BELLY PASTRAMI BAO**  
japanese miso mustard, fukujinzuke

**DRY AGED TOMAHAWK\***  
black garlic jus, truffle potato gratin

**JAPANESE SWEET POTATO**  
buttered black sugar,  
parmesan cheese



**PURCHASE A TREE 5**

Ask your server how to plant 50 trees



 gluten free

 plant based

 kyu classics

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.  
An automated 20% service charge will be added to the check of parties of 8+

executive chef, **CHRIS ARELLANES**    chef de cuisine, **JOANA RODRIGUEZ**