

Entrees {COLD}

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<p>KUMAMOTO OYSTERS \$390 6 PCS. RAW KUMAMOTO OYSTERS PREPARED WITH PONZU SAUCE AND CHIVES.</p> <p>CHOLATE CLAMS \$290 3 PCS. CHOCOLATE CLAMPS ON THEIR SHELL. WITH AVOCADO, CUCUMBER AND A SHOT OF TRUFFLED YUZU SAUCE AND GRASSHOPPER SALT.</p> <p>TRUFFLED AKAMI \$550 100 GRMS. OF BLUE FIN TUNA, FINAL CUT WITH TRUFFLE OIL, YUZU SOY SAUCE AND MOMIJI.</p> <p>TUNA TARTARE \$390 GROUND TUNA, WITH A TOUCH OF YUZU SOY, TRUFFLE OIL AND CHIVES.</p> <p>CRISPY TUNA RICE \$260 6 PCS. OF FRESH TUNA OVER CRISPY RICE WITH A TOUCH OF SPICY MAYO, CHIVES, AVOCADO AND IKURA.</p>	<p>SOFT SHELL TACO \$490 3 PCS. CRISPY SOFT SHELL CRAB, SET ON TOP OF LETTUCE, SEASONED WITH ARBOL PEPPER AND FINISHED WITH SWEET CHILLI SAUCE.</p> <p>EDAMAMES \$140 WOK SAUTEED EDAMAMES, WITH SEA SALT OR PREPARED WITH KAI SPICES MIX, ACCOMPANIED WITH A SLICE OF YELLOW LEMON.</p> <p>SHISHITO PEPPERS \$110 WOK SAUTEED SHISHITOS, WITH SEA SALT OR PREPARED WITH SESAME OIL, PONZU, TOGARASHI AND SEA SALT.</p> <p>GYOZAS \$265 7 PCS. STEAMED AND SAUTEED GYOZAS, STUFFED WITH PORK AND MIXED VEGETABLES, SERVED WITH PONZU AND TRUFFLE OIL.</p>	<p>ROKA SHRIMPS \$290 TEMPURA SHRIMP, SET ON TOP OF LETTUCE, DRESSED WITH SPICY MAYO, A DASH OF YUZU, CHIVES AND BONITO FLAKES.</p> <p>HAMACHITACOS NEW \$490 FRESH HAMACHI ON FRESH LETTUCE LEAF WITH CRISPY RICE, CORIANDER AND A TOUCH OF MAYO DYNAMITA</p> <p>WAGYU MINI BURGERS \$535 3 PCS. JOSPER WAGYU FILLET, WITH RED WINE CARAMELIZED ONIONS, GOUDA CHEESE, FRENCH LETTUCE AND A TOUCH OF MISO MAYO.</p> <p>WAGYU RICE BITES \$850 4 PCS. OF JAPANESE WAGYU A5 ON CRUNCHY RICE BITE, WITH A VARIETY OF TOPPING OF QUAIL EGG, BLACK TOBIKO, FOIE GRAS AND BLACK TRUFFLE.</p>
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Salads

<p>GREEN \$195 BABY LETTUCE MIX, CHERRY TOMATOES, WAKAME SEAWEED FINISHED WITH GINGER AND DAIKON RADISH DRESSING.</p> <p>SUNOMONO SALAD \$250 WAKAME SEAWEED, SHRIMP, KANIKAMA, CUCUMBER, RICE VINEGAR, TOGARASHI AND SESAME SEEDS.</p> <p>KAI SALAD \$470 FINELY SLICED SALMON ON AN AVOCADO BED, BABY LETTUCE, GINGER SAUCE AND A TOUCH OF WASABI.</p> <p>TUNA \$330 SALMON</p> <p>CORIANDER KAMPACHI \$420 MARINATED WITH CORIANDER SAUCE, BABY SPINACH, CHERRY TOMATO AND FRIED LEEK.</p>

{ RICE }

<p>VOLCANIC RICE \$410 RICE PREPARED ON VOLCANIC STONE, MARINATED IN SESAME SOY AND KOREAN PASTE, WITH SHRIMP, BEEF FILLET AND SAKE SAUTEED VEGETABLES.</p> <p>SPECIAL YAKIMESHI \$270 WOK FRIED RICE, WITH A HINT OF BACON, SHRIMP, BEEF FILLET, CHICKEN AND EGG, CARROT AND CHIVES SEASONED WITH SOY SAUCE.</p> <p>DONBURI \$420 SPICY TUNA WITH CHIVES, MASAGO AND AVOCADO ON SHARI.</p> <p>SPICY SALMON \$390 WITH CHIVES, MASAGO AND AVOCADO ON SHARI.</p> <p>MORIAWASE \$490 TUNA, SALMON, HAMACHI, ON SHARI WITH AVOCADO FLOWER AND MASAGO.</p>
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{ SOUPS & PASTA }

<p>KAI MISO SOUP \$250 TRADITIONAL MISO SOUP WITH SHRIMP, BEEF AND JAPANESE MUSHROOMS.</p> <p>PORK BELLY RAMEN \$260 RAMEN SOUP WITH PORK BELLY MEDALLIONS AND A SPECIAL SAUCE OF SESAME AND CHIVES.</p> <p>SHRIMP PASTA \$330 JAPANESE NOODLES, SAUTEED IN SOY SAUCE AND TONKATSU, WITH BROCCOLI STALKS, SLICED CARROTS AND SHRIMPS SAUTEED WITH GARLIC AND GINGER.</p>

Hand roll

<p>MAGURO SPICY TEMPURA \$180 INSIDE TUNA, MASAGO, AVOCADO AND CHIVES.</p> <p>SALMON \$170 INSIDE SALMON, IKURA, TANUKI, SALMON SKIN, CHIVES, YELLOW LEMON.</p> <p>SOFT SHELL \$210 WRAPPED IN CUCUMBER LEAF, INSIDE DINAMITA CRABITA, LETTUCE AND AVOCADO.</p> <p>UNAGI MAGURO \$190 INSIDE TUNA, TEMPURA EEL WITH EEL SAUCE, DINAMITA, TANUKI AND CHIVES.</p>

Josper-Style Main Courses

<p>JAPANESE A5 WAGYU RIB EYE STEAK (200 GRMS.) \$2,900 (KAI SIGNATURE)</p> <p>RIB EYE (500 GRMS.) \$1,200 (JACK'S CREEK AUSTRALIAN BLACK ANGUS) GARLIC, ROSEMARY AND WASABI BUTTERS ON THE SIDE.</p> <p>STEAK FRITES (300 GRMS.) \$1,245 (JACK'S CREEK AUSTRALIAN BLACK ANGUS) WITH TRUFFLED FRENCH FRIES, GARLIC BUTTER, ROSEMARY AND WASABI.</p> <p>OCTOPUS \$590 300 GRMS. MARINATED IN PERUVIAN SAUCE, TOPPED WITH AJIPANKA AND SERVED WITH MIXED SPROUTS AND CRISPY LEEK.</p> <p>VOLCANO LOBSTER \$2,600 (SEASONAL PRODUCT) 900 GRMS.. MARINATED WITH BUTTER, TOPPED WITH SCALLOPS, MASAGO MAYO AU GRATIN AND CHIVES.</p>	<p>GRILLED SEA BASS \$590 180 GRS OF SHREDDED SEA BASS, SEASONED WITH MALDON SALT, GROUND BLACK PEPPER AND A TOUCH OF BUTTER, SERVED OVER A MIRROR OF CORIANDER SAUCE, YUZU AND EDAMAME, ACCOMPANIED BY BABY VEGETABLES AND ROASTED TOMATOES.COMPLEMENTED WITH SPINACH SALAD AND FRIED LEEK.</p> <p>SALMON \$500 250 GRMS. WITH A HINT OF SALT AND PEPPER, ASPARAGUS TIPS, JAPANESE MUSHROOMS, YUZU VINAIGRETTE AND WASABI.</p> <p>TOTOABA \$560 180 GRMS. MARINATED IN SESAME OIL AND TOGARASHI, SERVED WITH A SAUCE OF YUZU, SOY AND RAYU, FINISHED WITH RED ONION AND CORIANDER LEAVES.</p> <p>CARAMEL SEA BASS \$480 200 GRMS. OVEN-BAKED SEA BASS, SET ON TOP OF A CARAMEL, MISO AND HABANERO PEPPER GLAZE, WITH PICKLED SOYBEAN SPROUTS.</p>
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{ SIDES }

<p>ASPARAGUS \$165</p> <p>BROCCOLI \$170</p> <p>CORN \$190</p> <p>JOSPER ROASTED BRUSSEL SPROUTS \$170</p> <p>BUTTERED CORN SKEWERS \$120</p> <p>TRUFFLED MASHED POTATO \$175</p> <p>TRUFFLED FRENCH FRIES \$155</p>

{ SAUCES }

<p>RAYU \$15 (KOREAN CHILLI, SESAME, GINGER, GARLIC AND OIL)</p> <p>CREAMY HABANERO \$15</p> <p>SALSATZUME \$15</p> <p>SPICY MAYO \$15</p>
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Sushi Bar

{ SPECIAL SASHIMIS }

HAMACHI SERRANO SASHIMI \$570
100 GRMS. THINLY SLICED FRESH HAMACHI, WITH PONZU SAUCE AND SERRANO PEPPER.

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

TUNATRILOGY \$490
THICK CUT SASHIMI, 30 GRMS. AKAMI, 30 GRMS. O-TORO Y 30 GRMS. CHU-TORO.

NIGIRI

{ WITH WASABI }

{ SASHIMI }

SASHIMI | NIGIRI | HAND ROLLS

AKAMI BLUEFIN TUNA.	\$490	\$115	\$160
CHU-TORO MEDIUM FATTY BLUEFIN TUNA.	\$540	\$130	\$180
O-TORO FATTY BLUEFIN TUNA.	\$550	\$170	\$180
NEGITORO PREPARED FATTY BLUEFIN TUNA.		\$115	\$180
SAKE SALMON.	\$400	\$110	\$180
HAMACHI YELLOWTAIL.	\$560	\$130	\$190
TOTOABA	\$410	\$82	\$170
IKURA RED CAVIAR.		\$170	
UNI SEA URCHIN.		\$220	
EBI SEA SHRIMP.		\$82	\$170
TAKO OCTOPUS.	\$390	\$80	
HOTATE SCALLOPS.	\$390	\$80	\$180
KING CRAB (SEASONAL PRODUCT)		\$330	
HOKKI GAI CHOCOLATE CLAMS		\$115	
AKAGAI RED CLAM.		\$170	
KUMAMOTO OYSTERS.		\$80	
UNAGI FRESHWATER EEL.	\$110	\$150	
TAMAGO JAPANESE OMELETTE.		\$55	
JAPANESE A5 WAGYU		\$210	
SEA SNAIL	\$280	\$104	\$170

*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 TEMPURA SHRIMP, AVOCADO AND CUCUMBER INSIDE. EEL WITH MIRIN-CHIPOTLE PEPPER SAUCE, TSUME, TOBIKO AND SESAME SEEDS ON THE OUTSIDE.	\$360
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.	\$290
EBISU ROLL NEW PREPARED WITH SOYBEAN LEAF, SPICY KANIKAMA INSIDE, TEMPURA CHIPS AND AVOCADO, LINED WITH FRESH SALMON AND TOPPED WITH TEMPURA SHRIMP AND NEGI.	\$280
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.	\$350
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
UMAMI ROLL SPICY TUNA, CUCUMBER MASAGO TEMPURA CRUMBS AND NEGI INSIDE. FRESH TUNA, TRUFFLE OIL, SPICY MAYO AND CHIVES OUTSIDE.	\$350
TRUFFLED SPICY SAKE ROLL SPICY SALMON WITH TEMPURA CRUMBS INSIDE, AVOCADO WITH SPICY SALMON TOPPING, BLACK TOBIKO AND TRUFFLED OIL 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.	\$350
NINJA ROLL TEMPURA SHRIMP, AVOCADO AND CUCUMBER INSIDE, WRAPPED IN SALMON AND AVOCADO, TOPPED WITH FLAMED SPICY MAYO, TOBIKO, TEMPURA CHIPS AND TZUME SAUCE.	\$350
ALASKAN ROLL KING CRAB AND KANIKAMA WITH DYNAMITE SAUCE, AVOCADO AND NEGI INSIDE. MAMENORI SEAWEED ON THE OUTSIDE.	\$220

{ ROLLS WITHOUT RICE }

ALE ROLL SPICY KANIKAMA AND AVOCADO INSIDE. TUNA, TOPPED WITH SPICY TUNA AND TOBIKO ON THE OUTSIDE.	\$350
BUDDAH ROLL TUNA, SALMON, HAMACHI, LETTUCE, CUCUMBER AND AVOCADO INSIDE. TOPPED WITH A SPICY MIX OF TUNA, HAMACHI SALMON AND NEGI.	\$450

{ TOPPINGS 1GR. }

FOIE GRAS	\$49
FRESH WASABI (3 GRMS.)	\$149
BLACKTRUFFLE	\$124
KIZAMI WASABI	\$49
CAVIAR	\$191