

RAW/CHILLED

- 18 ***Thai 'Nigiri'**
Sticky Rice, Nuac Cham-Soy, Peanut Emulsion
- 20 ***Hamachi**
Citrus, Chili Vinegar, Grapefruit 'Ponzu'
- 27 ***"Floridian Fugu"**
Lionfish Sashimi, Yuzukosho, Caviar, Pearls
- 16 ***Curry Cobia 'Summer Roll'**
Turmeric Stained, Jalapeño-Pickled Mango, Curry Aioli
- 19 ***Kusshi Oysters**
Pomegranate Ice, White Soy Mignonette, Purple Shiso
- 14 **Green Papaya Salad**
Shredded Broccoli Stem, Thai Vinaigrette, Mint and Basil, Peanut Crisp
- 16 ***Beef Tartare**
Seaweed Cornets, Crispy Onions, Chili-Garlic Sauce, Kimchi Capers

APPETIZERS

- 12 **Kaido Arancini**
Crispy Rice, Caramelized Coconut Sauce
- 21 **Blue Crab 'Rangoon'**
Scallion & Crab Mousse, Hot Mustard, Sweet Chili
- 15 ***Nurungi Rice Cake**
Sushi Tartare, Pickled Vegetable Slaw, Avocado, Radish
- 16 **Koji Butter-Wings**
Truffle Chili Ponzu Butter, Sprouted Chives
- 17 **Iberico Pork & Shrimp Dumplings**
Chinese Vinegar Sauce, Chili Oil, Garlic Scape

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



K A I D O

ISSHO-NI

Uni Fondue

A warm velvety sauce of Uni and Aged Parmesan with an array of Seafood, Vegetables, Spices & Herbs
36

+ King Crab 25

+ Caviar 20

*'Nigiri' Platter

Chef's Choice Of Three Selections
From Our Raw/Chilled Category
20pp

Binchotan Grilled King Crab Legs

served with a Brown Butter-Miso Vinaigrette
48

Kaido Caviar Presentation

japanese inspired accompaniments

Siberian Osetra 125

Royal Osetra 225

Kaluga Osetra 300

Crispy Iberico Pork Kushikatsu

Kaido Tonkatsu Sauce, Hot Mustard
Soy Pickled Onions, Shaved Cabbage
39

CHEF BRAD KILGORE

ROBATAYAKI

- Nikkei Octopus** 21
Mandarin Orange, Sesame Seeds, Peruvian Chiles
- Corn 'Elote'** 13
Crème Fraîche, Togarashi, Miso Powder
- Thai Bass** 18
Smoky Ponzu Broth
- Grilled Foie Gras** 23
Kyoto Cherry Blossoms, Cherry Jam
- Enoki Mushroom** 14
Browned Umami Butter
- Chicken Thigh** 15
Melted Leeks, Yakitori Glaze
- Charred Fingerling** 13
Dashi Glaze, Truffle Crème, Bonito Flakes
- Lemongrass Duck Sausage** 18
Vietnamese Spices, Kaffir Lime-Creme Fraiche

INDULGE

- A5 Wagyu Katsu Sando** 99
Shiitake Jam, Fresh Wasabi, Gruyere
- A5 Wagyu Tataki** 95
Toasted Sesame Vinaigrette, Umeboshi, Wasabi
- Korean Style Short Ribs** 38
Gochujang, Roasted Garlic, Charred Scallion
- 'BLACK' Grouper** 36
Kumquat Jam, Carrot And Galangal Puree

SWEET

- Pineapple-Yuzu Kakigori** 16
Coconut, Blueberries
- Graffiti Chocolate** 12
Dark Cherry, Black Sesame, Tamari Soy