

# Byū BY? Lunch Menu

Address: ONE | GT Hotel

Phone: (345) 848 2300

Cuisine: Caribbean-Asian

## LUNCH MENU - LIGHT BITES

|  |               |
|--|---------------|
| <b>Today's Soup</b> <span>v</span>                                   | <b>CI\$10</b> |
| Bread & butter   |               |
| <b>Spiced Fries</b> <span>v</span>                                   | <b>CI\$8</b>  |
| Tossed in shichimi togarashi hot pepper                              |               |
| <b>Hot Pepper Shrimp Skewers</b> <span>GF</span>                     | <b>CI\$18</b> |
| Skewers, garlic & ginger aioli                                       |               |
| <b>CAB Beef Tenderloin</b>   | <b>CI\$22</b> |
| Skewers, crispy wonton, spiced rum hoisin                            |               |
| <b>Glazed Pork Belly Tostones</b>                                    | <b>CI\$19</b> |
| Rum glaze, pumpkin slaw  |               |
| <b>Conch Salad</b>   | <b>CI\$18</b> |
| Local vegetable chips, jerk dry-rub                                  |               |
| <b>Jerk Dry-Rub Tuna Tataki</b> <span>GF</span>                      | <b>CI\$21</b> |
| Escovitch vegetables, yuzu & Scotch bonnet shoyu                     |               |
| <b>Chips And Dips</b> <span>v</span> <span>GF</span>                 | <b>CI\$12</b> |
| Local vegetable chips with tomato chutney and jerk-spiced mayonnaise |               |
| <b>Truffle Edamame</b> <span>v</span> <span>GF</span>                | <b>CI\$12</b> |
| Sautéed in white truffle oil, Caymanian sea salt and pepper flakes   |               |

## BUILD YOUR OWN RAMEN BOWL

Included: Mixed seasonal vegetables and soy sauce-marinated egg

|  |               |
|--|---------------|
| <b>White, Red Or Yellow Miso With Wakame And Tofu</b> <span>Vegan</span> | <b>CI\$7</b>  |
| Broth option   |               |
| <b>Soba Noodles, Rice Noodles Or Yakisoba Noodles</b> <span>v</span>     | <b>CI\$6</b>  |
| Noodle option  |               |
| <b>Grilled Lobster Tail</b>  | <b>CI\$14</b> |
| Protein add-on   |               |
| <b>Garlic-Ginger Shrimp</b>  | <b>CI\$11</b> |
| Protein add-on   |               |
| <b>Grilled CAB Tenderloin Steak</b>                                      | <b>CI\$14</b> |
| Protein add-on   |               |
| <b>Crispy Niman Ranch Pork Belly</b>                                     | <b>CI\$10</b> |
| Protein add-on   |               |
| <b>Jerk Tamarind-Glazed Chicken Breast</b>                               | <b>CI\$9</b>  |
| Protein add-on   |               |

## BY? BOWLS

All bowls are available with salad and vegetables instead of rice

|  |               |
|--|---------------|
| <b>Kani Bowl</b> <span>GF</span>   | <b>CI\$24</b> |
| Snow crab, pickled cucumber, baby corn, edamame, beets, pickled carrots, sesame seeds, sushi rice, sriracha-mayo       |               |
| <b>B?fu Bowl</b>   | <b>CI\$26</b> |
| Soba noodles, mixed vegetables, sliced CAB tenderloin, gochujang paste   |               |
| <b>Koko Bowl</b> <span>Vegan</span> <span>GF</span>  | <b>CI\$22</b> |
| Wild rice, dried pineapple, silken tofu, edamame, sweet potato, roasted corn, toasted coconut                          |               |
| <b>Niji Bowl</b> <span>GF</span>   | <b>CI\$26</b> |
| Seared yellowfin tuna, sushi rice, edamame, sesame, avocado, mango, shaved radish, sliced bell peppers, ponzu dressing |               |

## BIGGER BITES

Gluten-free bread available on request

|  |               |
|--|---------------|
| <b>ONE   GT Club Sandwich</b>  | <b>CI\$20</b> |
| Grilled tandoori chicken, Boston lettuce, maple-smoked bacon, tomato & mango relish, toasted sourdough bread |               |
| <b>Seasonal Catch Of The Day</b> <span>GF</span>   | <b>CI\$28</b> |
| Blackened, jerk or Cajun, fries, salad or rice   |               |
| <b>Curry Chicken</b> <span>GF</span>   | <b>CI\$20</b> |
| Chickpeas, sweet potato, white rice, mango chutney   |               |
| <b>Caribbean Lobster Roll</b>  | <b>CI\$26</b> |
| Butter-poached, sriracha Kewpie mayo, sweet & sour cucumber, toasted brioche bun, fries or salad             |               |
| <b>8oz Wagyu Burger</b>  | <b>CI\$24</b> |
| Lettuce, tomato, pickles, toasted brioche bun, cheddar, Swiss or provolone, fries or salad                   |               |
| <b>Crispy Jerk Chicken Sandwich</b>  | <b>CI\$20</b> |
| Lettuce, tomato & mango chutney, oven-dried tomato bun, fries or salad                                       |               |
| <b>Blackened Fish Sandwich</b>   | <b>CI\$20</b> |
| Lettuce, tomato & pumpkin slaw, squid ink bun, fries or salad  |               |
| <b>Roasted Portobello Mushroom</b> <span>V</span>  | <b>CI\$18</b> |
| Smoked vegan provolone, Boston lettuce, sliced tomato, garlic aioli, toasted brioche bun, fries or salad     |               |

## SWEET BITES

|  |               |
|--|---------------|
| <b>Daifuku</b>   | <b>CI\$10</b> |
| Tamarind and ginger filling, mango salsa                         |               |
| <b>Panna Cotta</b> <span>GF</span>                               | <b>CI\$10</b> |
| Star anise-scented, guava pâte de fruit, hibiscus syrup          |               |
| <b>Sticky Rice</b> <span>GF</span>                               | <b>CI\$10</b> |
| Pandan coconut foam, charred pineapple, peanut tuile             |               |
| <b>Mille-Feuille</b>   | <b>CI\$10</b> |
| Black sesame cream, passion fruit salted caramel, sesame brittle |               |
| <b>Gelato</b>  | <b>CI\$10</b> |
| Please ask your server for today's selection                     |               |

## COCKTAILS

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

## SAKE

Glass / Bottle pricing format included in descriptions

### **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 aperitif or cocktails (CI\$11 Glass / CI\$25 Bottle)

## **PURE & CRAFTED NON-ALCOHOLIC**

### **Poiré**

Pear cordial, non-alcoholic prosecco

**CI\$11**

### **Sunset Mirage**

Raspberry, calamansi, lime, pineapple

**CI\$10**

### **Rhubarb Drift**

Rhubarb, strawberry, lemon & lime soda

**CI\$10**

### **Fuji Fizz**

Green apple cordial, soda, egg whites

**CI\$10**

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