

## BAKERY BITES

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### CINNAMON ROLL

black sugar, chai frosting

### EVERYTHING SCONES

chive miso butter, seasonal jam

### VIETNAMESE TIRAMISU

mascarpone, caramel

## 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

### TUNA CRISPY RICE\*

smoked chili

### HAMACHI CRISPY RICE\*

wasabi

### EDAMAME CRISPY RICE

nori

## KEEP IT LIGHT

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### SUNOMONO OYSTERS\*

cucumber, wakame  
seaweed

### AVOCADO TOAST

pumpkin seeds, pickled  
radish  
add poached egg\*

### CHARRED EGGPLANT

chili cream, nori bing bread

### SMOKED HAMACHI CRUDO\*

kumquats, white ponzu

### COCONUT CHIA PUDDING

mango, lychee, oat crumble

### WAGYU TARTARE\*

bone marrow, furikake aioli,  
parker house rolls

### PORK GYOZA

bonito, smoked truffle ponzu

### CHICORIES SALAD

yuzu, caramelized mirin, sesame  
breadcrumbs

### VERMICELLI BOWL

nuoc cham, market vegetables  
- plant-based  
- chicken

## SMOKED & WOOD FIRED

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### RIBEYE FRENCH DIP\*

confit garlic aioli, fried egg,  
black garlic a jus

### MILK BREAD CHICKEN SANDWICH

jalapeno aioli, millionaire bacon,  
shoestring fries

### SHORT RIB BENEDICT\*

yuzu hollandaise

### THAI RICE STONE POT\*

veggie   
confit duck  
king crab

### ROASTED CAULIFLOWER

goat cheese, shishito-herb vinaigrette

### BABY BACK RIBS

yakiniku, cilantro

### FILET MIGNON YAKITORI\*

toasted garlic soy, house kimchi



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

### KOREAN FRIED CHICKEN

chili butter, braised spinach

### FIRE ROASTED BRANZINO

tamarind, basil, marinated chilies

### PORK BELLY PASTRAMI

bao buns, japanese miso  
mustard

## FOR THE TABLE

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### GRILLED BROCCOLI

ginger-scallion vinaigrette

### CORN RIBS

yuzu kosho, blackened onion

### JAPANESE SWEET POTATO

buttered black sugar,  
parmesan cheese

## LUNCH

executive chef, **CHRIS ARELLANES**

chef de cuisine, **JOANA RODRIGUEZ**

 gluten free

 plant based

 kyu classics

## SNACKS

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**KRUNCHY KALE** 🌿 🍴  
nam prik, togarashi

**CLASSIC SHISHITOS** 🌿  
preserved tomatoes,  
caramelized miso

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

## KEEP IT LIGHT

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**CRISPY RICE\***  
tuna & chili 🌿 🍴  
hamachi 🍴  
edamame & nori 🌿 🌿

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

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

**PORK GYOZA** 🍴  
truffle ponzu

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

**BULGOGI GRILLED OCTOPUS\***  
doljaban rice, ikura, tahini

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

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

**WAGYU TARTARE\***  
bone marrow, furikake aioli,  
parker house rolls

## SMOKED & WOOD FIRED

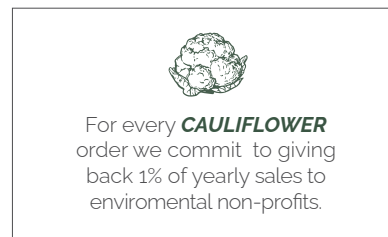
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**STONE POT THAI RICE\*** 🌿 🍴  
veggie 🌿  
confit duck  
king crab

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

**BABY BACK RIBS** 🍴  
yakiniiku, cilantro

**FILET MIGNON YAKITORI\*** 🌿 🍴  
toasted garlic soy, house kimchi



**DUCK BREAST\*** 🍴  
"burnt ends"

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

**SAVRY BONE IN RIBEYE\***  
bacon jus

## FOR THE TABLE

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

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

**PORK BELLY PASTRAMI**  
bao buns, japanese miso mustard

**BLUE LOBSTER INASAL\*** 🌿  
coconut paella, chorizo nage

**ROYAL GOLDEN CHICKEN\***  
foie gras, black truffles,  
smoked caviar cream

**DRY AGED TOMAHAWK\***  
black garlic jus

**GRILLED BROCCOLI** 🌿 🌿 🍴  
ginger-scallion vinaigrette

**CORN RIBS** 🌿  
yuzu kosho, blackened onion

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

## DINNER

executive chef, **CHRIS ARELLANES**

chef de cuisine, **JOANA RODRIGUEZ**

🌿 gluten free  
🌿 plant based  
🍴 kyu classics

## DESSERTS

### **MOM'S COCONUT CAKE**

coconut ice cream

### **DARK CHOCOLATE SMORES CAKE**

banana-bourbon ice cream

### **CHOCOLATE BAO TRIO**

yuzu & brownie, pb&j, vietnamese coffee

### **PLANT-BASED ICE CREAM**

seasonal selection

### **PULL APART STICKY BUN**

triple sec soy toffee,  
roasted pecans

### **THAI TEA SHAVED ICE**

nutella mousse, brown sugar boba

### **CALAMANSI PAVLOVA**

citrus cream, finger lime



pastry chef, **ELIANA APONTE**

 gluten free

 plant-based