

## { COLD }

## 🔥 KUMAMOTO OYSTERS

6 PCS. KUMAMOTO OYSTERS IN SHELL, PONZU SAUCE AND CHIVES.

## 🔥 TACO SOFT SHELL

3 PCS. CRISPY SOFT SHELL CRAB, SET ON TOP OF LETTUCE, SEASONED WITH CHILE DE ARBOL AND FINISHED WITH SWEET CHILLI SAUCE.

## 🔥 CRISPY TUNA RICE

FRESH TUNA, SET ON TOP OF CRISPY RICE, WITH A TOUCH OF SPICY MAYO AND CHIVES.

## TUNA TARTARE

GROUND TUNA, WITH A TOUCH OF YUZU SOY, TRUFFLE OIL AND CHIVES.

## TORO TARTARE

GROUND TORO TUNA, DRESSED WITH TORO SOY SAUCE, QUAIL EGG YOLK AND CRISPY RICE ON THE SIDE.

## 🔥 HAMACHI CARPACCIO

90 G. FINELY SLICED HAMACHI IN YUZU SOY, TOPPED WITH CHIVES, GINGER, SLICES OF SERRANO PEPPER AND CORIANDER SPROUTS.

## 🔥 BEEF FILLET CARPACCIO

90 G. BEEF CARPACCIO IN YUZU SAUCE, WITH A TOUCH OF SERRANO PEPPER.

## HAMACHI TACOS

FRESH HAMACHI ON FRENCH LETTUCE LEAF WITH CRISPY RICE, CORIANDER AND A TOUCH OF DYNAMITE MAYO.

## SALMON PIZZETA

120 G. OF FRESH SALMON, WITH TRUFFLE OIL, FRESH STRIPED TRUFFLE, LEMON ZEST, IKURA AND AVOCADO FLOWER, ON CRISPY THIN BREAD.

## 🔥 EDAMAMES

WOK SAUTEED EDAMAMES, WITH SEA SALT OR PREPARED WITH KAI SPICES MIX.

## SHISHITO PEPPERS

PREPARED WITH SESAME OIL, PONZU, TOGARASHI AND SEA SALT.

## GYOZAS

5 PCS. STUFFED WITH VEGETABLES AND PORK, BATHED IN SOY SAUCE.

## 🔥 ROKA SHRIMP

TEMPURA SHRIMP, SET ON TOP OF LETTUCE, SEASONED WITH SPICY MAYO, A DASH OF YUZU, CHIVES AND BONITO FLAKES.

## AMAZU LOBSTER

TEMPURA LOBSTER, PREPARED WITH PONZU BUTTER, ON A BED OF EVA SALAD, RED ONION AND CORIANDER, DRESSED WITH AMAZU SAUCE.

## 🔥 DUCK BAOS

3 PCS. OF DUCK CONFIT WITH CORIANDER SPROUTS SERVED WITH AN SPECIAL SAUCE AND A HINT OF BUTTER.

## TUNA PIZZETA

120 G. OF FRESH BLUE FIN TUNA, WITH MAYO KEWPIE, SESAME OIL, SERRANO CHIPS, ON THIN CRUSTY BREAD.

## { HOT }

## 🔥 FISH SKEWERS

3 PCS. GRILLED RED SNAPPER FILLETS, WITH MISO AND MUSTARD DRESSING.

## MORIAWASE TEMPURA

3 PCS. SELECTION OF SEASONAL VEGETABLES IN TEMPURA BATTER, TOPPED WITH TEMPURA SAUCE.

## TEMPURA RED SNAPPER

TEMPURA RED SNAPPER FILLET, WITH CORIANDER AND RED ONION SALAD, DRIZZLED WITH AMAZU SAUCE.

## 🔥 WAGYU MINI BURGERS

3 PCS. JOSPER WAGYU FILLET, WITH RED WINE CARAMELIZED ONIONS, GOUDA CHEESE, BUTTERHEAD LETTUCE AND A TOUCH OF MISO MAYO.

## PORK RIBS

PORK RIBS IN GOCHUJAN BBQ SAUCE WITH TOASTED SESAME SEEDS.

## Salads

## GREEN SALAD

LETTUCE MIX, CHERRY TOMATOES, WAKAME SEAWEED FINISHED WITH GINGER AND DAIKON RADISH DRESSING.

## 🔥 SOFT SHELL CRAB SALAD

BABY LETTUCE MIX WITH AMAZU PONZU DRESSING, CRISPY SOFT SHELL CRAB, CORIANDER, RED ONION, OLIVE OIL AND BEETROOT SPROUTS.

## 🌿 TUNA SALAD

FINELY SLICED TUNA WITH MIXED CITRUS VINAIGRETTE AND BABY LETTUCE MIX.

## SALMON SALAD

FINELY SLICED SALMON ON AN AVOCADO BED, BABY LETTUCE, MIXED CITRUS SAUCE AND A HINT OF WASABI.

## 🌿 CORIANDER KAMPACHI

MARINATED IN CORIANDER SAUCE, SERVED WITH BABY SPINACH, CHERRY TOMATOES AND LEEK CHIPS.

## Soups and Pasta

## KAI MISO SOUP

TRADITIONAL MISO SOUP WITH TOFU CHEESE AND ONIONS.

## 🔥 PORK BELLY RAMEN

RAMEN SOUP WITH PORK BELLY MEDALLIONS AND A SPECIAL SAUCE OF SESAME AND CHIVES.

## SHRIMP PASTA

SOY SAUCE SAUTEED JAPANESE NOODLES, TONKATSU, BROCCOLI STALKS, SLICED CARROT WITH GARLIC AND GINGER SAUTÉED SHRIMPS.

## BRISKET PASTA

SEMAME OIL SAUTÉED JAPANESE NOODLES WITH SLOW COOKED BRISKET, BROCCOLI STALKS AND JULIENNE SLICED PEPPERS WITH TERIYAKI, SOY SAUCE, CHIVES AND SESAME SEEDS.

## { TACO NORI }

## KAI TACO

BEEF STEAK, WITH A DASH OF TRUFFLE OIL, BLACK GRATED TRUFFLE AND CHIVES.

## 🔥 TORO FOIE

TORO TUNA WITH FOIE GRASS, 72 HRS MARINATED DEN MISO, FINISHED WITH TRUFFLE OIL, JAPANESE PEPPER JAPONESA, TRUFFLED SALT AND WASABI.

## 🔥 HOTATE TACO

SCALLOPS WITH SAUTEED ENOKI MUSHROOMS, SPICY MAYO, CHIVES AND A TRUFFLE, RAYU AND YUZU BASED SAUCE.

## BASS TACO

DICED BASS WITH SHITAKE MUSHROOMS, MARINATED IN SOY REDUCTION, TOPPED WITH SPICY MAYO AU GRATIN, CHIVES AND TSUME SAUCE.

## MUSHROOM TACO

JAPANESE MUSHROOM MIX, SAUTEED IN A SPECIAL FLAVOURED BUTTER, TOPPED WITH CHIVES.

# Main Dishes

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## 🔥 SPICY SHRIMP

8 PCS. SAUTÉED SHRIMPS WITH SAKE AND CHILO OIL, ACCOMPANIED BY RED ONION, CORIANDER AND GARLIC CHIPS.

## 🔥 JOSPER GRILLED OCTOPUS

300 G. JOSPER GRILLED OCTOPUS MARINATED IN PERUVIAN SAUCE, TOPPED WITH AJIPANKA AND SERVED WITH MIXED SPROUTS AND CRISPY LEEK.

## 🔥 JOSPER GRILLED FISH

CATCH OF THE DAY, MARINATED IN PERUVIAN SAUCE WITH CORIANDER AND RED ONION SALAD ON THE SIDE, CHARGRILLED TOMATOES AND CORIANDER SAUCE.

## MISO SHIROMI

250 G. OVEN-BAKED WHITE FISH, MARINATED WITH DEN MISO SAUCE, SERVED WITH BABY LETTUCE AND CHERRY TOMATOES ON THE SIDE.

## 🔥 CARAMEL SEA BASS

200 G. OVEN-BAKED SEA BASS, SET ON TOP OF A CARAMEL, MISO AND HABANERO PEPPER GLAZE, WITH PICKLED SOYBEAN SPROUTS.

## JOSPER GRILLED SALMON

250 G. JOSPER GRILLED SALMON, SET ON TOP OF CRISPY POTATO AND SAUTEED MUSHROOMS.

## JOSPER GRILLED TUNA LOIN

200 GRAMS OF SEARED JOSPER BLUE FIN TUNA, MARINATED IN SESAME AND CHILLI VINAIGRETTE, ACCOMPANIED BY TEMPURA SHISO LEAVES AND ROASTED LEMON.

## VOLCAN LOBSTER

900 G. JOSPER GRILLED LOBSTER, MARINATED WITH BUTTER, CROWNED WITH SCALLOPS, MASAGO MAYO, OVEN FINISHED WITH A HINT OF CHIVES

## { SPECIAL SASHIMIS }

## TAKO UZUKUCHI

110 G. FINELY SLICED OCTOPUS, WITH LEMON ZEST, GARLIC CHIPS, CRISPY LEEK, UZUKUCHI SAUCE AND CORIANDER SPROUTS

## 🔥 ZUKE MAGURO

110 G. THINLY SLICED BLUEFIN TUNA LOIN, WITH SUKE SAUCE AND MAYO, TOPPED WITH GARLIC CHIPS, SERRANO PEPPER AND CHIVES.

## 🔥 SAKE MISO SASHIMI

110 G. THIN SLICES OF FRESH SEARED SALMON, ON A BED OF DAIKON RADISH WITH DEN MISO, PONZU REDUCTION, CORIANDER SPROUTS AND SERRANO PEPPER.

## 🔥 HAMACHI SERRANO SASHIMI

110 G. THIN SLICED OF FRESH HAMACHI, WITH PONZU SAUCE AND SERRANO PEPPER.

## 🔥 TATAKI

110 G. THINLY SLICED AND SEARED BEEFSTEAK, WITH TATAKI SAUCE AND CRISPY SWEET POTATO

## SASHIMI AKAMI TRUFADO

110 G. THINLY SLICED AND SEARED BEEFSTEAK, WITH TATAKI SAUCE AND CRISPY SWEET POTATO.

## SASHIMI SAN

10 GMS OF BLUE FIN TUNA, SALMON AND SHIROMI, WITH LEMON ZEST, CHIVES, GARLIC CHIPS, YUZU SOY, TRUFFLE OIL, TURNIP AND CILANTRO.

## SASHIMI SAKE OTOSAN

110 GMS OF SALMON, GRATED POTATO, CHIVES, LEMON ZEST, GOLD FLAKE, TRUFFLE OIL AND YUZU SOY.

## { RICE }

## BEEF VOLCANO RICE

GOHAN RICE WITH BEEF STEAK, CHIVES AND GARLIC CHIPS.

## 🔥 VOLCANIC RICE

RICE PREPARED ON VOLCANIC STONE, MARINATED IN SESAME SOY AND KOREAN PASTE, WITH SHRIMP, BEEF STEAK AND SAKE SAUTEED VEGETABLES.

## DONBURI

WHITE RICE BED WITH NORI SEAWEEED, SESAME SEEDS AND THE FISH OF YOUR CHOICE. MAGURO / TUNA (\$290), HAMACHI / YELLOWTAIL (\$290), SHAKE / SALMON, TUNA AND HAMACHI (\$365).

## SPECIAL YAKIMESHI

WOK SAUTEED RICE, WITH A HINT OF BACON, SHRIMP, BEEF STEAK, CHICKEN AND FRIED EGG, SEASONED WITH SOY SAUCE AND TOPPED WITH CHIVES.

ALL OUR STEAKS ARE JOSPER GRILLED AND SERVED WITH ROASTED GARLIC, SHISHITO PEPPERS AND YOUR CHOICE OF BUTTER WITH GARLIC, ROSEMARY OR WASABI.

## { KAI SIGNATURE }

JAPANESE WAGYU A5 NEW YORK STEAK (200 GMS)

JAPANESE WAGYU A5 RIB EYE STEAK (200 GMS)

## { JACK'S CREEK AUSTRALIAN BLACK ANGUS }

BEEF FILLET (300 GMS.)

TOMAHAWK (900 GMS.)

## { SIDES }

## 🔥 ASPARAGUS

JOSPER SAUTEED ASPARAGUS WITH OLIVE OIL AND SEA SALT.

## ROASTED CAULIFLOWER

JOSPER ROASTED, SERVED ON CILANTRO SAUCE BED, A TOUCH OF BUTTER, PONZU AND CORIANDER LEAVES

## BROCCOLI

JOSPER ROASTED BROCCOLI, WITH A TOUCH OF PONZU BUTTER.

## ROASTED BEETROOT

JOSPER ROASTED BEETROOT, ON A BED OF JOCOQUE AND ARUGULA, WITH SLICED ALMONDS.

## 🔥 CORN

JOSPER ROASTED SWEET CORN WITH WASABI BUTTER, SEAWEED POWDER AND TOGARASHI.

## JOSPER ROASTED BRUSSELS SPROUTS

JOSPER CABBAGE SKEWERS MARINATED IN MISO SAUCE.

## BUTTERED CORN SKEWERS

## TRUFFLED MASHED POTATO

## JOSPER AVOCADO

## { SAUCES }

## CILANTRO

## RAYU

## MISO SÉSAMO

🔥 SPICY 🌿 GLUTEN-FREE

{ NIGIRI }

{ SASHIMI }

80 G. 1 PC.

SASHIMI | NIGIRI

AKAMI

BLUEFIN TUNA

CHU- TORO

MEDIUM FATTY BLUEFIN TUNA

O-TORO

FATTY BLUEFIN TUNA

NEGI TORO

PREPARED FATTY BLUEFIN TUNA

SAKE

SALMON

HAMACHI

AMBERJACK

KAMPACHI

SCALLOPS

SHIROMI

WHITEFISH

ESCOLAR

IKURA

RED CAVIAR

UNI

SEA URCHIN

EBI

SEA SHRIMP

AMAEBI

SWEET SHRIMP

TAKO

OCTOPUS

HOTATE

SCALLOPS

IKA

SQUID

KING CRAB

HOKKIGAI

CHOCOLATE CLAMS

AKAGAI

RED CLAM

KUMAMOTO

OYSTERS

UNAGI

FRESHWATER EEL

TAMAGO

JAPANESE OMELETTE

JAPANESE WAGYU A5

SASHIMI KAI PLATTER

CHEF'S CHOICE OF 8 DIFFERENT FISH AND SEAFOOD

SASHIMI IS SERVED IN NATURAL THICK OR THIN CUTS. (110 G.)

NIGIRIS ARE SERVED BY PIECE.

ALL-NATURAL SASHIMIS ARE GLUTEN FREE.

\*SEASONAL PRODUCTS

{ \* TOPPINGS }

DEN MISO FOIE GRAS

FRESH WASABI

BLACK TRUFFLE

FINGER LIMES

CAVIAR

{ OZOMAKI }

{ HAND ROLL }

HAND ROLL | MAKI

AKAMI

BLUEFIN TUNA, AVOCADO AND CUCUMBER

HAMACHI

AMBERJACK, AVOCADO AND CUCUMBER

{ URAKAMI }

{ INSIDE OUT SUSHI 6 PCS. }

SAKE SPICY

(FATTY BLUEFIN TUNA WITH CHIVES

HAMACHI SPICY

AMBERJACK, SPICY MAYO AND CHIVES

NEGI TORO

FATTY BLUEFIN TUNA WITH CHIVES

{ MAKI ROLLS }

KAI ROLL

TEMPURA SHRIMP, AVOCADO AND CUCUMBER INSIDE, ON THE OUTSIDE EEL WITH MIRIN-CHI-POTLE PEPPER SAUCE, TSUME, TOBIKO AND SESAME

MACAO

KANIKAMA, TENKAZU MAYO, CUCUMBER AND AVOCADO INSIDE, SEARED SALMON, HONEY, TSUKUNDANI PASTE AND SESAME ON THE OUTSIDE.

SAKE EBI

BREADED SHRIMP, TEMPURA CRUMBS, AVOCADO AND KANIKAMA INSIDE, SALMON, TUNA AND SHISO ON THE OUTSIDE.

KATSUO

BREADED SHRIMP, AVOCADO, CREAM CHEESE, KANIKAMA, CHIVES AND MASAGO MAYO INSIDE, SALMON SKIN, TERIYAKI SAUCE AND BONITO FLAKES ON THE OUTSIDE.

YAKUZA

AVOCADO, ASPARRAGUS, CUCUMBER, SALMON SKIN AND TOBIKO INSIDE, AVOCADO, SEARED STEAK FILLET, GARLIC CHIPS, CHIVES AND HABANERO CARAMEL ON THE OUTSIDE.

SHISPA

SALMON, CUCUMBER, CRISPY SALMON SKIN AND SPICY MAYO INSIDE, AVOCADO, CREAM CHEESE, MASAGO MAYO GRATIN, TEMPURA CRUMBS AND CHIVES ON THE OUTSIDE.

EBI AVOCADO

TEMPURA SHRIMP AND SPICY MAYO INSIDE, AVOCADO, FLAMBÉ MASAGO MAYO AND CHIVES ON THE OUTSIDE.

TOTOABA

LETTUCE MIX WITH GINGER DRESSING, AVOCADO AND CUCUMBER INSIDE, SEARED TOTOABA, TIGER'S MILK, SERRANO CHILLI AND CORIANDER SPROUTS ON THE OUTSIDE.

RÔKASUTO

TEMPURA LOBSTER, ASPARAGUS, LETTUCE AND SESAME INSIDE, SOY WRAP, TEMPURA LOBSTER, SPICY MAYO, NEGI, MASAGO AND JULIENNE POTATO ON THE OUTSIDE.

SHINKAI

6 PCS, HAMACHI, SHISO, YUZU AND WORM SALT INSIDE, WRAPPED ON NORI SEAWEED.

ALASKAN ROLL

KING CRAB WITH DYNAMITE SAUCE, AVOCADO AND NEGI INSIDE, MAMENORI SEAWEED ON THE OUTSIDE.

UMAMI ROLL

SPICY TUNA , CUCUMBER MASAGO AND NEGI INSIDE, FRESH TUNA, TRUFFLE OIL AND SPICY MAYO OUTSIDE.

{ FUTOMAKIS 5PCS.}

SARADA

INSIDE TURNIP, CARROT, LETTUCE, YUZUKOSHO MAYO, TAKUAN, KAMPIO, AVOCADO AND ASPARAGUS. OUTSIDE: NORI AND KATSURA TURNIP

KANI

INSIDE SOFT SHELL CRAB TEMPURA, SPICY MAYO, MASAGO, AVOCADO, NEGI, LETTUCE AND ASPARAGUS. OUTSIDE SESAME SEEDS

## 前デザート

# Desserts

### BUTTER CAKE

WARM CAKE MADE OF BUTTER, WITH A SIDE OF VANILLA ICECREAM AND RED FRUITS.

### CAJETA CHEESECAKE

SERVED ON CRUMBLER COOKIE, ALMOND AND MACADAMIAN NUT BED, WITH A SIDE OF LYCHEE ICECREAM.

### RED VELVET AND CHEESE CAKE

COOKIE BASE, COVERED WITH CREAM CHEESE, WITH A SIDE OF VANILLA ICECREAM.

### CHOCOLATE FONDANT

WARM BITTER CHOCOLATE CAKE, WITH A SIDE OF VANILLA ICECREAM.

### CARAMEL FONDANT

WARM CARAMEL CAKE WITH A SIDE OF VANILLA ICECREAM.

### BIRTHDAY CAKE

SOFT VANILLA CAKE WITH MULTI COLOR CANDY CHIPS, COVERED WITH CREAM CHEESE, WITH A SIDE OF VANILLA ICECREAM.

### CORN BREAD

WARM CORN BREAD CAKE, ON A BED OF CANDY SAUCE AND CRUMBLER NUTS, WITH A SIDE OF VANILLA ICECREAM.

{ ICE CREAM }

{ 3 BALLS }

VAINILLA

CHOCOLATE

GREEN TEA

LYCHEE