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{ COLD }

- 🔥 KUMAMOTO OYSTERS \$350
6 PCS. RAW KUMAMOTO OYSTERS PREPARED WITH PONZU SAUCE AND CHIVES.
- 🔥 TACO SOFT SHELL \$320
3 PCS. CRISPY SOFT SHELL CRAB, SET ON TOP OF LETTUCE, SEASONED WITH ARBOL PEPPER AND FINISHED WITH SWEET CHILLI SAUCE.
- CRISPY SAKE RICE \$240
FRESH SALMON OVER CRISPY RICE WITH A TOUCH OF SPICY MAYO, CHIVES, AVOCADO AND IKURA.
- 🔥 CRISPY TUNA RICE \$240
FRESH TUNA, SET ON TOP OF CRISPY RICE, WITH A TOUCH OF SPICY MAYO AND CHIVES.
- TUNA TARTARE \$430
GROUND TUNA, WITH A TOUCH OF YUZU SOY, TRUFFLE OIL AND CHIVES.
- TORO TARTARE \$490
GROUND TORO TUNA, DRESSED WITH TORO SOY SAUCE, QUAIL EGG YOLK AND FOCACCIA BREAD ON THE SIDE.
- 🔥 HAMACHI CARPACCIO \$405
110 G. FINELY SLICED HAMACHI IN YUZU SOY, TOPPED WITH CHIVES, GINGER AND SLICES OF SERRANO PEPPER.
- 🔥 BEEF FILLET CARPACCIO \$435
110 G. JACK'S CREEK BEEF CARPACCIO IN YUZU SAUCE, WITH A TOUCH OF SERRANO PEPPER.

- HAMACHI TACOS \$430
FRESH HAMACHI ON TOP OF FRENCH LETTUCE WITH CRISPY RICE, CORIANDER AND A TOUCH OF DYNAMITE MAYO.
- TARTAR TRILOGY \$490
SALMON, TUNA AND WHITE FISH, WITH YUZU SAUCE, YELLOW LEMON ZEST, KISAME NORI, DEHYDRATED MISO AND OLIVE OIL, SERVED WITH FOCACCIA BREAD.

{ HOT }

- 🔥 EDAMAMES \$130
WOK SAUTEED EDAMAMES, WITH SEA SALT OR PREPARED WITH KAI SPICES MIX, ACCOMPANIED WITH A SLICE OF YELLOW LEMON.
- 🔥 SHISHITO PEPPERS \$180
WOK SAUTEED SHISHITOS, WITH SEA SALT OR PREPARED WITH SESAME OIL, PONZU, TOGARASHI AND SEA SALT.
- GYOZAS \$265
7 PCS. STEAMED AND SAUTEED GYOZAS, STUFFED WITH PORK AND MIXED VEGETABLES, SERVED WITH PONZU AND TRUFFLE OIL.
- 🔥 ROKA SHRIMP \$275
TEMPURA SHRIMP, SET ON TOP OF LETTUCE, DRESSED WITH SPICY MAYO, A DASH OF YUZU, CHIVES AND BONITO FLAKES.

Entrees

- 🔥 DUCK BAOS \$275
3 PCS. OF DUCK CONFIT WITH A HINT OF BUTTER, CORIANDER, SPICY MAYO, AND A SPECIAL SAUCE OF THE HOUSE.
- AMAZU LOBSTER \$1,010
(Seasonal product)
TEMPURA LOBSTER, PREPARED WITH PONZU BUTTER, ON A BED OF SALAD, RED ONION AND CORIANDER, DRESSED WITH AMAZU SAUCE.
- FISH SKEWERS \$285
3 PCS. GRILLED RED SNAPPER FILLETS, WITH MISO AND MUSTARD DRESSING.
- MORIAWASE TEMPURA \$265
12 PCS. SELECTION OF SEASONAL VEGETABLES IN TEMPURA BATTER, TOPPED WITH TEMPURA SAUCE.
- 🔥 TEMPURA RED SNAPPER \$430
TEMPURA RED SNAPPER FILLET, WITH CORIANDER AND RED ONION SALAD, DRIZZLED WITH AMAZU SAUCE.
- WAGYU MINI BURGERS \$535
3 PCS. JOSPER WAGYU FILLET, WITH RED WINE CARAMELIZED ONIONS, GOUDA CHEESE, FRENCH LETTUCE AND A TOUCH OF MISO MAYO.
- PORK RIBS \$375
PORK RIBS IN GOCHUJAN BBQ SAUCE WITH TOASTED SESAME SEEDS.
- BBQ PORK RIB BAOS \$295
3 PIECES. STUFFED BBQ PORK RIB MEAT SERVED WITH SPICY MAYO.

Salads

- GREEN \$195
BABY LETTUCE MIX, CHERRY TOMATOES, WAKAME SEAWEEED FINISHED WITH GINGER AND DAIKON RADISH DRESSING.
- SUNOMONO SALAD \$210
WAKAME SEAWEEED, SHRIMP, KANIKAMA, CUCUMBER, RICE VINEGAR, TOGARASHI AND SESAME SEEDS.
- KANIKAMA SALAD \$265
KANIKAMA DRESSED WITH MAYO KEWEPIC, SHIRACHA, MASAGO AND CHIVES.
- SOFT SHELL CRAB SALAD \$375
CRISPY SOFT SHELL CRAB ON TOP OF BABY LETTUCE MIX, MARINATED IN AMAZU PONZU SAUCE.
- 🔥 TUNA SALAD \$390
FINELY SLICED TUNA WITH CITRUS VINAIGRETTE AND BABY LETTUCE MIX.
- SALMON SALAD \$310
FINELY SLICED SALMON ON AN AVOCADO BED, BABY LETTUCE, GINGER SAUCE AND A TOUCH OF WASABI.
- 🔥 CORIANDER KAMPACHI \$390
KAMPACHI MARINATED IN CORIANDER SAUCE, SERVED WITH BABY SPINACH, CHERRY TOMATOES AND LEEK CHIPS.

{ TACO NORI }

- 🔥 KAI TACO \$210
BEEF FILLET, AND TORO TUNA, WITH A DASH OF TRUFFLE OIL, BLACK GRATED TRUFFLE AND CHIVES.
- 🔥 TORO FOIE \$180
TORO TUNA WITH FOIE GRASS, DEN MISO, JAPANESE PEPPER AND A TOUCH OF WASABI.
- HOTATE TACO \$130
SCALLOPS WITH SAUTEED ENOKI MUSHROOMS, SPICY MAYO AND CHIVES.
- BASSTACO \$110
DICED BASS WITH SHITAKE MUSHROOMS, MARINATED IN SOY REDUCTION, (TOPPED WITH SPICY MAYO AU GRATIN), CHIVES AND TSUME SAUCE.
- MUSHROOM TACO \$150
JAPANESE MUSHROOM MIX, SAUTEED IN A SPECIAL BUTTER, TOPPED WITH CHIVES.

Soups & Pasta

- KAI MISO SOUP \$250
TRADITIONAL MISO SOUP WITH SHRIMP, BEEF AND JAPANESE MUSHROOMS.
- PORK BELLY RAMEN \$260
RAMEN SOUP WITH PORK BELLY MEDALLIONS AND A SPECIAL SAUCE OF SESAME AND CHIVES.
- SHRIMP PASTA \$325
JAPANESE NOODLES, SAUTEED IN SOY SAUCE AND TONKATSU, WITH BROCCOLI STALKS, SLICED CARROTS AND SHRIMPS SAUTEED WITH GARLIC AND GINGER.
- BRISKET PASTA \$325
JAPANESE NOODLES SAUTEED IN SESAME OIL, WITH SLOW COOKED BRISKET, BROCCOLI STALKS AND JULIENNE SLICED PEPPERS WITH TERIYAKI, SOY SAUCE, CHIVES AND SESAME SEEDS.

🔥 SPICY 🍴 GLUTEN FREE

Main Courses

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🔥 ✂️ JOSPER GRILLED OCTOPUS \$540
300 GM. JOSPER GRILLED OCTOPUS MARINATED IN PERUVIAN SAUCE, TOPPED WITH AJIPANKA AND SERVED WITH MIXED SPROUTS AND CRISPY LEEK.

🔥 CAMEL SEA BASS \$435
200 GM. OVEN-BAKED SEA BASS, SET ON TOP OF A CARAMEL, MISO AND HABANERO PEPPER GLAZE, WITH PICKLED SOYBEAN SPROUTS.

VOLCANO LOBSTER (Seasonal product) \$2,190
900 GM. JOSPER GRILLED LOBSTER, MARINATED WITH BUTTER, TOPPED WITH SCALLOPS, MASAGO MAYO AU GRATIN AND CHIVES.

JOSPER GRILLED SALMON \$500
250 GM. SERVED WITH SAUTEED MUSHROOMS AND ASPARAGUS TIPS AND YUZU-WASABI VINAIGRETTE ON THE SIDE.

TOTOABA JOSPER \$540
180 GM. MARINATED IN SESAME OIL AND TOGARASHI, SERVED WITH A SAUCE OF YUZU, SOY AND RAYU, FINISHED WITH RED ONION AND CORIANDER LEAVES.

JOSPER GRILLED SHRIMPS \$530
JUMBO SIZE SHRIMP, MARINATED IN CITRICS AND KIZAMI WASABI SAUCE, ON TOP OF ONION, CORIANDER AND YUZU SALAD.

{ SPECIAL SASHIMIS }

🔥 HAMACHI SERRANO SASHIMI \$560
100 GM. THINLY SLICED FRESH HAMACHI, WITH PONZU SAUCE AND SERRANO PEPPER.

SASHIMI AKAMITRUFADO \$540
100 GM. OF THINLY SLICED BLUE FIN TUNA, WITH TRUFFLE OIL, YUZU SOY SAUCE AND MOMIJI.

SASHIMI SAN \$430
100 GM. OF BLUE FIN TUNA, SALMON AND SHIROMI, WITH LEMON ZEST, CHIVES, YUZU SOY, TRUFFLE OIL AND TURNIP.

SASHIMI SAKE OTOSAN \$430
100 GM. OF SALMON, CRISPY SHOESTRING POTATOES, CHIVES, LEMON ZEST, TRUFFLE OIL AND YUZU SOY.

SASHIMI KAI MORIAWASE \$865
180 GM. THINLY SLICED SALMON, TUNA, KAMPACHI, SHIROMI, SHRIMP, AND SCALLOPS, WITH TOGARASHI PONZU SAUCE, CHIVES, AVOCADO AND CRISPY SALMON SKIN.

SASHIMI KAI \$1,290
320 GM. THICK CUT, VARIETY OF 8 FISH AND SEAFOOD CHEF'S SELECTION.

{ RICE }

BEEF VOLCANO RICE \$450
GOHAN RICE WITH BEEF FILLET, CHIVES AND GARLIC CHIPS.

🔥 VOLCANIC RICE \$395
RICE PREPARED ON VOLCANIC STONE, MARINATED IN SESAME SOY AND KOREAN PASTE, WITH SHRIMP, BEEF FILLET AND SAKE SAUTEED VEGETABLES.

DONBURI \$460
WHITE RICE BED WITH NORI SEAWEEED, SESAME SEEDS AND THE FISH OF YOUR CHOICE. TUNA (\$420), HAMACHI (\$550), SALMON (\$390) KAI: SALMON, TUNA AND HAMACHI (\$470).

YAKIMESHI KAI \$320
WOK FRIED RICE WITH CRAB, BEEF FILLET BACON, EGG, CARROT, CHIVES AND A TOUCH OF SESAME OIL AND SOY SAUCE.

SPECIAL YAKIMESHI \$260
WOK FRIED RICE, WITH A HINT OF BACON, SHRIMP, BEEF FILLET, CHICKEN AND EGG, CARROT AND CHIVES SEASONED WITH SOY SAUCE.

JOSPER GRILLED RED SNAPPER \$640
350 GM. MARINATED IN JAPANESE PEPPER SAUCE, YUZU AND A TOUCH OF SOY.

Steaks

ALL OUR STEAKS ARE JOSPER GRILLED AND SERVED WITH ROASTED GARLIC, SHISHITO PEPPERS AND THREE FLAVOURED BUTTERS GARLIC, ROSEMARY AND WASABI.

SHORT RIB (600 GM.) \$1,480
(12-hour slow cooked)

{ KAI SIGNATURE }

JAPANESE A5 WAGYU NEW YORK STEAK \$2,870
(200 GM.)

JAPANESE A5 WAGYU RIB EYE STEAK \$2,870
(200 GM.)

{ JACK'S CREEK AUSTRALIAN BLACK ANGUS }

BEEF FILLET (300 GM.) \$1,200

TOMAHAWK (900 GM.) \$2,950

{ SIDES }

ASPARGUS \$155
JOSPER SAUTEED ASPARGUS WITH OLIVE OIL AND SEA SALT.

✂️ ROASTED CAULIFLOWER \$175
JOSPER ROASTED, SERVED ON CILANTRO SAUCE WITH A TOUCH OF BUTTER, PONZU AND CORIANDER LEAVES.

BROCCOLI \$175
JOSPER ROASTED BROCCOLI, WITH A TOUCH OF PONZU BUTTER.

ROASTED BEETROOT \$190
JOSPER ROASTED BEETROOT, ON A BED LETTUCE MIX, WITH OLIVE OIL, BLACK PEPPER AND SALT.

CORN \$190
JOSPER ROASTED SWEET CORN WITH WASABI BUTTER, SEAWEED POWDER AND TOGARASHI.

🔥 JOSPER ROASTED BRUSSELS SPROUTS \$175
JOSPER ROASTED BRUSSELS SPROUTS MARINATED WITH MISO SAUCE.

BUTTERED CORN SKEWERS \$190

TRUFFLED MASHED POTATO \$155

JOSPER AVOCADO \$130

{ SAUCES }

RAYU
CORIANDER
🔥 CREAMY HABANERO

🔥 SPICY ✂️ GLUTEN FREE

{ NIGIRI }
{ WITH WASABI }

{ SASHIMI }

{ HAND ROLL }

{ OZOMAKI }
{ SEAWEED ON THE OUTSIDE }

	SASHIMI	NIGIRI
AKAMI BLUEFIN TUNA	\$490	\$93
CHU-TORO MEDIUM FATTY BLUEFIN TUNA	\$540	\$126
O-TORO FATTY BLUEFIN TUNA	\$660	\$170
NEGITORO PREPARED FATTY BLUEFIN TUNA		\$115
SAKE SALMON	\$430	\$93
HAMACHI YELLOWTAIL	\$560	\$115
KAMPACHI	\$390	\$93
TOTOABA	\$410	\$82
LOBINA	\$440	\$93
ESCOLAR WHITE TUNA	\$395	\$66
IKURA RED CAVIAR		\$140
UNI SEA URCHIN		\$209
EBI SEA SHRIMP		\$82
AMAEBI SWEET SHRIMP		\$214
TAKO OCTOPUS	\$360	\$77
HOTATE SCALLOPS	\$570	\$104
IKA IMPORTED SQUID	\$360	\$88
KING CRAB		\$159
HOKKIGA CHOCOLATE CLAMS		\$115
AKAGAI RED CLAM		\$176
KUMAMOTO OYSTERS		\$80
UNAGI FRESHWATER EEL		\$110
TAMAGO JAPANESE OMELETTE		\$66
JAPANESE A5 WAGYU		\$210
SEA SNAIL	\$280	\$104

*SASHIMIS ARE SERVED NATURAL (WITH NO SAUCE), THICK OR THIN CUTS. (100 G.)
*NIGIRIS ARE SERVED BY PIECE.
*ALL NATURAL SASHIMIS ARE GLUTEN FREE.

{ TOPPINGS 1G. }

FOIE GRAS	\$49
FRESH WASABI (3 G.)	\$149
BLACK TRUFFLE	\$100
KIZAMI WASABI	\$49
CAVIAR	\$160

{ VEGETARIAN ROLLS }

SHISHITO ROLL ROASTED SHISHITO PEPPER, STRAW POTATOES, SHISO LEAF, LETTUCE AND CUCUMBER INSIDE. AVOCADO, GREEN BELL PEPPER, CHERRY TOMATO SLICES ON THE OUTSIDE. TOPPED WITH MISO SAUCE.	\$350
TOFU ROLL TOFU, CARROT, CUCUMBER, TURNIP, SHISO AND LETTUCE INSIDE. AVOCADO AND MISO SAUCE ON THE OUTSIDE.	\$210
ZEN ROLL SHISO, LETTUCE, CUCUMBER AND AVOCADO INSIDE. ON THE OUTSIDE, SAUTEED MUSHROOMS WITH TRUFFLE OIL.	\$250

{ MAKI ROLLS }

{ ROLLS WITHOUT RICE }

ALE ROLL SPICY KANIKAMA AND AVOCADO INSIDE. TUNA, TOPPED WITH SPICY TUNA AND TOBIKO ON THE OUTSIDE.	\$450
BUDDAH ROLL TUNA, SALMON, HAMACHI, LETTUCE, CUCUMBER AND AVOCADO INSIDE. TOPPED WITH A SPICY MIX OF TUNA, HAMACHI SALMON AND NEGI.	\$450

HAND ROLL | MAKI

AKAMI BLUFIN TUNA, AVOCADO AND CUCUMBER	\$180	\$190
HAMACHI YELLOWTAIL, AVOCADO AND CUCUMBER	\$240	\$180
{ URAMAKI } { INSIDE OUT SUSHI 6 PCS. }		
SAKE SPICY SALMON, SPICY MAYO AND CHIVES.	\$160	\$180
HAMACHI SPICY YELLOWTAIL, SPICY MAYO AND CHIVES.	\$160	\$195
NEGITORO FATTY BLUEFIN TUNA WITH CHIVES.	\$210	\$230
{ MAKI ROLLS }		
KAI TEMPURA SHRIMP, AVOCADO AND CUCUMBER INSIDE. EEL WITH MIRIN-CHIPOTLE PEPPER SAUCE, TSUME, TOBIKO AND SESAME SEEDS ON THE OUTSIDE.		\$290
MACAO KANIKAMA, TENKAZU MAYO, CUCUMBER AND AVOCADO INSIDE, SEARED SALMON, HONEY, TSUKUNDANI PASTE AND SESAME ON THE OUTSIDE.		\$290
SAKE EBI TEMPURA SHRIMP AND CRUMBS, AVOCADO AND KANIKAMA INSIDE, SALMON, TUNA AND SHISO ON THE OUTSIDE.		\$270
KATSUO TEMPURA SHRIMP, AVOCADO, CREAM CHEESE, KANIKAMA, CHIVES AND MASAGO MAYO INSIDE. CRISPY SALMON SKIN, TSUME SAUCE AND BONITO FLAKES ON THE OUTSIDE.		\$190
YAKUZA AVOCADO, ASPARAGUS, AND TEMPURA SHISHITO, SALMON SKIN AND TOBIKO INSIDE. SEARED BEEF FILLET, MOMOJI, OROSHI, TRUFFLED OIL AND CHIVES ON THE OUTSIDE.		\$260
SHISPA SALMON, CUCUMBER, CRISPY SALMON SKIN AND SPICY MAYO INSIDE. AVOCADO, CREAM CHEESE, FLAMBÉ MASAGO MAYO, TEMPURA CRUMBS AND CHIVES ON THE OUTSIDE.		\$220
EBI AVOCADO TEMPURA SHRIMP AND SPICY MAYO INSIDE, AVOCADO, FLAMBÉ MASAGO MAYO AND CHIVES ON THE OUTSIDE.		\$220
CHIKI ROLL SALMON AND AVOCADO INSIDE. SEARED HAMACHI OUTSIDE, TOPPED WITH GRASSHOPPER SALT, WASABI MAYO AND A HINT OF TRUFFLE OIL.		\$340
SPICY TUNA SPICY TUNA INSIDE. MASAGO AND AVOCADO SLICES, ON THE OUTSIDE, TOPPED WITH SPICY TUNA AND NEGI.		\$350
DRAGON ROLL TEMPURA SHRIMP, CUCUMBER AND TEMPURA CHIPS INSIDE. KANIKAMA WITH FLAMBÉ SPICY MAYO, TSUME SAUCE, TOBIKO AND CHIVES ON THE OUTSIDE.		\$290
ALASKAN ROLL KING CRAB AND KANIKAMA WITH DYNAMITE SAUCE, AVOCADO AND NEGI INSIDE. MAMENORI SEAWEED ON THE OUTSIDE.		\$285
UMAMI ROLL SPICY TUNA, CUCUMBER MASAGO TEMPURA CRUMBS AND NEGI INSIDE. FRESH TUNA, TRUFFLE OIL, SPICY MAYO AND CHIVES OUTSIDE.		\$350
TORO HAMACHI TORO, AVOCADO AND CUCUMBER INSIDE. HAMACHI, HABANERO CARAMEL SAUCE, YUZU, CORIANDER AND LETTUCE ON THE OUTSIDE.		\$340
TOTOABA ESPECIAL SALMON AND AVOCADO INSIDE. TOTOABA FISH SEARED WITH JAPANESE PEPPER, KIZAMI WASABI AND SERRANO PEPPER ON THE OUTSIDE.		\$280
SAPPORO ROLL TEMPURA SHRIMP, CUCUMBER, AVOCADO AND ASPARAGUS INSIDE. TUNA, SPICY MAYO, SALMON, TOBIKO AND TSUME SAUCE ON THE OUTSIDE.		\$350
RAINBOW ROLL KANIKAMA, TOBIKO, NEGI, SPICY MAYO, WASABI AND CUCUMBER INSIDE. SHRIMP, HAMACHI, SALMON, TUNA, WHITE FISH, SESAME SEEDS AND AVOCADO ON THE OUTSIDE.		\$290
DINAMITA ROLL SALMON, AVOCADO AND CUCUMBER INSIDE. SESAME SEEDS, SCALLOPS, MASAGO, DYNAMITE MAYO AND NEGI ON THE OUTSIDE.		\$290

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Desserts

- MILK SPONGE CAKE & DULCE DE LECHE** \$290
VANILLA SPONGE CAKE, SOAKED IN "3 LECHES",
WITH DULCE DE LECHE GANACHE, SERVED WITH
VANILLA ICE CREAM.
- DOUBLE CHOCOLATE ALMOND CAKE** \$290
FILLED WITH CHOCOLATE MOUSSE AND DARK CHOCOLATE
GANACHE, SERVED WITH VANILLA ICE CREAM.
- SUPREME CHOCOLATE CAKE** \$290
TOPPED WITH WALNUTS, CARAMEL CREAM WHITE
CHOCOLATE AND VANILLA ICE CREAM.
- MATCHA MILLE CRÊPE CAKE** \$290
17 LAYERS, ORGANIC JAPANESE MATCHA & WHITE
CHOCOLATE GANACHE, SERVED WITH VANILLA ICE
CREAM.
- RED VELVET & CHEESECAKE** \$290
COOKIE BASE, COVERED WITH CREAM CHEESE, AND
VANILLA ICE CREAM ON THE SIDE.
- BUTTER CAKE** \$240
WARM CAKE MADE OF BUTTER AND VANILLA ICE
CREAM ON THE SIDE.
- CAJETA CHEESECAKE** \$240
SERVED ON VANILLA CRUNCHY COOKIE, WITH
DULCE DE LECHE SAUCE AND VANILLA ICE
CREAM.
- BIRTHDAY CAKE** \$265
SOFT VANILLA CAKE WITH MULTI COLOR CANDY
CHIPS, COVERED WITH CREAM CHEESE, SERVED WITH
VANILLA ICE CREAM.
- CORN BREAD** \$220
WARM CORN BREAD CAKE, ON A BED OF CANDY SAUCE
AND CRUMBLD NUTS, AND VANILLA ICE CREAM ON
THE SIDE.
- MOCHIS 3 Pieces.** \$165
SWEET RICE DOUGH WITH RED ORANGE, STRAWBERRY
AND PASSION FRUIT ICE CREAM FILLINGS.
- CHOCOLATE FONDANT** \$240
CHOCOLATE BISCUIT WITH LIQUID CENTER, ACCOMPANIED
WITH VANILLA ICE CREAM.

{ ICE CREAM }

{ 3 BALLS }

- VANILLA \$195
- MANGO SORBET \$195
- GREENTEA \$195
- LYCHEE \$195