



KYU

WOOD-FIRED | ASIAN-INSPIRED

KYU Miami Private Dining & Events Guide
Luxury wood-fired dining for unforgettable gatherings

FROM THE WOOD-FIRED GRILLS TO THE GRAFFITI — FLAVOR THAT MAKES A STATEMENT

In the heart of Miami's iconic arts district, KYU blends wood-fired cooking with bold Asian-inspired flavors, served in a space that mirrors the neighborhood's creative spirit.

Our open-fire kitchen turns the ancient art of yakiniku into a Wynwood experience — smoky, vibrant, and impossible to forget. Every dish is designed for sharing, every bite meant to spark conversation.

This is where murals meet mixology, tradition gets playful, flavors go big, and group nights out turn into unforgettable stories worth telling.







CAPACITIES & EVENT FORMATIONS

MAIN DINING ROOM

- Seated: Up to 100 guests
- Standing / Reception: Up to 150 guests
- Ideal for: Seated celebrations, large-format dinners, corporate functions

CHEF'S TABLE

- Seated: 12–16 guests
- Ideal for: Intimate tastings, VIP gatherings, culinary showcases

LOUNGE & BAR AREA

- Seated: Up to 25 guests
- Standing: Up to 50 guests
- Ideal for: Cocktail hours, pre-dinner receptions, late-night gatherings

FULL VENUE BUYOUT

- Total Capacity: Up to 200 guests (140 seated)
- Format Options: Seated, buffet, reception-style, chef stations, tray-passed
- Ideal for: Private events, brand activations, weddings, launch parties

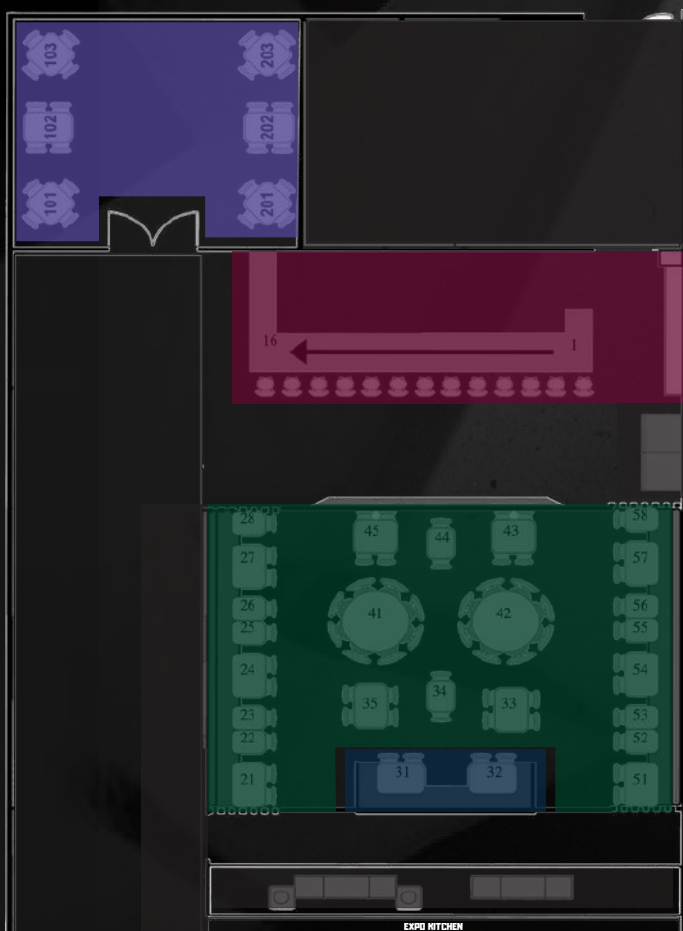
From private dinners to large-scale, high-energy activations, we bring the KYU experience to you — on-site or off-premise. Custom proposals available on request.

YOUR TABLE, WYNWOOD'S SPOTLIGHT

In the heart of Miami's vibrant arts district, KYU's dining room captures the creative pulse of Wynwood — magnetic, stylish, and alive with energy. Think colorful murals inside and beyond our doors, lush greenery, natural textures, and an atmosphere that's equal parts tropical ease and urban edge.

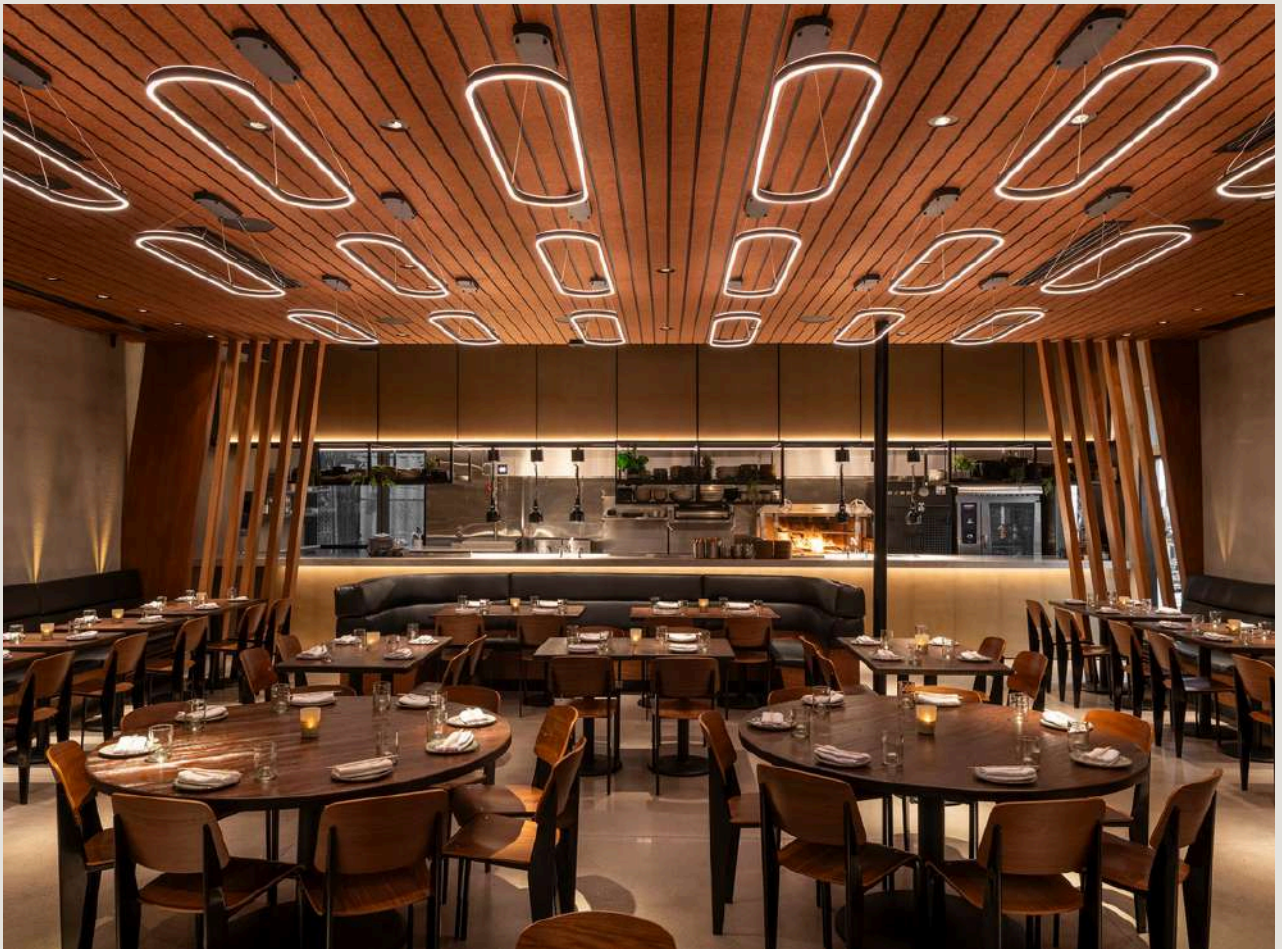
At the center of your dining experience is your front-row seat to the open-fire kitchen where wood smoke, sizzling flavor, and culinary theater set the tone. Every detail — from the design to the vibe in the room — is meant to spark connection and celebration.

Our menus shift with the seasons and our chefs' creativity, making each visit one-of-a-kind. This is where culinary tradition meets artistic rebellion. Where Japanese precision meets global soul. Where every plate is a statement, and every event feels like a ritual.



- PATIO
- BAR
- MAIN DINING ROOM
- CHEF'S TABLE







FOOD MENUS

KYU EXPERIENCE MENU

\$125 per person | served family style

Starter (select three)

KRUNCHY KALE – nam prik, togarashi

TUNA – crispy rice, smoked chili

ROASTED CAULIFLOWER – goat cheese, shishito herb vinaigrette

GRILLED SHISHITOS – lime soy

HAMACHI CRUDO – mixed herbs, white ponzu

Main (select two)

KOREAN FRIED CHICKEN – chili butter

BEEF SHORT RIBS – house sauces, lettuce cup

BABY BACK RIBS, sweet soy glaze

CHILEAN SEA BASS – white miso, mixed herbs

Side Dishes (select two)

STONE POT – Thai rice

GRILLED BROCCOLI – ginger-scallion vinaigrette

JAPANESE SWEET POTATO – buttered black sugar, parmesan

BABY BOK CHOY – chili, garlic

Dessert (select one)

MOM'S COCONUT CAKE – coconut ice cream

DARK CHOCOLATE SMORES – banana bourbon ice cream



TRAY PASSED CANAPÉS

\$40 per person, per hour.

Each additional option \$10 per person, per hour.

Select three options.

SAVORY

TUNA – crispy rice, smoked chili

HAMACHI – crispy rice, wasabi

BURRATA CROSTINI – yuzu jam

CAULIFLOWER BITES – goat cheese, shishito herb vinaigrette

TOFU BITES – fermented black bean sauce

STEAK TARTARE – Japanese mustard, parmesan, milk bread

TUNA TARTARE – roasted peppers

BABY BOK CHOY – chili, garlic

OCTOPUS BITES – paprika

GRILLED SHISHITOS – yuzu salt

PORK BELLY BITES – basil dip

FILET BITES – yakitori style

CRISPY SHRIMP – chili, blue cheese

KOREAN FRIED CHICKEN – chili butter

SWEET

DOUGHNUTS – black cardamom sugar

MOM'S COCONUT CUPCAKES – cream cheese frosting

DARK CHOCOLATE SMORES TART – toasted marshmallow

VIETNAMESE COFFEE TIRAMISU – caramel

PANDAN POUND CAKE – coconut glaze

MINI MARSHMALLOW COOKIE – yuzu passionfruit, dark chocolate

SEASONAL TART – chef's selection

KYU COOKIE PLATTER (select one)

black sugar

chocolate chip

oatmeal sake raisin

lavender shortbread

Menus change seasonally, driven by chef creativity and market availability.





BEVERAGE PACKAGES

SOFT DRINKS

\$30 per person, per hour

water – soda – juice – coffee – tea

BEER + WINE + SOFT

\$60 per person, per hour

domestic beer – domestic wine – house liquor

soft package included

PREMIUM OPEN BAR

\$90 per person, per hour / \$35 per person each additional hour

2 signature KYU cocktails – full beer, wine + premium liquor selection

soft package included





DESSERT PACKAGES & SWEET STATIONS

Available by request

Let's Create Your Next Unforgettable Event

Doni DiGiovanni
Director of Events, KYU Global
doni@kyurestaurants.com
+1 929 566 7224

Corporate Chef Global
Raheem Sealey

Executive Chef
Nathan Pauley

Location
251 NW 25th St
Miami, FL 33127

Social | Web
[@kyurestaurants](#)
kyurestaurants.com

