



https://menuweb.menu
Wynwood & the Design District, 251 NW 25th St, Miami, United States
+17865770150 - https://www.kyurestaurants.com/location/kyu-miami-1/









The restaurant from Miami offers **130** different **courses and drinks on the menu** for an average price of \$16.5. The restaurant has received mixed reviews regarding its service and ambiance, with some customers mentioning that the air vents can make the place feel too cold. However, many have praised the friendly service and homestyle cooking, particularly highlighting the breakfast menu. The waiters are described as welcoming, and the prices are considered reasonable. The tasting menu at dinner received high praise for its quality and flavor, although some felt the pacing between courses could be improved. Overall, the restaurant is recommended for its top-tier quality food, with standout dishes like the Korean fried chicken and various tuna appetizers. The staff is consistently commended for being attentive and helpful, making it a favorite dining spot for many customers.

Salads

AVOCADO SALAD

Non Alcoholic Drinks

WATER

Vegetarian

CAULIFLOWER

Toast

AVOCADO TOAST

Pork

PORK BELLY

Rice

RISOTTO

Chicken

FRIED CHICKEN

Fish

SEA BASS

Beef Dishes

BRISKET

From The Grill

RIBS

Pork Dishes*

BABY BACK RIBS

Meat

DUCK SAUSAGE

Wines

WHITE

Champagne & Sparkling

LOUIS ROEDERER, BRUT PREMIER, REIMS NV

Libations

BOTTOMLESS MIMOSA

\$35.0

Teas

CHAMOMILE

Breakfast Cocktails

PINK PUPPY

Cocktail

MARGARITA

Specialty Coffee

AMERICANO

\$3.0

Brunch Specials

POTATO AND SCALLION PANCAKE

ALKOHOLFREIE GETRÄNKE

BLACK



Get Greened

GREEN

Sides

SWEET POTATO

Nigori, Taru, Aged, Namazake

DASSAI JUNMAI DAIGINJO NIGORI

Wood Fired & Smoked

THAI FRIED RICE STONE POT

\$20.0

Sweet Wine Flights

DESSERT WINE

Side Dishes

RICE

TWO EGGS ANY STYLE

Sauces

BBQ

HOT SAUCE

Spirits

BRANDY

MARTINI

Fried Rice

THAI FRIED RICE

FRIED RICE

Champagne

VEUVE CLICQOUT ROSE, REIMS, NV

\$18.0

RUINART, BLANC DE BLANCS, REIMS NV

Restaurant Category

DESSERT

VEGETARIAN

Sake

TAKATENJIN, SWORD OF THE SUN \$10.0

, TOKUBESTU HONJOZO

JAKIGEN, JUNMAI GINJO

\$12.0

\$14.0

\$9.0

TEN TO CHI HEAVEN AND EARTH JUNMAI DAIGINJO

Fresh And Bright

ROASTED CAULIFLOWER AND

GOAT CHEESE, SHISHITO HERB VINAIGRETTE

NAPA CABBAGE SALAD WITH PARMESAN SHICHIMI DRESSING

HEIRLOOM TOMATOES, CHILIES,

RED ONION AND SHISO \$13.0

Brunch Benefits

THE WYNWOOD MULE \$7.0

BUNNY IN A BOTTLE \$14.0

BUNNY'S IN A BUCKET \$75.0

Alcoholic Drinks

PROSECCO \$7.0

WHISKY

COGNAC

ESPRESSO MARTINI

Cocktails



BLOODY MARY \$10.0

99 REASONS BUT A PEACH AINT ONE

THE BORDER HOPPER

MOJITO POSH-NOSH

CRISPY BABY BACK RIBS,

DARK CHOCOLATE S'MORES CAKE, BANANA-BOURBON ICE CREAM

TROPICAL FRUITS, BUBBLE TEA, LYCHEE SORBET, SHISO GRANIT

VANILLA ICE CREAM

Coffee

\$28.0

\$7.0

ESPRESSO	\$3.0
CORTADITO	\$3.0
CAPPUCCINO	\$4.0
CORTADO	\$4.0
LATTE	\$4.0

Wood Fired

THAT FRIED RICE STONE POT	\$20.0
KOREAN FRIED CHICKEN, BUTTER BRAISED CHICORY	\$18.0
BEEF TENDERLOIN WITH TOASTED GARLIC SOY BUTTER, FIRE ROASTED KIMCHI	\$29.0
ROASTED GROUPER, SAKE BRAISED WHITE BEANS	\$26.0
FLORIDA RED SNAPPER, BROWN BUTTER WHITE MISO	\$25.0

Crispy, Crunchy

PORK AND SHITAKE GYOZA, SMOKED TRUFFLE PONZU	\$13.0
THAI STYLE CRISPY PORK GUY	\$12.0
PORK AND SHITAKE GYOZA, SMOKED TRUFFLE	\$13.0
PONZU THAT STYLE CRISPY PORK GUY	\$12.0
CRISPY-SPICY HAMACHI TARTARE	\$18.0

Smoked

YAKANIKU	
DUCK BREAST BURNT ENDS	\$32.0
WAGYU BEEF BRISKET, BLACK SHICHIMI PEPPER	\$36.0
BEEF SHORT RIBS, SWEET SOY AND GARLIC	\$38.0

Snacky Snacks

CRUNCHY KALE, NAM PRIK

BURRATA, YUZU MARMALADE AND TOAST	\$14.0
CRISP PORK BELLY STEAMED BUN	\$12.0
SOFT SHELL CRAB STEAMED BUN	\$15.0

Sober

KYU ICE T
SHAKE A MILK MATCH
SLAP AND TICKLE
ELIE BEACH

Dessert

MOM'S COCONUT CAKE

BEIGNETS, SPICED CHOCOLATE AND LOCAL STRAWBERRY SAUCE

These Types Of Dishes Are Being Served

APPETIZER

ICE CREAM

TOSTADAS

SALAD

DESSERTS

Something On The Side

GRILLED ASPARAGUS, BACON MISO DRESSING	\$10.0
BROCCOLI RABE WITH TOASTED GARLIC AND CHILI	\$9.0
SAKE BRAISED WHITE BEANS WITH CILANTRO	\$8.0
MAPLE SHICHIMI BACON	
WHOLE GRILLED MITAKE MUSHROOM, GINGER AND SOY	\$14.0
ROASTED POTATO, CHILI-HERB BUTTER, BACON, MISO AND PECORINO	\$12.0

Breakfasty

HONEY

CRISPY BANANA AN FRENCH TOAST, SAI AND MAPLE SYRUP		\$15.0
A SHOT OF BULLEIT	BOURBON	\$12.0
EGGS BENEDICT ON BISCUIT WITH YUZU		
BUTTERMILK PANCA FRUITS, LIME AND M	,	\$12.0
STEAK EGGS, FIRE KIMCHI	ROASTED	\$18.0
WHIPPED YOGURT, I GRANOLA, LOCAL E		\$10.0

Chilled and Refreshing

TUNA TATAKI, FIRE ROASTED

PEPPERS, FERMENTED CHILI AND \$18.0 CITRUS

GRILLED OCTOPUS, HEARTS OF PALM, RED ONION AND SUDACHI \$16.0 LIME

BEEF TARTARE, JAPANESE
MUSTARD VINAIGRETTE AND SOY \$17.0
CURED EGG YOLK

TUNA TATAKI, FIRE ROASTED PEPPERS, FERMENTED CHILI AND \$18.0 CITRUS GRILLED

OCTOPUS, HEARTS OF PALM, RED ONION AND SUDACHI LIME \$16.0

GRILLED OCTOPUS WITH HEARTS
OF PALM AND RED ONION
\$16.0

SLICED HAMACHI, WHITE PONZU, GREEN CHILI AND HERBS \$18.0

TUNA TARTARE, BIBB LETTUCE, HERB SALAD AND YUZU \$16.0 SABAYON

\$24.0

KING CRAB WITH CREAMY-SPICY LIME

Ingredients Used



MINT GINGER KIMCHI

TUNA

COCONUT

AVOCADO

SOFT SHELL CRAB

PORK MEAT

CHEESE

DUCK

KALE



Kyu

Wynwood & the Design District, 251 NW 25th St, Miami, United States

Made with Menu

Opening Hours:

Monday 12:00-23:00 Tuesday 12:00-23:00 Wednesday 12:00-23:00 Thursday 12:00-23:00 Friday 12:00-23:00 Saturday 12:00-23:00 Sunday 11:00-22:00

