

# Byū BY? Dinner Menu

Address: ONE | GT Hotel

Phone: (345) 848 2300

Cuisine: Caribbean-Asian

## SMALL PLATES - COLD

### Chefs' Selection Of Oysters

Please ask your server for today's options (CI\$36 1/2 dozen / CI\$68 dozen)

#### BY? Signature Maki Roll GF CI\$22

Lemongrass & coconut-poached lobster tail, charred pineapple julienne, pickled shishito peppers, monkfish sashimi, ají amarillo, crispy wonton ribbons

#### Conch Salad CI\$18

Local vegetable chips

#### Kuroshiro Maki Roll GF CI\$20

Squid ink, white rice, ikura, daikon, avocado

#### Grouper Nigiri GF CI\$19

Mango ponzu dressing, crispy fried shallots

#### Duck Summer Roll CI\$20

Seared duck breast, vegetables, edamame purée, teriyaki glaze

#### Jerk Dry Rub Tuna Tataki GF CI\$21

Escovitch vegetables, yuzu & Scotch Bonnet shoyu

#### Gazpacho Shots GF CI\$20

Freshly shucked oysters, celery sticks

#### Snapper Crudo GF CI\$19

Passion fruit reduction, jalapeño tempura

#### CAB Beef Tataki GF CI\$22

Spiced rum yuzu, garlic chip crunch

## SMALL PLATES - HOT

<b>CAB Beef Tenderloin</b>	<b>CI\$22</b>
Skewers, crispy wonton, spiced rum hoisin	
<b>Saltfish Bakes</b>	<b>CI\$19</b>
Shredded cucumber salad, sesame soy dressing	
<b>Water Chestnut Dumpling</b> <span style="border: 1px solid green; padding: 0 2px;">v</span>	<b>CI\$18</b>
Shiitake, tofu and miso dashi	
<b>Glazed Pork Belly Tostones</b>	<b>CI\$19</b>
Rum glaze, pumpkin slaw	
<b>Jerk Chicken Wonton</b>	<b>CI\$19</b>
Jerked and slow-roasted, stir-fried vegetables, Scotch bonnet kewpie mayo	
<b>Spiny Lobster Tempura</b>	<b>CI\$20</b>
Wasabi aioli, yuzu kosho	
<b>Allspice Duck Bao</b>	<b>CI\$20</b>
Hoisin jerk glaze, cucumber pikliz	
<b>Hot Pepper Shrimp Skewers</b> <span style="border: 1px solid orange; padding: 0 2px;">GF</span>	<b>CI\$18</b>
Roasted garlic & ginger aioli	
<b>Truffle Edamame</b> <span style="border: 1px solid green; padding: 0 2px;">v</span> <span style="border: 1px solid orange; padding: 0 2px;">GF</span>	<b>CI\$12</b>
Sautéed in white truffle oil, Caymanian sea salt and pepper flakes	

## PLATTERS TO SHARE - EAST AND INDIES

Please note all dishes are served together for CI\$54.

<b>Glazed Pork Belly Tostones</b> <span style="border: 1px solid orange; padding: 0 2px;">GF</span>	
Hoisin rum glaze, green onion slaw	
<b>Jerk Dry-Rub Tuna Tataki</b> <span style="border: 1px solid orange; padding: 0 2px;">GF</span>	
Escovitch vegetables, yuzu & Scotch bonnet shoyu	
<b>Duck Summer Roll</b> <span style="border: 1px solid orange; padding: 0 2px;">GF</span>	
Seared duck breast, vegetables, edamame purée, teriyaki glaze	

## PLATTERS TO SHARE - OCEAN EYES

Please note all dishes are served together for CI\$50.

### Conch Salad

Local vegetable chips

### Grouper Nigiri GF

Mango ponzu dressing, crispy fried shallots

### Hot Pepper Shrimp Skewers GF

Roasted garlic & ginger aioli

## PLATTERS TO SHARE - LOTUS GARDEN

Please note all dishes are served together for CI\$36.

### Gazpacho Shots GF

Freshly shucked oysters, celery sticks

### Water Chestnut Dumpling V

Shiitake, tofu and miso dashi

### Truffle Edamame V GF

Sautéed in white truffle oil, Caymanian sea salt and pepper flakes

## SWEET BITES

### Daifuku

Tamarind and ginger filling, mango salsa

CI\$10

### Panna Cotta GF

Star anise-scented, guava pâte de fruit, hibiscus syrup

CI\$10

### Sticky Rice GF

Pandan coconut foam, charred pineapple, peanut tuile

CI\$10

### Mille-Feuille

Black sesame cream, passion fruit salted caramel, sesame brittle

CI\$10

### Gelato

Please ask your server for today's selection

CI\$10

## SIGNATURE COCKTAILS

<b>Lotus Blossom</b>	CI\$17
Tanqueray gin, açai berry, raspberry, calamansi, egg whites, citrus, soda	
<b>Drift Of Dawn</b>	CI\$18
Toki Japanese whisky, strawberry, rhubarb, Chambéryzette, soda	
<b>By? Martini</b>	CI\$18
Tanqueray gin, Mancino Sakura vermouth, jasmine, saffron	
<b>Sakura Negroni</b>	CI\$17
Roku gin, bitter bianco, Mancino Sakura, cherry bitters	
<b>Eternal Serpent</b>	CI\$19
Ocho tequila, green apple liqueur, green apple cordial	
<b>Amber Horizon</b>	CI\$18
Havana 7 rum, banana, caramelized hazelnut, coffee, Bellini cold brew	
<b>Caribbean Kintsugi</b>	CI\$17
Planteray coconut rum, pandan liqueur, vanilla yogurt, citrus	
<b>Umi</b>	CI\$19
Nikka From The Barrel, umeshu, cognac, Mancino Kopi	
<b>Kinako Margarita</b>	CI\$17
Kinako Los Arcos agave, kumquat, lime, perle dust	
<b>Sunset Spritz</b>	CI\$18
Siete Misterios mezcal, hibiscus, lychee, yuzu, prosecco	

## SAKE

### Hakutsuru Sho-Une Junmai Daiginjo Sake

Ultra-premium, fragrant, delicate, perfect for sipping (CI\$30 glass / CI\$90 bottle)

### Hakutsuru Superior Junmai Ginjo Sake

Elegant, lightly fruity, balanced, a classic Ginjo style (CI\$20 glass / CI\$65 bottle)

### Kasumi Tsuru Kimoto Extra Dry Sake

Rich, umami-forward, traditional Kimoto brewing method (CI\$24 glass / CI\$70 bottle)

## **Momokawa Diamond Sake**

Modern, smooth, slightly sweet, approachable premium style (CI\$14 glass / CI\$45 bottle)

## **Hakutsuru Awayuki Sparkling 300ml**

Sparkling style, fun and celebratory, great for apéritif or cocktails (CI\$11 glass / CI\$25 bottle)

# **PURE & CRAFTED NON-ALCOHOLIC**

## **Poiré**

**CI\$11**

Pear cordial, non-alcoholic prosecco

## **Sunset Mirage**

**CI\$11**

Raspberry, calamansi, lime, pineapple

## **Rhubarb Drift**

**CI\$10**

Rhubarb strawberry, lemon & lime soda

## **Fuji Fizz**

**CI\$10**

Green apple cordial, soda, egg whites

All prices are quoted in Cayman Island Dollars (CI) & a 16% service charge will be added to all checks

Last updated: Thu 07 May, 2026