



THE ART OF BALANCE: THE KAYA STORY

Our story begins with a simple desire: to orchestrate a perfect harmony for your dining experience. Here at KAYA, we believe nature's tranquility fuels the vibrant energy that defines modern life. This very essence flows through our menu, a culinary exploration that weaves together the calming whispers of fresh Mediterranean ingredients with the bold notes of innovative Asian cuisine.

Prepare to embark on a journey that invigorates your senses, a symphony of flavors that reflects the sophisticated yet earthy ambiance of KAYA.

KAYA



• BITES •

EDAMAME SALT (V) Soy bean, citrus salt (L)	BHD 4	BEEF TARTAR Minced raw beef, avocado jalapeno puree (SS)	BHD 9
EDAMAME SWEET & SPICY Soy bean, garlic chili sauce (L)	BHD 4	GRILLED GUACAMOLE Grilled avocado, herbs butter (L, D)	BHD 6
CRISPY RICE KAYA'S SIGNATURE Sushi rice, tuna, caviar (F, SS)	BHD 11	CRISPY BABY SQUID Squid, ink aioli (S, E, G)	BHD 9
CRISPY ROCK SHRIMP Shrimp, spicy mayo (S, E, G)	BHD 9		

• STARTERS •

SEAWEED SALAD (VE) Seaweed, sesame dressing (SS, F, N)	BHD 7	SHRIMP & CHICKEN GYOZA (P) Chili garlic sauce (S, SS, E, G)	BHD 6
GREEN SALAD (VE) Mix of greens, plum dressing (N, S, SS)	BHD 5	BEEF GYOZA Sweet soy glaze, kizami wasabi (G, L, SO)	BHD 10
CRISPY DUCK SALAD (P) Confit duck, mix greens, orange dressing (SS, G)	BHD 8.5	WAGYU STEAM BUN BURGER Homemade steam bun, chipotle soy (G, SO, D)	BHD 9
STRACCIATELLA (V) Stracciatella, mix heirloom tomato, sisho pesto (E, N, L)	BHD 9		

*ALLERGENS

(G) gluten | (D) dairy | (S) shellfish | (VE) vegan | (E) eggs | (N) nuts
(SS) sesame seeds | (SO) soya | (V) vegetarian | (M) mushroom | (L) Lupin | (F) fish

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• SASHIMI RAW •

AKAME Sliced tuna red part 1pc (F, S, G)	BHD 5	SUZUKI Sliced seabass 1 pc (F, S, G)	BHD 5
CHUTORO Sliced medium fatty 1 pc (F, S, G)	BHD 5	SEA BREAM Sliced seabass 1 pc (F, S, G)	BHD 5
OTORO Sliced fatty tuna 1 pc (F, S, G)	BHD 6	UNAGI (COOKED) Grilled sliced eel 1pc (F, S, G)	BHD 5
LOBSTER Sliced slow cook lobster 1 pc (F, S, G)	BHD 5.7	EBI (COOKED) Steamed shrimp marinated in vinegar 1 pc (F, S, G)	BHD 5
SAKE Sliced salmon 1 pc (F, S, G)	BHD 4	HOTATE Sliced scallop 1 pc (F, S, G)	BHD 4.7
HAMACHI Sliced yellowtail 1 pc (F, S, G)	BHD 4		

• SASHIMI PLATES •

YELLOWTAIL JALAPENO BASIL (R) BHD 10 Thinly sliced yellowtail (6pcs), jalapeno dressing, basil salsa (F)		TUNA TATAKI SKEWER (R) BHD 13 Slightly seared tuna, salad roll, onion salsa (F, SO)	
SEARED SALMON YUZU MISO (R) BHD 15 Slightly seared salmon (6pcs), yuzu miso dressing, mix paper thin salad (F, L)		SEABASS KUMQUAT (R) BHD 6 Thinly sliced seabass (6pcs), dry miso, olive oil and yuzu dressing, kumquat slices (F)	
SEABASS YUZU LEMON (R) BHD 7 Thinly sliced seabass (6pcs), yuzu lemon dressing, mango salsa (F)		OYSTERS (R) BHD 12 3 pieces oyster, jalapeno dressing sauce, shiso salsa dressing, sesame soya oil (S)	

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BEEF TATAKI YUZU PONZU (R) BHD 20

Slightly seared beef, ponzu, truffle oil, crispy onion (F, M, G, SO)

• URAMAKI & FUTOMAKI ROLLS •

SPICY TUNA ROLL

BHD 7

Sushi rice, raw tuna, spring onion, spicy mayo (6pcs) (SS, F, E)

SALMON AVOCADO ROLL

BHD 6

Sushi rice, raw salmon, avocado (6pcs) (SS, F)

LOBSTER ROLL

BHD 8

Sushi rice, slow cook lobster tempura, avocado, tobiko, spring onion, radish (6pcs) (SS, S, E)

SEARED BEEF CREAMY TRUFFLE BHD 11

Sushi rice, seared beef, truffle cream, truffle oil, dry miso (8pcs) (SS, F, E, M)

SEARED NEW STYLE SALMON BHD 8

Sushi rice, seared salmon, yuzusoy, ginger chives (SS, F, D, M)

CREAMY CRAB

BHD 11

Sushi rice, baked king crab, spicy mayo, tobiko, cucumber (6pcs) (SS, F, E, L)

SOFTSHELL ROLL

BHD 7

Sushi rice, softshell crab, tobiko, avocado, spring onion, radish (6pcs) (SS, S, E)

CALIFORNIA ROLL

BHD 9

Sushi rice, king crab meat, avocado, cucumber (6pcs) (SS, S)

TEMPURA SHRIMP ROLL

BHD 9

Sushi rice, shrimp tempura, asparagus, spicy mayo (6pcs) (SS, S, G, E)

MELTED SCALLOP ROLL

BHD 6

Sushi rice, baked scallop, shrimp tempura, spicy mayo, spring onion (SS, L)

• NIGIRIS WITH TOPPINGS •

AKAME (WITH WASABI SALSA) BHD 4

Sushi rice, sliced raw tuna, wasabi salsa (M, F, S, G, E, SO, SS)

CHUTORO (YUZU KUSHO) BHD 5

Sushi rice, sliced raw medium fatty tuna, yuzu kusho (M, F, S, G, E, SO, SS)

OTORO (NEGI SESAME) BHD 6

Sushi rice, sliced raw fatty tuna, spring onion, sesame oil (M, F, S, G, E, SO, SS)

SEABASS (SHISO GINGER LEMON) BHD 5

Sushi rice, sliced raw seabass, shiso leaves, ginger lemon juice (M, F, S, G, E, SO, SS)

SEABASS BREAM (YUZU LEMON) BHD 5

Sushi rice, sliced raw seabass, yuzu lemon dressing, chili paste (M, F, S, G, E, SO, SS)

UNAGI (TRUFFLE OIL) BHD 6

Sushi rice, slice grilled eel, unagi sauce, truffle oil (M, F, S, G, E, SO, SS)

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LOBSTER (SHISO SALSA) BHD 5

Sushi rice, slow cooked lobster, shiso salsa (M, F, S, G, E, SO, SS)

SALMON (JALAPENO DRESSING) BHD 3

Sushi rice, sliced raw salmon, jalapeno dressing (M, F, S, G, E, SO, SS)

HAMACHI (DRY MISO) BHD 3

Sushi rice, sliced raw salmon, jalapeno dressing (M, F, S, G, E, SO, SS)

SHRIMP (SPICY MAYO CAVIAR) BHD 5

Steamed shrimp marinated in vinegar 1 pc (F, S, G)

SCALLOP (ONION GARLIC SALSA) BHD 5

Sushi rice, sliced slightly seared scallop, crispy onion, garlic (M, F, S, G, E, SO, SS)

• MAIN COURSE •

STONE BOWL MUSHROOM RICE BHD 16

Japanese rice, mix mushrooms, mushroom butter (M, SO)

STONE BOWL WAGYU RICE BHD 18

Japanese rice, wagyu beef, wagyu dashi (SS, G)

BRAISED RIBS BHD 32

Slow cook beef ribs, yakiniku sauce (SS, SO)

LINGUINE LOBSTER BHD 21

Linguine pasta, tomato sauce, lobster tempura and prawn (SS, G, S)

BLACK COD BHD 29

Oven roasted black cod, spicy yuzu miso (F, L)

• HOT PLATES DISH •

TRUFFLE PIZZA BHD 17

Truffle espana, sliced truffle (M, G, E, D)

WAGYU KATSU SANDO BHD 16

Braided wagyu tenderloin, caramelized onion (D, G, E)

CHICKEN KATSU SANDO (P) BHD 9

Breaded chicken breast, garlic aioli (D, G, E)

SEA BREAM KARAAGE BHD 14

Deep fried sea bream, jalapeno dressing (F, E, D, G)

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• ROBATA •

KING PRAWN Grilled prawn, garlic herbs butter (S, M, G)	BHD 19	GRILLED ANGUS BEEF SKEWER Flank angus beef (2pcs), truffle mayo (M, E, G, D)	BHD 9.5
BBQ BABY CHICKEN SPICY MISO (P) Corn fed baby chicken, spicy miso (SO, L, F)	BHD 15	GRILLED LAMB RACK Lamb rack, gochujang teriyaki (G, L, SO)	BHD 17
SMOKE GRILL WAGYU RIB EYE Wagyu rib eye, foie gras (G, L, SO)	BHD 39		

• SIDE DISH •

GRILL ASPARAGUS (V) Shiso butter, roasted pistachio, orange miso (SS, N)	BHD 5.5	GRILL ON THE COB Shiso butter, corn espuma, parmesan cheese (SS, D)	BHD 6.5
GRILL PORTOBELLO MUSHROOM Seaweed butter, garlic chips (M, D)	BHD 5.5	TRUFFLE FRIES Truffle mayo, parmesan cheese (M, D, E)	BHD 6.5

• DESSERTS •

CHOCOLATE MOCHI BOMBOLONI, CHOCOLATE ICE CREAM (D, G, E, N)	BHD 5	CIGAR SURPRISE (E, D, G, N)	BHD 6
KAYA SNICKER BAR WITH MISO CARAMEL ICE CREAM (D, G, E, N)	BHD 5	FROMAGE BRULEE WITH RED FRUITS & SAKURA (D, E, G)	BHD 6
CHOCOLATE FONDANT (D, E, D, G)	BHD 6	SEASONAL EXOTIC FRUITIS PLATTER WITH CHEF'S SORBET OF THE DAY	BHD 12
CHEF SORBET & ICE CREAM (D, E) (For ice cream only)	BHD 1.5 PER SCOOP		

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• VEGETARIAN SUSHI •

RED BELL PEPPER (SUSHI RICE) BHD 6
Sushi rice, grilled bell pepper, marinated in vinegar (M)

GRILLED YOUNG CORN BHD 6
Sushi rice, grilled baby corn (M)

ASPARAGUS (SUSHI RICE) BHD 6
Sushi rice, steam asparagus, dry miso (M)

AVOCADO (SUSHI RICE) BHD 6
Sushi rice, sliced avocado (M)

• VEGETARIAN SUSHI ROLL •

AVOCADO ROLL BHD 5
Sushi rice, sliced avocado (6pcs) (SS)

CUCUMBER ROLL BHD 4
Sushi rice, cucumber, sesame seeds (6pcs) (SS)

MIX VEGETARIAN FUTOMAKI ROLL BHD 6
Sushi rice, carrot, spring onion, cucumber, avocado, asparagus, shiso, radish (6pcs) (SS, L)

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