

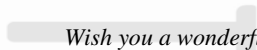


Vincent Ghiglione
Chef

&



Louise Le Balle
Restaurant Manager



Wish you a wonderful meal...



Rolls (8 pieces) ロール

Salmon and Avocado	25
Classic California	28
 Spicy Tuna	35
Yellowtail & Shiso	35
Shrimp tempura, Eel Sauce	35

Nigiri (2 pieces) 握り

Omakase (12 pieces)	115
Salmon	10
Scallops	20
Akami tuna with Black Truffles	22
Aburi Beef, 'Bello' Selection	22
Yellowtail	18
Toro	24
Matured Normandy Wagyu	38

Sashimi (3 pieces) 刺身

Omakase (18 portions)	128
Salmon	12
Yellowtail	15
Scallops	28
Akami	22
Chu-toro	28
Toro	35



Kaito signature dishes



Kaito vegetarian dishes

Please ask for our menu listing the allergens present in the various dishes.
Prices include taxes and service.

Our beef comes from Japan, France, Scotland, Spain, and New Zealand



Desserts デザート



Selection of Pastries

10

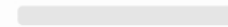


Frozen Espresso, Green Chartreuse Espuma

10

Mochi Selection

12




Ice Cream and Sorbet

6


Vanilla, Buckwheat, Banana-Passion, Yuzu




Main Course メイン料理

	Teriyaki Burger, Smoked Raclette and Guacamole	40
	Beef Fried Rice, Anticucho and Lime	35
	Coriander Fried Rice with Shrimps	40
	Caramelised Miso Black Cod	48
	Sole "Meunière", Shiso Dressing	52

Robata 炉端

	Marinated Baby Chicken, Pop Corn Puree	35
	Matured Beef Tagliata, 'Bello' Selection	48
	Beef Ribs, Miso Jalapeño	42
	Grilled Salmon Anticucho	42
	Octopus, Celery Puree, Bleu de Savoie Cheese	45
	Matured Normandy Wagyu Beef, Kaito Sauces, Vegetables	
	75 g	75
	150 g	150

Dishes to share シェア料理

	Traditional Peking Duck, Pancakes and Hoisin Sauce	
	<i>Whole Duck</i>	200
	<i>Half-duck</i>	100
	<i>Supp. Steamed pancakes</i>	8
	<i>Supp. Duck Garnishes</i>	12

Sides 一品料理

	White Rice	8
	Yaki Onigiri Beaufort and Sesame	12
	Sautéed Vegetables	12
	Panfried Mushrooms, Yuzu, Soya	14
	Truffle and Parmesan French Fries	14

 Kaito signature dishes  Kaito vegetarian dishes

We have a menu listing the allergens present in the various dishes available.
Prices include taxes and service.

Our beef comes from Japan, France, Scotland, Spain, and New Zealand

Lunch Set Menu "Hinata"


Two Courses 62 €

Choose one starter and one main

Three Courses 70 €

Choose one starter, one main and one à la carte dessert

STARTERS

	Caramelized Yuzu Miso Aubergine
	<i>or</i>
	Seabass Sashimi, Dry Miso, Yuzu Juice
	<i>or</i>
	Salmon Tataki, Mustard Dressing, Miso

MAINS

	Grilled Salmon Anticucho
	<i>or</i>
	Teriyaki Burger, Smoked Raclette and Guacamole
	<i>or</i>
	Marinated Baby Chicken, Pop Corn Puree

SIDES

	White Rice
	<i>or</i>
	Truffle and Parmesan French Fries

 Kaito signature dishes  Kaito vegetarian dishes

Please ask for our menu listing the allergens present in the various dishes.
Prices include taxes and service.

Our beef comes from Japan, France, Scotland, Spain, and New Zealand

‘Omakase’ Menu おまかせ

- Lunch and Dinner -

€135

STARTERS

(Choose 2 starters per person)

Seafood Ceviche, Aji Amarillo, Yellow Pepper

or

Salmon Tataki, Mustard Dressing, Miso

or

Aji Amarillo Arancini, Spicy Tuna Tartare

or

Beef Kushiyaki, Shitake, Honey Anticucho

MAIN COURSE

(Choose 1 main course per person)

Caramelised Miso Black Cod

or

Octopus, Celery Puree, Bleu de Savoie Cheese

or

Lobster Vinaigrette, Baby Spinach and Black Truffle

or

Wagyu Normandy Matured Beef

SIDES

Coriander Fried Rice with Shrimps

or

Sautéed vegetables


or

Caramelized Yuzu Miso Aubergine

DESSERT FROM THE A LA CARTE MENU

Starters 前菜

Miso Soup with Tofu 12


 Caramelized Yuzu Miso Aubergine 18

Aji Amarillo Arancini, Spicy Tuna Tartare 18

Crystal Caviar, Crispy Rice 48

King Crab Bao Bun, Creamy Wasabi 36

Beef Gyoza, Leek and Ginger 28

 Seafood Ceviche, Aji Amarillo, Yellow Pepper 28

Beef Kushiyaki, Shitake, Honey Anticucho 28

Spicy Tuna Tartare, Coriander, Shiso, Ponzu 30

 Okonomiyaki Black Truffle 34

Sashimi 刺身


Yellowtail Jalapeño, Yuzu Soya 22

Seabass Sashimi, Dry Miso, Yuzu Juice 20

Salmon Tataki, Mustard and Miso Dressing 20

Wagyu Rossini-style Normandy 55

Tempuras 天ぷら

 Kaito-style Reblochon Cheese, Yuzu and Blueberry Jam 18


Traditional Shrimps 15

 Winter ‘Shojin’ 25

Spicy Rock Shrimps 40

Salads サラダ

Seaweed Salad Tosazu 22

 Black Truffle and Baby Spinach Salad 25

Lobster, Black Truffle, Baby Spinach 48

 Kaito signature dishes  Kaito vegetarian dishes

Please ask for our menu listing the allergens present in the various dishes.
Prices include taxes and service.

Our beef comes from Japan, France, Scotland, Spain, and New Zealand

 Kaito signature dishes  Kaito vegetarian dishes

We have a menu listing the allergens present in the various dishes available.
Prices include taxes and service.

Our beef comes from Japan, France, Scotland, Spain, and New Zealand