



KAYU

Restaurant Week · 65 per person
3 course dining experience
pick 1 to start. pick 1 plate. pick 1 dessert.

Every palate is unique, so make sure to satisfy yours! Add any to start
add desserts to your meal for 10 & add any plates to your meal for 25

TO START

- Mushroom Dumpling, wild mushrooms, mushroom tea. (veg) 20
- Arroz Caldo maine scallops, saffron rice, egg yolk fudge. 27
- MD Crab Crepe, salted egg gribiche, greens, and herbs. 25
- Kinilaw, hamachi, green apple, coconut vinaigrette. (gf) 24
- Sisig, sizzling tofu, pepper relish, farm egg. 22
- Lafo, sea grapes, hearts of palm, calamansi vinaigrette (vegan) 22

PLATES

- Adobo, octopus, squid ink, crispy potato. 44
- Monster Prawns, mussel relish, old bay-garlic butter, scallion bread. 42
- Kare Kare, roasted & burnt eggplant, pili nut. (veg, gf) 36
- Tinapa, smoked trout, farm greens, chili-vinegar aioli. (gf) 46
- Afritada, amish half chicken, smoked tomato, baby carrots. (gf) 42
- Beef Pares, roседа farm's ribeye, onsen egg, crispy shallots. 68(*+add on)

DESSERT

- Calamansi Tart, cherry compote, coconut marshmallow 14
- Malted Chocolate, icho chocolate, durian ice cream, meringue 14
- Turon Crêpe Brûlée, caramelized banana, jackfruit, truffle latik 14

CHEF'S TASTING MENU · 125 ADD BEVERAGE PAIRING 65

8 course chef's tasting menu

we kindly request full table participation when choosing the chef's tasting menu. tasting menu cannot accommodate shellfish and gluten allergies.
vegetarian tasting menu available upon request.

Many items are, or can be made vegetarian, gluten free and dairy free. Items include ingredients not listed on the menu. please inform your server of any allergies.
** items on menu contain raw ingredients (consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.)



COCKTAILS

- Sloe Gin Fizz, sloe gin, lemon, club soda 14
- Chismosa, calamansi, aperitive, bubbles 14
- Tame the Tikbalang, tequila, tamarind, jackfruit foam, spiced salt 17
- Aleluya, aged rum, ginger beer, lime, amaro 16
- Pampanga Sour, bourbon, calamansi, egg white, red wine float 16
- U.B.B.B.B, cognac, ube, milk, sun & stars espresso 17
- Lion's Tail, bourbon, allspice dram, lime, ango bitters 17
- Samalamig ni Pablo, aged rum, vanilla panda, banana essence, gulaman. 17
- Dirty Dancing, vodka, salted tomato water, atsara brine, pickled labuyo 15
- Black Manhattan, rye, amaro, ango & orange bitters. 17

D.D.D (DESIGNATED DRIVER DRINKS)

- Frankie Minoza. calamansi iced tea 10
- Salabat con Yelo. ginger, honey, calamansi 10
- Ube Horchata cinnamon, sweet rice, oat milk 10

SODA

- Mexican Coke, Diet Coke, Sprite 6

WATER

- Still, Aqua Panna (IL) 15
- Sparkling, San Pellegrino (IL) 15

BEER

- San Miguel Pale, Pilsner, Philippines 12
- San Miguel Red Horse, Lager, Philippines 12

WINE

SPARKLING

- Vinyes Singulars, Minipuca, Xarel·lo, Catalonia Spain, '21 18 | 62
- Brut Chandon Yountville, California '24 19 | 76

WHITE

- La Salada, L'Ermot, Macabeo, Spain, '23 17 | 68
- Dom. Du Bagnol, Cassis Blanc, Provence, France, '20 19 | 76
- Familgia Zonin, Friuli Pinot Grigio, Italy '19 18 | 72
- Brij Wines, Albarino, Santa Barbara, CA, '23 20 | 80
- Vincent Damp, Grand Vin de Bourgogne, Chablis, France, '22 69

ORANGE & ROSE

- Lewandowski Rosé Cuvée Zero, Geyserville, CA, '23 20 | 80
- MT di Vitorchiano, Coenobium Ruscum Bianco / Orange, Lazio, Italy, '22 84
- Vinyes Singular, La Granja Field Blend Penedes, Spain, '22 19 | 76
- Stein, Rosé Trocken Mosel, Germany, '23 54

RED

- Famiglia Zonin Chianti, Gambellara, Italy '21 17 | 68
- White Walnut Estate, South Blocks Pinot Noir, Dundee, OR, '22 144
- Bigardo Zamora Red Tempranillo, Castilla y León, Spain '22 18 | 72
- Cornu & Fils, Grand Vin de Bourgogne Savigny-les-Beaune, France '19 120

