

RAW/CHILLED

- 18 ***Thai 'Nigiri'**
Sticky Rice, Nuoc Cham-Soy, Peanut Emulsion
- 20 ***Hawaiian Kampachi**
Citrus, Chili Vinegar, Grapefruit 'Ponzu'
- 27 ***"Floridian Fugu"**
Lionfish Sashimi, Yuzukosho, Caviar, Pearls
- 16 ***Ora King Salmon**
"Everything Furikake", Applewood Smoke, Shallot
- 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

- 15 ***XO Rice Bowl**
Soft Egg, Sushi Tartare, Toasted Garlic Dashi
- 12 **Kaido Arancini**
Crispy Rice, Caramelized Coconut Sauce
- 21 **Blue Crab 'Rangoon'**
Scallion & Crab Mousse, Hot Mustard, Sweet Chili
- 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 "TOGETHER"

Uni Fondue

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

- + King Crab 20
+ Caviar 25

*'Nigiri' Platter

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

Crispy Iberico Pork Kushikatsu

Kaido Tonkatsu Sauce, Hot Mustard Soy Pickled Onions, Shaved Cabbage
37

Binchotan Grilled King Crab Legs

served with a Brown Butter-Miso Vinaigrette
48

A5 Wagyu Tataki

Toasted Sesame Vinaigrette, Umeboshi, Wasabi
95

CHEF BRAD KILGORE

ROBATAYAKI

- Nikkei Octopus** 20
Mandarin Orange, Sesame Seeds, Peruvian Chiles
- Corn 'Elote'** 13
Crème Fraîche, Togarashi, Miso Powder
- Thai Bass** 16
Smoked-Onion 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** 12
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
- Skull Island Prawns** 34
Panang Curry Chimichurri, Pea Shoot Salad
- Korean Style Short Ribs** 38
Gochujang, Roasted Garlic, Charred Scallion
- 'BLACK' Cod** 36
Kumquat Jam, Carrot And Galangal Puree

SWEET

- Pineapple-Yuzu Kakigori** 16
Coconut, Blueberries
- Chocolate & Matcha** 12
Passionfruit Curd, Kumquat Jam