

At Kaiju, sharing is everything.
Great food is even better together!
We recommend 4 to 5 dishes for two people.
Plates will arrive as they're ready, straight from the kitchen.
If you have any allergies or dietary restrictions, just let us know.

SAUCER N'EST PAS TREMPER: Butternut, red curry /white miso paste / served with 3 toasts 15.00€

MON CHOU: Grilled pointed cabbage/ Chinese sausage/ goma-dare sauce/ habanero oil 14.50€
-Vegetarian option possible- 12.50€

BROCCOLICIOUS: Flame Roasted Broccolinis/ Tofu Aioli / Black olive powder / Crispy shallots / Red onions pickles. 14€

OUR WONTONS: Mixed shrimp & chicken/ Tom Yam bisque/ peanut satay milk /lychee pickles 14.50€

BALLEKES: Pork & veal / red curry paste / coconut milk /ginger / garlic / Sichuan pepper/ Nuts/ Thai basil / 3Pieces 11€00

CANNIBAL LECTER: Bread toasted beef tartar /Gochujang butter/ EggYolk cream / Pear gel/ Chives 16.00€.

BEAT ROOTS: Beetroots yakitori / spinach & shiso purée / moutarde pickles/ fried rice paper 10€00

SALMON CRUDO: Salmon / pomegranate / pear pickles / radish / thai basil oil 16.00€

KFC: our tasty fried chicken in a delicious sweet and spicy sauce 14.50€

BREAM-STORMING: Sea Bream / Nam Jim Talae sauce / Fresh herbs. 17 €

OUR ASIAN VONGOLE: Clams/ Nori/ dashi & yuzu / udon noodles / Fermented beans / Pickled Chili 19.00€

CHICKEN CHAR SIU: served with Nam Jim Jaew sauce 16.00€

SIDES

SHRIMPS with thai basil mayonnaise 10€

PICKLES MIX 5€

SMASHED CUCUMBER : fresh cucumber in a sweet & spicy vinegar 6€

RICE BOWL 2€

BREAD 2€

SWEETS

peaNUTS brownie: Peanuts brownie / caramel ice cream / passion & nuts caramel, sesame. 11€00

panDAMN ice-cream : Coconut crumble / Pandan ice-cream / pandan jelly 10€00

COCKTAILS

Wasabi Margarita 13€

Tequila, Saké, Wasabi, lime, Soja, Wakame

Sesame N'stormy 13€

Rum infused with roasted sesame seeds, lime, Ginger Beer, Cane sugar, Angostura.

Basil Smash attack 13€

Gin, Basilic, Citron Vert, Poivre sichuan, Cane sugar.

Amaretto Sour/ Whisky 13.50€

Amaretto or Whisky, lemon, Aquafaba, Cane sugar.

Mocktail of the day 10€

BEERS

KIRIN 4,5€

BIERES DES AMIS without alcool 0% - 6€50

COSMOS (Fugu Brewing) without alcool 0% 5€70

ASAHI 4,5€

PONY'S Hoppy Blonde Beer 4% 5,50€

HOP CIRCLE (Fugu brewing) Double IPA 8% 7€

SQUIZZ (Fugu brewing) (Fruity Brewing) 6% 6.5€

FUGUSHIMA (fugu brewing) New England IPA 6,2% 6€50

SAMURAI (Fugu brewing) Pale Ale 3,8% 5,60€

FLORA 01 (flora), violet, floral ipa 6% 6.7€

FLORA 02 (flora) hibiscus, floral lager 5.2% 6.5€

OUDE KRIEK (3 Fontainen) 75CL 6,7% 24€

Softs

FRITZ-COLA 20 Cl 4€

FRITZ-ZERO 20Cl 4€

JARR KOMBUCHA LEMON/GINGER 33Cl 6.00€

JARR KOMBUCHA PEACH/YUZU 33Cl 6.00€

HOMEMADE LIMONADE (Mint & Lemon) 4€50

HOMEMADE ICE-TEA 4€50

Bru still or sparkling water (0,5L) 5.00€

Sakés

KAMITAKA 6Cl 15% : Slightly Dry Sake 7€50

KIDO GINJO 6Cl 15 % : Neither dry or sweet, but with impressions of both 10€

WINES

SPARKLINGS

WISCOUTRE blanc de blanc - Entre deux monts-
Chardonnay & Auxerrois - Belgium 9/48€

D'ORIEL (CAVA) -Parellada, Macabeo, Xarel-lo 7€/ 35€

ROSE A LIES (pét-nat rosé)- Gamay,Grolleau -Loire -
52€

EPIC (vin pétillant) -Grüner Vetliner,Muscat,
Welschriesling - Autriche - 42€

SPLASH! 2023 (pét-nat) 100% Sémillon - Sud-Ouest-
44€

WHITE

NU VO TE -Floréal et Soreli - Languedoc-Roussillon 6€
/32€

EN ROUTE POUR L'APERO- 100% Jacquère- Savoie - 39€

CHAGUAL (los Vascos)- Sauvignon blanc - Chili- 8€/ 42€

TRINQU'ÂMES 2024- 100% Sauvignon - Loire - 40€

ENATE- Chardonnay- Aragon- Espagne 7€ / 38€

TANTAKA BLANCO 2023 - Petit Courbu - Espagne - 44€

TOKAJ EYE- Furmint- Hongrie- 6.50€/39€

LA COMBE 2023- Muscadet Sevre et Maine Sur Lie - 39€

L'ESTRADE- Grenache Blanc & Bourboulenc- Languedoc-
Roussillon - 38€

PUECH COUYOL 2024- 100% Loin de l'Oeil - Gaillac -
36€

VILAIN P'TIT CH'NIN 2023- 100% Chenin - Loire- 49€

RED

RIOJA Real Agrado- Garnacha,Tempranillo- Espagne -
6€/ 29€

IN PUREZZA Nero D'avola- Sicile- 7€/ 36€

TERRES D'AIGLES 2024 - Grenache, Syrah (côtes du
Rhône)- Vallée du Rhône - 39€

GOVERNO- Sangiovese -Toscana- 8€/42€

TANTAKA TINTO 2022 -Hondarrabi Beltza -Espagne- 46€

DURAS 2023- Domaine Philémon - 100% Duras -Gaillac
38€

100 pour 100 2024 - 100% Merlot- Lot & Garonne- 36€

ROSÉS

La nuit tous les chats sont gris - Grenache Noir -
Rhône 6€/ 30€

ORANGE

MADMED- Rolle, Sauvignon Blanc - Domaine de la
Mongestine - Provence - 37€

TERROIRIST ORANGE- Muscadelle, Mauzac,
Sauvignon- Sud-Ouest (Gaillac)- 52€

Kaiju
カイジユ