

**At Kaiju, sharing is everything.
Great food tastes even better together!**

FOOD

"saucer n'est pas tremper" 13€

Butternut squash, slow roasted butternut,
pickled veggies, peanut sauce homemade
crackers

Mushroom toast 14€

Brioche, enoki mushrooms, brown mushrooms,
Kra Prao sauce

Fruity Thai salad 10€

Apple, pear, carrot, Thai fish sauce dressing,
peanut crumble

Mussels Nam Prik Pao 14€

Sautéed in a Thai basil and chili sauce

Say my nem 9€

Crispy pork spring rolls with Kaiju's secret
sauce. Sweet and spicy

Sichuan-style wontons 13€

Homemade pork dumplings, sichuan oil Kaiju
Brussels classic now in Ghent

Kaiju fried chicken 13€

Super crispy, super tender Kaiju fried
chicken. Choose your sauce: **spicy**, honey
gochujang OR **mild**, Thai basil mayonnaise

Asian "Ballekes" 9€

Thai-style chicken meatballs in tomato sauce,
red curry, cocos milk & parmesan

Holstein Tarutaru 16€

Holstein beef tartare, gochujang mayo, and
crackers

Holy belly 15€

Pork belly cooked at low temperature, served
with hoisin sauce

Yuxiang eggplant 11€

Chinese eggplant sautéed in a sweet,
vinegary, and spicy sauce. Served cold

SIDES

Rice & Thai butter 3€

Smashed cucumber 5€

SWEETS

Chocodzilla 9€

Brownies, tahini served with banana ice
cream, peanuts & passion fruit caramel

TiraMATCHA 8€

Classic tiramisu meets matcha madness

COCKTAILS

Tokyo mule 12€

vodka / midori / supawasa / Gingerbeer

Bloody Mai Tai 11€

Orgeat / rum / cointreau / cranberry / lime

Tommy's Spicy passion 12,50€

Jalapeno infused tequila / cointreau /
passion fruit / lime

Rosie Negroni 13€

Rosemary infused gin / campari / red
vermouth

ROKU G&T 13€

Mocktail of the day 8€

BEERS

Cristal 5,2% 3€

Pony's 4,0% 5€

Triple Bertha 7,5% 6€

St. Hubertus 6,5% 5,5€

Saison Dupont 6,5% 5€

Brussels Calling IPA 6,5% 6€

3 Fonteinen Oude Geuze (37,5cl) 7,0% 12€

Carlsberg 0,0% 3,5€

Fony's 0.0% 5€

SOFTS

Fritz kola 20CL 4€

Fritz kola Zero 20CL 4€

Bionina Blood Orange 20CL 3.50€

Bionina Lemon 20CL 3.50€

Apple-Rhubarb 3 Wilgen 20CL 3.50€

Yugen Kombucha 20CL 5€ Lime-mint

Still/Sparkling Water 50CL 4,5€

WINES

SPARKLINGS

Rigol "CAVA" - Pirovano
Macabeo, Xarel-lo, Parellada
Catalonië, Spain 7€/42€

B8 "PETNAT" - Benjamin Taillandier
Muscat d'Alexandrie
Languedoc, France 7,5€/45€

WISCOUTRE blanc de blanc
Entre deux monts- Chardonnay & Auxerrois
Heuvelland, Belgium 65€

WHITE

NuVoTE 2023- Vignobles Foncalieu
Floréal, Soreli
Languedoc-Roussillon, France 6,5€/37€

Blanc 2024 - Benjamin Taillandier (n)
Grenache, Terret, Macabeu
Languedoc, France 7€/42€

Bovin 2024 - Hervé Villemade (n)
Chardonnay, Sauvignon blanc, Chenin
Loire, France 7,5€/60€ (1L)

Enate 2024 - D.O. Somantano
Chardonnay
Aragon, Spain 7,5€/44€

Tokaj Eye 2023 - Harsanyi
Furmint
Hongary 50€

Adèle 2024 - Texier (n)
Clairette, Marsanne
North Rhône, France 50€

ORANGE

Mycelium 2024 - Arthur Joskin(n)
Gewurztraminer
Liège, Belgium 9€/54€

RED

Primeur 2023 - Remi Dufaitre (n)
Gamay
Beaujolais, France 6,5€/38€

Rioja Joven 2023 - Real Agrado
Grenache, Tempranillo
Calificada, Spain 7,5€/45€

Oh, ma jolie Syrah 2024 - Benjamin Taillandier (n)
Syrah
Languedoc, France 7€/42€

Bordeaux Supérieur 2020 - Demonico
Merlot, Cabernet Sauvignon, Cabernet Franc
Bordeaux, France 8€/45€

Cheverny Rouge 2023 - Hervé Villemade (n)
Pinot noir, gamay
Loire, France 50€

(n) = natural wine

Kaiju
カイジユ