

Entrees

- { COLD }**
- KUMAMOTO OYSTERS** \$380
6 PCS. RAW KUMAMOTO OYSTERS PREPARED WITH PONZU SAUCE AND CHIVES.
- CHOLATE CLAMS** \$280
3 PCS. CHOCOLATE CLAMPS ON THEIR SHELL. WITH AVOCADO, CUCUMBER AND A SHOT OF TRUFFLED YUZU SAUCE AND GRASSHOPPER SALT.
- TRUFFLED AKAMI** \$540
100 GRS. OF BLUE FIN TUNA, FINAL CUT WITH TRUFFLE OIL, YUZU SOY SAUCE AND MOMIJI.
- TUNA TARTARE** \$430
GROUND TUNA, WITH A TOUCH OF YUZU SOY, TRUFFLE OIL AND CHIVES.
- SOFT SHELL TACO** \$475
3 PCS. CRISPY SOFT SHELL CRAB, SET ON TOP OF LETTUCE, SEASONED WITH ARBOL PEPPER AND FINISHED WITH SWEET CHILLI SAUCE.
- CRISPY RICE** \$240
3 PCS. FRESH SALMON OVER CRISPY RICE WITH A TOUCH OF SPICY MAYO, CHIVES, AVOCADO AND IKURA AND 3 PCS. OF FRESH TUNA OVER CRISPY RICE WITH A TOUCH OF SPICY MAYO, CHIVES, AVOCADO AND IKURA.
- { 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 SHRIMPS** \$290
TEMPURA SHRIMP, SET ON TOP OF LETTUCE, DRESSED WITH SPICY MAYO, A DASH OF YUZU, CHIVES AND BONITO FLAKES.
- TEMPURA MORIAWASE** \$265
12 PCS. SELECTION OF SEASONAL VEGETABLES IN TEMPURA BATTER, TOPPED WITH TEMPURA SAUCE.
- BAOS** \$320
DUCK
3 PCS. OF DUCK CONFIT WITH A HINT OF BUTTER, CORIANDER, SPICY MAYO, AND RAYU SAUCE.
- PORK RIBS** \$385
3 PCS. ROLLED PORK RIBS WITH BBQ SAUCE AND MAYO SPICY.
- 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.

Salads

{ SOUPS & PASTA }

- GREEN** \$195
BABY LETTUCE MIX, CHERRY TOMATOES, WAKAME SEAWEED FINISHED WITH GINGER AND DAIKON RADISH DRESSING.
- SUNOMONO SALAD** \$235
WAKAME SEAWEED, SHRIMP, KANIKAMA, CUCUMBER, RICE VINEGAR, TOGARASHI AND SESAME SEEDS.
- SALMON** \$310
FINELY SLICED SALMON ON AN AVOCADO BED, BABY LETTUCE, GINGER SAUCE AND A TOUCH OF WASABI.
- CORIANDER KAMPACHI** \$380
MARINATED WITH CORIANDER SAUCE, BABY SPINACH, CHERRY TOMATO AND FRIED LEEK.
- { RICE }**
- VOLCANIC RICE** \$395
RICE PREPARED ON VOLCANIC STONE, MARINATED IN SESAME SOY AND KOREAN PASTE, WITH SHRIMP, BEEF FILLET AND SAKE SAUTEED VEGETABLES.
- SPECIAL YAKIMESH** \$260
WOK FRIED RICE, WITH A HINT OF BACON, SHRIMP, BEEF FILLET, CHICKEN AND EGG, CARROT AND CHIVES SEASONED WITH SOY SAUCE.
- { SAUCES }**
- RAYU**
(KOREAN CHILLI, SESAME, GINGER, GARLIC AND OIL)
- CORIANDER**
(YUZU, SOY, CORIANDER, EGG AND A HINT OF GARLIC)
- CREAMY HABANERO**
- 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.
- SHORT RIB 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.
- Hand roll**
- TUNA** \$160
INSIDE TUNA, MASAGO, AVOCADO AND CHIVES.
- SALMON** \$160
INSIDE SALMON, IKURA, TANUKI, SALMON SKIN, CHIVES, YELLOW LEMON.
- SOFT SHELL** \$190
WRAPPED IN CUCUMBER LEAF, INSIDE DINAMITA CRAB, ITA, LETTUCE AND AVOCADO.
- UNAGI MAGURO** \$190
INSIDE TUNA, TEMPURA EEL WITH EEL SAUCE, DINAMITA, TANUKI AND CHIVES.

Josper-Style Main Courses

- JAPANESE A5 WAGYU RIB EYE STEAK (200 GRS.)** \$2,870
(KAI SIGNATURE)
- RIB EYE (500 GRS.)** \$1,200
(JACK'S CREEK AUSTRALIAN BLACK ANGUS)
GARLIC, ROSEMARY AND WASABI BUTTERS ON THE SIDE.
- OCTOPUS** \$540
300 GMS. MARINATED IN PERUVIAN SAUCE, TOPPED WITH AJIPANKA AND SERVED WITH MIXED SPROUTS AND CRISPY LEEK.
- VOLCANO LOBSTER** \$2,520
(SEASONAL PRODUCT)
900 GMS. MARINATED WITH BUTTER, TOPPED WITH SCALLOPS, MASAGO MAYO AU GRATIN AND CHIVES.
- SHORT RIB (600 GRS.)** \$1,480
(12-HOUR SLOW COOKED)
- STEAK FRITES (300 GRS.)** \$1,245
(JACK'S CREEK AUSTRALIAN BLACK ANGUS)
WITH TRUFFLED FRENCH FRIES, GARLIC BUTTER, ROSEMARY AND WASABI.
- SALMON** \$500
250 GRS. WITH A HINT OF SALT AND PEPPER, ASPARAGUS TIPS, JAPANESE MUSHROOMS, YUZU VINAIGRETTE AND WASABI.
- TOTOABA** \$540
180 GRS. MARINATED IN SESAME OIL AND TOGARASHI, SERVED WITH A SAUCE OF YUZU, SOY AND RAYU, FINISHED WITH RED ONION AND CORIANDER LEAVES.
- SHRIMPS** \$615
JUMBO SHRIMPS, MARINATED IN CITRUS AND KIZAMI WASABI TOPPED WITH PURPLE ONION SALAD, CORIANDER AND YUZU.
- TIGER SHRIMP (\$4.40 PER GRAM)**
(SEASONAL PRODUCT)
BUTTER, GARLIC AND JAPANESE MUSHROOMS.

{ SIDES }

- ASPARAGUS** \$155
- BROCCOLI** \$175
- CORN** \$190
- JOSPER ROASTED BRUSSEL SPROUTS** \$175
- BUTTERED CORN SKEWERS** \$190
- TRUFFLED MASHED POTATO** \$175
- TRUFFLED FRENCH FRIES** \$155

Sushi Bar

{ SPECIAL SASHIMIS }

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

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

TUNATRILOGY \$490
MEDIUM WELL SASHIMI, 40 GRS. AKAMI, 40 GRS. O-TORO Y 40 GRS. CHU-TORO.

{ NIGIRI }

{ WITH WASABI }

{ SASHIMI }

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
TOTOABA	\$410	\$82
IKURA RED CAVIAR.		\$140
UNI SEA URCHIN.		\$209
EBI SEA SHRIMP.		\$82
TAKO OCTOPUS.	\$360	\$77
HOTATE SCALLOPS.	\$570	\$104
IKA IMPORTED SQUID.	\$360	\$88
KING CRAB (SEASONAL PRODUCT)		
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.

{ MAKI ROLLS }

KAI \$290
TEMPURA SHRIMP, AVOCADO AND CUCUMBER INSIDE. EEL WITH MIRIN-CHIPOTLE PEPPER SAUCE, TSUME, TOBIKO AND SESAME SEEDS ON THE OUTSIDE.

MACAO \$290
KANIKAMA, TENKAZU MAYO, CUCUMBER AND AVOCADO INSIDE, SEARED SALMON, HONEY, TSUKUNDANI PASTE AND SESAME ON THE OUTSIDE.

SAKE EBI \$270
TEMPURA SHRIMP AND CRUMBS, AVOCADO AND KANIKAMA INSIDE, SALMON, TUNA AND SHISO ON THE OUTSIDE.

KATSUO \$190
TEMPURA SHRIMP, AVOCADO, CREAM CHEESE, KANIKAMA, CHIVES AND MASAGO MAYO INSIDE. CRISPY SALMON SKIN, TSUME SAUCE AND BONITO FLAKES ON THE OUTSIDE.

SHISPA \$220
SALMON, CUCUMBER, CRISPY SALMON SKIN AND SPICY MAYO INSIDE. AVOCADO, CREAM CHEESE, FLAMBÉ MASAGO MAYO, TEMPURA CRUMBS AND CHIVES ON THE OUTSIDE.

EBI AVOCADO \$220
TEMPURA SHRIMP AND SPICY MAYO INSIDE, AVOCADO, FLAMBÉ MASAGO MAYO AND CHIVES ON THE OUTSIDE.

CHIKI ROLL \$340
SALMON AND AVOCADO INSIDE. SEARED HAMACHI OUTSIDE, TOPPED WITH GRASSHOPPER SALT, WASABI MAYO AND A HINT OF TRUFFLE OIL.

SPICY TUNA \$350
SPICY TUNA INSIDE. MASAGO AND AVOCADO SLICES, ON THE OUTSIDE, TOPPED WITH SPICY TUNA AND NEGI.

DRAGON ROLL \$290
TEMPURA SHRIMP, CUCUMBER AND TEMPURA CHIPS INSIDE. KANIKAMA WITH FLAMBÉ SPICY MAYO, TSUME SAUCE, TOBIKO AND CHIVES ON THE OUTSIDE.

UMAMI ROLL \$350
SPICY TUNA, CUCUMBER MASAGO TEMPURA CRUMBS AND NEGI INSIDE. FRESH TUNA, TRUFFLE OIL, SPICY MAYO AND CHIVES OUTSIDE.

TORO HAMACHI \$340
TORO, AVOCADO AND CUCUMBER INSIDE. HAMACHI, HABANERO CARAMEL SAUCE, YUZU, CORIANDER AND LETTUCE ON THE OUTSIDE.

RAINBOW ROLL \$290
KANIKAMA, TOBIKO, NEGI, SPICY MAYO, WASABI AND CUCUMBER INSIDE. SHRIMP, HAMACHI, SALMON, TUNA, WHITE FISH, SESAME SEEDS AND AVOCADO ON THE OUTSIDE.

DINAMITA ROLL \$290
SALMON, AVOCADO AND CUCUMBER INSIDE. SESAME SEEDS, SCALLOPS, MASAGO, DYNAMITE MAYO AND NEGI ON THE OUTSIDE.

ALASKAN ROLL \$285
KING CRAB AND KANIKAMA WITH DYNAMITE SAUCE, AVOCADO AND NEGI INSIDE. MAMENORI SEAWEEED ON THE OUTSIDE.

{ ROLLS WITHOUT RICE }

ALE ROLL \$450
SPICY KANIKAMA AND AVOCADO INSIDE. TUNA, TOPPED WITH SPICY TUNA AND TOBIKO ON THE OUTSIDE.

BUDDAH ROLL \$450
TUNA, SALMON, HAMACHI, LETTUCE, CUCUMBER AND AVOCADO INSIDE. TOPPED WITH A SPICY MIX OF TUNA, HAMACHI SALMON AND NEGI.

{ TOPPINGS 1GR. }

FOIE GRAS \$49

FRESH WASABI (3 GRS.) \$149

BLACKTRUFFLE \$100

KIZAMI WASABI \$49

CAVIAR \$160