

## SNACKS

**KRUNCHY KALE** 🌿  
lime, white soy, chili

**CLASSIC SHISHITOS**  
green goddess, puffed rice

**PICKLED AND PRESERVED\***  
kimchi, garlic cucumbers,  
ramen egg, marinated squid

**TUNA CRISPY RICE\*** 🌿 🌿  
smoked chili

**HAMACHI CRISPY RICE\***  
wasabi

**EDAMAME CRISPY RICE** 🌿 🌿  
nori

## KEEP IT LIGHT

**SUNOMONO OYSTERS\***  
cucumber, sesame

**BLUE PRAWNS**  
cocktail sauce, fried saltines

**DAY BOAT SASHIMI\*** fresh  
wasabi, aged soy

**SCALLOP CEVICHE\*** 🌿  
coconut, citrus, chili oil

**TUNA TARTARE\*** 🌿  
salsa macha, avocado, nori  
crisps

**HAMACHI CRUDO\***  
jalapeno, asian pear ponzu

**AVOCADO SALAD** 🌿 lemon  
ginger dressing,  
housemade feta

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

**PORK GYOZA** 🌿  
truffle ponzu

## SMOKED & WOOD FIRED

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

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

**GRILLED OCTOPUS\***  
heirloom tomatoes, summer  
squash, wasabi

**GRILLED FILET MIGNON\*** 🌿 🌿  
"yakitori style"

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

**BABY BACK RIBS** 🌿  
sweet soy glaze

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

**DUCK BREAST\*** 🌿  
"burnt ends"

**KYU RAMEN**  
pork belly, market vegetables

**BROILED KING CRAB LEGS**  
lemon herb butter

**PORK BELLY BAO BUNS**  
pastrami crust, miso mustard

## FOR THE TABLE

**FIRE ROASTED BRANZINO**  
xo chimichurri  
--

**SMOKED BEEF SHORT RIB** 🌿  
kyu's signature sauces

**DRY AGED TOMAHAWK\***  
roasted garlic jus

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

**LAMB CHOP**  
chinese pancakes, scallions,  
house hoisin

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

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

**PURCHASE A TREE**

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+

chef de cuisine, **JOANA RODRIGUEZ**