

# 前菜

## Appetizers {COLD}

- KUMAMOTO OYSTERS** \$390  
6 PIECES OF OYSTERS IN THEIR SHELLS, SERVED WITH PONZU, IKURA, AND CHIVES.
- CHOCOLATE CLAM AGUACHILE** \$330  
CHOCOLATE CLAM, HABANERO AGUACHILE, CUCUMBER, CHIVES, IKURA.
- CRISPY RICE TUNA** \$270  
SPICY TUNA ON A BED OF CRISPY RICE WITH AVOCADO AND MASAGO.
- CRISPY SALMON RICE** \$260  
SPICY SALMON ON A BED OF CRISPY RICE WITH AVOCADO AND MASAGO.
- TUNA TARTARE** \$390  
TUNA TARTARE WITH SPECIAL SOY, TRUFFLE OIL, RAYU, CHIVES, CRISPY RICE, AND SERVED WITH FOCACCIA BREAD.

- SOFT SHELL TACO** \$490  
CRISPY SOFT SHELL CRAB, SERVED ON LETTUCE LEAF, WITH SPICY DRESSING AND MAE PLOY SAUCE.

- SEASONED SHISHITO PEPPERS** \$130  
WOK-SEARED SHISHITO PEPPERS WITH PONZU, TOGARASHI, AND MALDON SALT.

- ROKA SHRIMP** \$300  
TEMPURA SHRIMP ON LETTUCE LEAVES, DRIZZLED WITH SPICY MAYO, A HINT OF YUZU, CHINESE CHIVES, AND KATSUOBUSHI FLAKES.

### {WARM}

- STEAMED EDAMAME** \$120  
SERVED WITH MALDON SALT

- SEASONED EDAMAME** \$130  
SAUTÉED WITH PONZU SAUCE AND SHICHIMI TOGARASHI.

- NATURAL SHISHITO PEPPERS** \$120  
GOLDEN SHISHITO PEPPERS WITH MALDON SALT.

- GYOZAS** \$265  
6 PIECES STUFFED WITH PORK AND STEAMED VEGETABLE, SEARED AND SERVED WITH SERVED WITH PONZU AND TRUFFLE SAUCE.

- WAGYU MINI BURGERS** \$580  
3 WAGYU BURGERS COOKED IN A JOSPER OVEN, CARAMELIZED RED WINE ONIONS, GOUDA CHEESE, FRENCH LETTUCE, AND A HINT OF MISO MAYO.

## Soups and Pastas

- TRADITIONAL MISO SOUP** \$100  
TOFU, WAKAME, AND SCALLION.
- PORK BELLY RAMEN** \$300  
RAMEN SOUP WITH SPECIAL SOY SAUCE, PORK BELLY, RAYU, EGG, AND SCALLIONS.
- SHRIMP PASTA** \$330  
JAPANESE PASTA WITH SEAFOOD YAKISOBA SAUCE, CARROTS, PUMPKIN, BELL PEPPERS, BROCCOLI, AND SHRIMP.

## Salads

- GREEN KAI** \$195  
BABY LETTUCE MIX, CHERRY TOMATOES, TOFU, AND AVOCADO WITH GINGER DRESSING.
- TUNA SALMON** \$450  
\$330
- SUNOMONO SALAD** \$250  
SEAWEEED SALAD WITH WAKAME SEAWEEED, SHRIMP, KANIKAMA, CUCUMBER, SESAME SEEDS, RICE VINEGAR, AND TOGARASHI.

## Rice Dishes

- VOLCANO RICE** \$410  
RICE COOKED ON A VOLCANIC STONE, WITH SHRIMP, BEEF FILLET, CARROT, PUMPKIN, SHIITAKE MUSHROOM, SCALLION, MARINATED IN SESAME SOY AND KOREAN PASTE.
- SPECIAL YAKIMESHI** \$270  
FRIED RICE WITH BEEF FILLET, CHICKEN, SHRIMP, BACON, CARROT, SCALLION, EGG, AND SOY SAUCE.

## Donburi

- SPICY TUNA** \$450  
TUNA, SPICY MAYO, SCALLION, TOBIKO, AVOCADO, AND KIZAMI NORI.
- SPICY SALMON** \$420  
SALMON, SPICY MAYO, SCALLION, TOBIKO, AVOCADO, AND KIZAMI NORI.
- MORIWASE** \$470  
TUNA, SALMON, HAMACHI, AVOCADO, SPICY MAYO, SCALLION, TOBIKO, AND KIZAMI NORI.

## JOSPER GRILLED SPECIALTIES

- SALMON** \$620  
220G OF JOSPER-GRILLED SALMON, SERVED WITH ASPARAGUS TIPS, JAPANESE MUSHROOMS, YUZU VINAIGRETTE, AND WASABI.
- OCTOPUS** \$590  
250G MARINATED IN PERUVIAN SAUCE, SERVED WITH SPICY MAYO, FRIED LEEK, AND SCALLION.
- GRILLED SEA BASS** \$590  
180G STRIPED BASS, SERVED ON A BED OF CILANTRO YUZU SAUCE, ROASTED TOMATOES, ACCOMPANIED BY SPINACH SALAD AND FRIED LEEK.
- TOTOABA** \$560  
180G, ON YUZU AND RAYU DRESSING, RED ONION, AND CILANTRO LEAVES.

### STEAKS

ALL OUR STEAKS ARE COOKED IN THE JOSPER AND SERVED WITH GARLIC AND ROSEMARY BUTTER.

- JAPANESE A5 WAGYU RIBEYE** \$3,200  
(KAI SIGNATURE) 200 GR
- RIB EYE (500 GRS.)** \$1,500  
(JACK'S CREEK AUSTRALIAN BLACK ANGUS)
- STEAK FRITES (300GR):** \$1,245  
PRESENTED ON TRUFFLE FRENCH FRIES WITH GARLIC, SHALLOT, AND ROSEMARY BUTTER.

### {SIDE DISH}

- ASPARAGUS \$165
- BROCCOLI \$150
- CORN ON THE COB \$190
- BRUSSELS SPROUTS \$150
- TRUFFLED MASHED POTATOES \$150
- TRUFFLE FRENCH FRIES \$160

### {SAUCES}

- RAYU \$15
- TZUME SAUCE \$15
- MAYO SPICY \$15
- CREAMY HABANERO SAUCE \$15

# SUSHI BAR

## { SPECIAL SASHIMIS }

**SERRANO HAMACHI SASHIMI** 100gr \$570  
FRESH THINLY SLICED HAMACHI, PONZU SAUCE, SERRANO MAYO, AND CILANTRO.

**TRUFFLED TUNA** 100gr \$550  
THINLY SLICED BLUEFIN TUNA, TRUFFLED SOY, BLACK TRUFFLE.

**CHEF'S KAI SASHIMI SELECTION**  
3 VARIETIES (120gr) \$500  
5 VARIETIES (200gr) \$750  
7 VARIETIES (280gr) \$1,000

## { NIGIRI SAMPLER OMAKASE }

**OMAKASE CHEF'S SELECTION** \$2,100  
APPETIZER - SASHIMI - HOT DISH - 8 PIECE NIGIRI - HAND ROLL - MISO SOUP - DESSERT (BAR SUSHI ONLY)

**CHEF'S NIGIRI SAMPLER** \$750  
6 PIECES OF NIGIRI AND HOSOMAKI ROLL CHEF'S SELECTION

## Sashimi

ALL SASHIMI ARE SERVED IN 100G PORTIONS.

|          |       |
|----------|-------|
| AKAMI    | \$490 |
| CHU-TORO | \$540 |
| O-TORO   | \$560 |
| SALMON   | \$400 |
| TOTOABA  | \$410 |
| BASS     | \$380 |
| HAMACHI  | \$560 |
| OCTOPUS  | \$390 |

## Nigiri

ALL NIGIRI ARE SERVED IN 12G PORTIONS.

|                   |       |                    |       |
|-------------------|-------|--------------------|-------|
| AKAMI             | \$100 | BASS               | \$80  |
| CHU-TORO          | \$130 | OCTOPUS            | \$70  |
| O-TORO            | \$170 | SHRIMP             | \$70  |
| KAMA-TORO         | \$200 | UNI - SEA URCHIN   | \$220 |
| SALMON            | \$95  | CHOCOLATA CLAM     | \$115 |
| TOTOABA           | \$80  | EEL                | \$110 |
| KING CRAB         | \$330 | IKURA - SALMON ROE | \$170 |
| JAPANESE A5 WAGYU | \$260 | HAMACHI            | \$130 |

\*SUBJECT TO SEASONAL AVAILABILITY

## MAKIS - ROLLS

**KAI ROLL** \$400  
INSIDE: NORI, SHRIMP, AVOCADO, AND CUCUMBER. OUTSIDE: EEL, TZUME, BLACK TOBIKO, AND SESAME SEEDS.

**EBI AVOCADO** \$260  
INSIDE: NORI, TEMPURA SHRIMP, CUCUMBER, SPICY MAYO. OUTSIDE: AVOCADO, MASAGO MAYO, AND SCALLION

**SPICY TUNA** \$350  
INSIDE: NORI, SPICY TUNA INSIDE, AVOCADO WRAPPED. OUTSIDE: TOPPED WITH SPICY TUNA AND TOBIKO.

**SPICY SALMON** \$350  
INSIDE: NORI, SPICY SALMON INSIDE, AVOCADO WRAPPED OUTSIDE, TOPPED WITH SPICY SALMON AND BLACK TOBIKO.

**SHISPA** \$300  
INSIDE: NORI, SALMON, CUCUMBER, CREAM CHEESE, SPICY SAUCE. OUTSIDE: AVOCADO, MASAGO MAYO, AND TEMPURA CRISPS.

**NINJA ROLL** \$350  
INSIDE: NORI, TEMPURA SHRIMP, CUCUMBER, AVOCADO. OUTSIDE: SALMON, AVOCADO, SPICY MAYO, TORCHED, TZUME SAUCE, TEMPURA CRISPS.

**SOFT SHELL CRAB** \$420  
INSIDE: CRISPY SOFT SHELL CRAB, AVOCADO, CUCUMBER, LETTUCE, TOBIKO, SPICY MAYO. OUTSIDE: NORI, TZUME.

**HANIA ROLL** \$350  
INSIDE: SHRIMP, AVOCADO, COVERED WITH SOY PAPER, TOPPED WITH SPICY TUNA, CRISPY RICE, TZUME SAUCE.

**DRAGON ROLL** \$330  
INSIDE: NORI, TEMPURA SHRIMP, CUCUMBER, AVOCADO. OUTSIDE: KANIKAMA, DYNAMITE SAUCE, TZUME SAUCE, BLACK TOBIKO, SCALLIONS, AND SESAME SEEDS.

**UMAMI ROLL** \$350  
INSIDE: SPICY TUNA, CUCUMBER, MASAGO, TEMPURA CRISPS. OUTSIDE: SEARED TUNA, TRUFFLE OIL, SPICY MAYO, AND SERRANO PEPPER.

**ALASKAN ROLL** \$220  
INSIDE: KANIKAMA, DYNAMITE SAUCE, AVOCADO, NEGI. OUTSIDE: MAMENORI SOY PAPER.

## { RICELESS ROLLS }

**ALE ROLL** \$350  
INSIDE: SPICY KANIKAMA, AVOCADO. OUTSIDE: NORI, TUNA, TOPPED WITH SPICY TUNA AND TOBIKO.

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

## { TOPPINGS 1GR. }

|                         |       |
|-------------------------|-------|
| FOIE GRAS (3gr)         | \$50  |
| BLACKTRUFFLE (2 GRS)    | \$120 |
| FRESH WASABI (3 GRS)    | \$150 |
| STURGEON CAVIAR (1 GRS) | \$200 |

## Temakis

**SPICY TUNA TEMPURA** \$190  
NORI SEAWEEED, SPICY TUNA, AVOCADO, MASAGO, AND TEMPURA CRISPS.

**SPICY SALMON TEMPURA** \$180  
SPICY SALMON, AVOCADO, MASAGO, AND TEMPURA CRISPS WRAPPED IN NORI SEAWEEED.

**UNAGI:** \$180  
NORI SEAWEEED, EEL, AVOCADO, SWEET SAUCE.

**NEGITORO** \$200  
NORI SEAWEEED, O-TORO (FATTY TUNA), AND SCALLIONS.

**SOFT SHELL CRAB:** \$210  
NORI, CRISPY SOFT SHELL CRAB, SPICY MAYO, TZUME, MASAGO, AVOCADO, AND CUCUMBER.

**SPECIAL SALMON:** \$200  
NORI, SALMON, SALMON SKIN, IKURA, AND SCALLION.