

**KAI
THE
SUSHI
BAR**

APPETIZER

Edamame Young soybeans boiled with salt	600/-
Dashimaki Tamago Traditional Japanese omlet roll flavored with Dashi broth	800/-
Agedashi Tofu Deep-fried tofu with Dashi broth	1,000/-
Pork Chasyu Lettuce, mizuna, tomato, sliced onion and boiled sliced pork belly with sesame dressing	1,000/-
Tako Karaage Deep-fried octopus coated with potato starch	800/-

SALAD

Pork Salad Lettuce, mizuna, tomato, sliced onion and boiled sliced pork belly with sesame dressing	1,100/-
Green Salad Lettuce, mizuna, tomato, sliced onion, sweet corn, capsicum and avocado with sesame dressing	1,000/-
Chicken Salad Lettuce, mizuna, tomato, sliced onion and deep-fried chicken with sesame dressing	1,100/-
Salmon & Tuna Poke Salad Poke style with Salmon & Tuna	1,650/-
Goi Cuon Spring Roll / Prawn & Pork Vietnamese spring rolls which wrapped boiled prawns, boiled sliced pork belly, rice noodles and vegs with rice papers	1,100/-
Goi Cuon Spring Roll / Veg Vietnamese spring rolls which wrapped rice noodles and vegs with rice papers	1,000/-



YATAI

Chicken Wings / Normal Teriyaki Sauce	800/-
Chicken Wings / Spicy Teriyaki Sauce	800/-
Chicken Lollipop	800/-
Chahan	1,200/-
Yaki Soba / Pork	1,350/-
Yaki Soba / Chicken	1,350/-
Yaki Udon / Pork	1,350/-
Yaki Udon / Chicken	1,350/-
Yakitori / Negima	850/-
Yakitori / Ika	850/-



MAIN

Chicken Teriyaki	1,450/-	Tempura / Prawn	1,650/-
Pan-fried chicken thigh poured teriyaki sauce over and well tossed		Deep-fried prawn coated with tempura batter Dip in Tentsuyu (Dashi broth)	
Tofu Teriyaki	1,250/-	Tempura / Ika	1,500/-
Pan-fried tofu poured teriyaki sauce over and well tossed		Deep-fried ika coated with tempura batter Dip in Tentsuyu (Dashi broth)	
Pork Ginger	1,450/-	Tempura / Veg	1,350/-
Stir-fried sliced pork loin with pork ginger sauce		Deep-fried kakiage (Mix veg), eggplant, sweet potato and okra coated with tempura batter Dip in Tentsuyu (Dashi broth)	
Pork Kimchi	1,450/-	Tempura / Assorted	1,550/-
Stir-fried sliced pork loin with kimchi		Deep-fried prawn, squid, red-snapper, eggplant, sweet potato and okra coated with tempura batter Dip in Tentsuyu (Dashi broth)	
Tofu Kimchi	1,350/-	Tonkatsu	1,450/-
Stir-fried tofu with kimchi		Deep-fried pork cutlet with panko with tonkatsu sauce and tartar sauce	
Katsutoji	1,500/-	Ika Katsu	1,500/-
Deep-fried pork cutlet with panko and onions simmered in Dashi broth and mixed with beaten egg		Deep-fried squid cutlet with panko with tartar sauce	
Oyakoni	1,400/-	Ebi Katsu	1,650/-
Chicken thigh and onions simmered in Dashi broth and mixed with beaten egg		Deep-fried prawns cutlet with panko with tartar sauce	
Chicken Namban	1,450/-	Chicken Katsu	1,450/-
Deep-fried chicken thigh coated with tempura batter and served with a sweet and sour sauce and tartar sauce		Deep-fried chicken with panko with tonkatsu sauce	
Chicken Karaage	1,350/-	Tofu Katsu	1,350/-
Deep-fried marinated chicken thigh coated with potato starch		Deep-fried tofu with panko with tonkatsu sauce	



RAMEN/GYOZA

RAMEN CHASHU 1,600/-

PORK or CHICKEN

Chasyu, Boild Egg, Kikurage,
Salad Onion, Red Ginger

RAMEN SPICY 1,600/-

PORK or CHICKEN

Minced meat, Boild Egg, Pak Choi, Salad Onion

GYOZA

PORK or CHICKEN 1,100/-

VEG 1,000/-



CURRY

Chicken Katsu Curry 1,700/-

Pork Katsu Curry 1,700/-

DONBURI

Teriyaki Chicken Don 1,550/-

Karaage Don 1,450/-

Chicken Namban Don 1,550/-

Katsu Don 1,600/-

Oyako Don 1,500/-

Salmon & Tuna Poke Don 1,750/-

SIDE

Set Steamed Rice & Miso Soup 400/-

Steamed Rice 250/-

Miso Soup 350/-

French Fries 400/-

DESSERT

Match Ice Cream 400/-

SASHIMI

Tataki Salmon <i>Seared salmon with ponzu garlic sauce</i>	1,600/6pcs
Tataki Tuna <i>Seared tuna with ponzu garlic sauce</i>	1,400/6pcs
Salmon	250/pcs
Tuna	200/pcs
Red Snapper	200/pcs
Octopus	200/pcs
Squid	200/pcs

NIGIRI (6pcs)

Nigiri Salmon	1,500/-
Nigiri Salmon Aburi	1,500/-
Nigiri Tuna	1,200/-
Nigiri Red Snapper	1,200/-
Nigiri Prawn	1,200/-
Nigiri Ika	1,200/-
Nigiri Octopus	1,200/-
Nigiri Tamago	1,000/-

GUNKAN (6pcs)

Prawn Chili Mayo Gunkan	1,250/-
Gunkan Negitoro Salmon	1,350/-
Gunkan Negitoro Tuna	1,000/-
Gunkan Salmon & Avo	1,350/-
Gunkan Tuna & Avo	1,000/-

FUTOMAKI ROLL (10pcs)

Futomaki Salmon & Tuna Mix Roll	1,550/-
Futomaki Salmon Roll	1,600/-
Futomaki Tuna Roll	1,500/-
Futomaki Karaage Roll	1,350/-
Dynamite Prawn Roll	1,550/-
Dynamite Veg Roll	1,350/-

MAKI ROLL (8pcs)

California Salmon Roll	1,450/-
California Tuna Roll	1,150/-
Rainbow Salmon Roll	1,450/-
Rainbow Tuna Roll	1,150/-
Spicy Salmon Roll	1,450/-
Spicy Tuna Roll	1,150/-
California Veg Roll	1,000/-

SUSHI HOSOMAKI (8pcs)

Hosomaki Salmon Torotaku <i>Salmon Nakauchi(Trimmings) & Pickled Radish & Mizuna</i>	1,350/-
Hosomaki Tuna Torotaku <i>Tuna Nakauchi(Trimmings) & Pickled Radish & Mizuna</i>	1,150/-
Hosomaki Red Snapper	1,000/-
Hosomaki Ika	1,000/-
Hosomaki Octopus	1,000/-
Hosomaki Avocado	900/-
Hosomaki Cucumber	900/-
Hosomaki Pickled Radish	950/-

SUSHI COMBO

SALMON CRAZY COMBO 4,900/-

Salmon Nigiri 6p
California Salmon Roll 8p
Rainbow Salmon Roll 8p
Salmon Sashimi 6p

CLASSIC NIGIRI COMBO 4,100/-

Nigiri Salmon, Tuna, RedSnapper,
Squid, Octopus, Prawn 3p each
Gunkan Negitoro Salmon 6p

CLASSIC MAKI COMBO 4,300/-

Futomaki Salmon&Tuna Mix Roll 10p
Hosomaki Salmon 8p
Hosomaki Tuna 8p
Hosomaki Cucumber 8p
Hosomaki Pickled Radish 8p

GREEDY COMBO 4,400/-

Nigiri Salmon 3p
Nigiri Tuna 3p
Grilled Salmon Roll 8p
Grilled Chicken Teriyaki Roll 8p
Futomaki Salmon&Avo 5p
Gunkan Salmon&Avo 3p

CLASSIC NIGIRI 1,650/-

Nigiri Salmon, Tuna, RedSnapper,
Squid, Octopus, Prawn 1p each
Gunkan Negitoro Salmon 2p

NIGIRI & GUNKAN MINI COMBO 1,750/-

Nigiri Salmon, Tuna, Prawn 2p each
Gunkan Salmon&Avocado 4p

NIGIRI & HOSOMAKI MINI COMBO 1,650/-

Nigiri Salmon 6p
Hosomaki Avocado, Cucumber, Carrot 4p each

FUSION (8pcs)

Salmon Aburi Wasabi Mayo Roll 1,800/-

Salmon Cheesy Onion Roll 1,800/-

Grilled Tuna Wasabi Mayo Roll 1,400/-

Chicken Teriyaki Mayo Roll 1,250/-

Crabstick Chili Mayo Roll 1,350/-

Grilled Salmon Chili Mayo Roll 1,500/-

Chili Mayo Veg Roll 1,050/-



ALCOHOL

BEER

BILA SHAKA	500/-
CHEZ GUERRILLA	500/-
DIRE STRAITS	500/-
DIRTY HAIRY	500/-
JUA KALI	500/-
TUSKER LAGER	400/-
TUSKER LIGHT	400/-
TUSKER MALTS	400/-
WHITE CAP	400/-

COCKTAIL

AMERICAN LEMONADE	800/-
CUBA LIBRE	800/-
GIN TONIC	800/-
HIGH BALL	800/-
MOJITO	800/-
SAKE PASSION FRUIT JUICE	850/-
SAKE TONIC	850/-
TEQUILA SUNRISE	900/-
STRAWBERRY DAIQUIRI	850/-
SCREWDRIVER	850/-
MARGARITA CLASSIC	900/-
LONG ISLAND	1,000/-
WHISKY SOUR	850/-

SPIRITS

GIN GORDON'S 60ML	600/-
RUM HAVANA CLUB 60ML	700/-
TEQUILA CAMINO 60ML	700/-
VODKA SMIRNOFF 60ML	600/-
WHISKY JAMESON 60ML	700/-

NON - ALCOHOL

FRESH JUICE

MANGO JUICE	400/-
ORANGE JUICE	400/-
PASSION JUICE	400/-

MOCKTAIL

MINT COOLER	550/-
VIRGIN STRAWBERRY DAIQUIRI	550/-
DAWA	550/-
LEMONADE	550/-
MANGO MOJITO	550/-
PASSION&TONIC	550/-
SOUTHERN GINGER	550/-

SODA 300/-

COCA COLA, COCA COLA ZERO,
FANTA ORANGE, GINGER ALE, KREST,
SODA WATER, SPRITE, TONIC WATER

WATER

MAYERS SPARKLING WATER	350/-
MAYERS STILL WATER	350/-

TEA

JAPANESE GREEN TEA	400/-
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WINE LIST

~ White Wine ~

VENDEVAL SAUVIGNON BLANC (CHILE)

Bottle Kes3,900/- , Glass Kes850/-

Elegant aromas, with: Herbal tones well assembled with citric notes, some white peaches and green apples. The mouth is fresh, juicy and very tasty. A medium body with good persistence and a very pleasant aftertaste.

FLAGSTONE CHARDONNAY (SOUTH AFRICA)

Bottle Kes3,700/- , Glass Kes800/-

Lime and grapefruit flavours follow through on the palate, complemented by a balanced acidity and lingering aftertaste. Zesty citrus aromas combine with dried peach and apricot.

HARDYS CHARDONNAY (AUSTRALIA)

Bottle Kes4,100/- , Glass Kes900/-

Fresh & Fruity! The palate, exhibits juicy fruit characters of: white peach, yellow nectarine and subtle hints of vanillin.

On the bouquet, lifted tropical and stone fruit characters of: peach, melon and pineapple. This Chardonnay is dry, but not full-bodied.

~ Red Wine ~

VENDEVAL CABERNET SAUVIGNON (CHILE)

Bottle Kes3,900/- , Glass Kes850/-

Aromas, of: of cherries, blackcurrants and strawberries. Medium-bodied in palate, with a solid structure, an acidity that is nicely balanced, firm with sweet round tannins, and a smooth fruity finish.

FLAGSTONE MERLOT (SOUTH AFRICA)

Bottle Kes3,700/- , Glass Kes800/-

On the palate, sweet, spicy undertones and well balanced wood structure!

The aromas are a mixture of, bright red fruit and mint.

ZONIN MONTEPULCIANO D' ABRUZZO MONTEPULCIANO (ITALY)

Bottle Kes4,100/- , Glass Kes900/-

A broad bouquet, with well-defined scents of bitter almonds against a faint background of wild berries.

The nose yields delicate nuances of: leather and hearth, intermingled with hints of bramble berries.

The palate, driven by a robust alcoholic vein, holds fullness and austerity in perfect counterpoint!