

S N A C K S

DUCK SPRING ROLL - 60

sweet miso

YUZU CORN - 40

soy butter (v)

EDAMAME BEANS - 30

sea salt

MISO AUBERGINE - 40

sweet miso

A P P E T I Z E R S

DYNAMITE SHRIMP - 90

mango salsa

CALAMARI - 80

kaia seasoning

CRISPY PRAWNS - 100

wasabi mayo

JFC - 70

yuzu mayo

GYOZA

chicken - 60

wagyu beef - 110

SOFT SHELL CRAB - 100

chuka wakame, wasabi, garlic aioli

DUMPLINGS

shrimp & chicken - 70

shrimp & scallop - 130

S O U P & S A L A D

MISO SOUP - 40

wakame, tofu, spring onion

TOM YUM SOUP - 65

cherry tomatoes, straw mushroom

shrimp, chili, lemongrass, lime

TEMPURA AVOCADO - 75

mixed salad, cherry tomato, sesame dressing

CRUNCHY CRAB SALAD - 125

cucumber, tobiko, yuzu kosho mayo

SALMON SALAD - 70

avocado, rocket leave, baby spinach, edamame, sesame dressing

P O K E B O W L

RAINBOW - 75

papaya, avocado soy glazed inari (V)

SALMON - 85

mango, yuzu salmon caviar

AHI TUNA - 95

avocado, chili pineapple

R O B A T A G R I L L

TERIYAKI SALMON - 140

sesame seed

PRIME RIBEYE STEAK - 210

ponzu maitaise sauce

CHICKEN KATSU - 140

plum truffle dressing & tonkatsu sauce

PRIME BEEF FILLET - 180

teriyaki garlic sauce

WAGYU STRIPLOIN - 260

truffle plum dressing

MISO BLACK COD - 180

tarragon miso sauce

S P E C I A L M A I N

STEAM SALMON - 125

pak choy, spring onion, garlic chip, aromatic soy

KAIA'S PEKING DUCK - 250

hoisin sauce

ROASTED DUCK - 125

pak choy, fried shallot, soy sauce

BLACK PEPPER CHICKEN - 95

bell pepper, onion black pepper sauce

SEARED BLUEFIN TUNA - 165

wok stir fry vegetable

CHILI PRAWNS - 125

fried rice noodle, homemade chili garlic sauce

TEPPANYAKI BEEF FILET - 160

shiitake, asparagus, wasabi soy sauce

S I D E S

steamed rice 40 (PB) / coconut rice 50 (PB) / asparagus 50 / tenderstem broccoli 40

Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients.

v = vegetarian | pb = plant based. All above prices are in Qatari Riyals.



Kaia