

SPECIALTY COCKTAILS

5 SPICE OLD FASHIONED | 13

old forrester bourbon, 5 spice reduction, orange, luxardo cherry, angostura bitters

FROZEN HIBISCUS MARGARITA | 13

el jimador silver tequila, hibiscus, lime, agave

PEAR & LYCHEE | 14

grey goose pear, fuji apple sake, lychee, lime

SINGAPORE SLING | 13

ford's gin, cherry heering, b nedictine, cointreau, pineapple, lime, angostura bitters

SAMURAI SWORD | 15

toki japanese whiskey, combier p che, aerpol, star anise ginger, lemon

YUZU GIMLET | 14

belvedere vodka, luxardo maraschino liqueur, yuzu, grapefruit, lime, ginger

JAPANESE HIGHBALL

Experience the art of the Japanese Highball
Japanese Whiskey, Hand-Cut Ice, Q Soda Water

TOKI | 17

blend of Chita grain, Yamazaki and Hakushu single malts

NIKKA "PURE" | 25

blended from existing 10 yr. old casks sweeter and fruitier in profile

HAKUSHU 12YEAR | 30

single malt with rich flowery flavors and a slight hint of oak

NIKKA 17YEAR | 48

blended single malts aged more proportionately in sherry casks

NIKKA 21YEAR | 56

inviting and complex mix of oak, smoke, and toffee sweetness

*inquire about availability of additional Japanese whiskeys

BEERS

SAPPORRO PREMIUM | 6

ASAHI "BLACK" LAGER | 8.5

HITACHINO YUZU LAGER | 10

FOUR CORNERS "LOCAL BUZZ" | 6

KIRIN LIGHT | 6

HITACHINO WHITE ALE | 9

LAKEWOOD IPA | 6

STELLA ARTOIS | 6

MILLER LITE | 5.5

SHOCHU

Shochu is a clear Japanese spirit that is commonly distilled from sweet potato, barley, wheat or rice

GANKUTSUOU "RICE" | 12

BENOOKKO "SWEET POTATO" | 14

TOWARI "BUCKWHEAT" | 12

FLIGHT OF ALL 3 | 22

AFTER DINNER

FONSECA BIN 27 | 8

TAYLOR FLADGATE 10 YEAR TAWNY | 10

TAYLOR FLADGATE 20 YEAR TAWNY | 14

ROYAL TOKAJI 5 PUTTONYOS | 14

KRACHER "BEERENAUSLESE" | 12

SAKE

GLASS / CARAFE / ½ BOTTLE / BOTTLE

JUNMAI/HONJOZO - 30% OR MORE OF THE RICE IS MILLED AWAY BEFORE BREWING

FUKUCHO "FORGOTTEN FORTUNE" JUNMAI 36 / 68
medium to full body, earthy notes

KARIHO NAMAHAJE "DEVIL'S MASK" JUNMAI 12 / 28
ripe fruit, full body

ICHINOKURA "TARU" JUNMAI 58
aged in cedar cask, ripe apple and pear, full body

YUHO "ETERNAL EMBERS" JUNMAI 68
1 year aged, rich and complex, nuts and fig

JUNMAI GINJO/GINJO

GLASS / CARAFE / ½ BOTTLE / BOTTLE

40% OR MORE OF THE RICE IS MILLED AWAY BEFORE BREWING

RIHAKU SHUZO "WANDERING POET" JUNMAI GINJO 38 / 75
bright, ripe honeydew, medium body

WATARI BUNE "THE 55" JUNMAI GINJO 80
floral, fruit forward and complex

MASUMI "MIRROR OF TRUTH" GINJO 12 / 28 78
floral notes, melon, medium body

NARUTOTAI NAMA GENSHU GINJO 68
unpasteurized, luscious fruit, dry finish

YUKI NO BOSHA "CABIN IN THE SNOW" JUNMAI GINJO 12 / 28 78
fruit forward, soft, dry finish

KAKU-REI JUNMAI GINJO 74
aromatic, notes of banana and pear

JUNMAI DAIGINJO/DAIGINJO

GLASS / CARAFE / ½ BOTTLE / BOTTLE

50% OR MORE OF THE RICE IS MILLED AWAY BEFORE BREWING

TAKATENJIN "SOUL OF THE SENSEI" JUNMAI DAIGINJO 98
notes of honeydew and cantaloupe

KONTEKI "TEARS OF DAWN" DAIGINJO 14 / 32 79
rich, tropical fruit, full body

SHIMIZU NO MAI "PURE DUSK" JUNMAI DAIGINJO 30 / 78
delicate, bright pear, green apple

TEN TO CHI "HEAVEN-EARTH" JUNMAI DAIGINJO 15 / 34 82
rich tropical fruit, complex

WAKATAKE "DEMON SLAYER" JUNMAI DAIGINJO 38 / 95
bright, melon and peach

SHIMIZU NO MAI "PURE NIGHT" JUNMAI DAIGINJO PREMIUM 190
melon, peach, layers of flavor

KIRINZAN "KAGAYAKI" DAIGINJO 245
bottled only twice per year, elegant, complex

SPECIALTY

GLASS / CARAFE / ½ BOTTLE / BOTTLE

NIGORI & INFUSED WITH FLAVOR, SOME DRY, SOME SWEET

JOTO "THE BLUE ONE" NIGORI 9 52
creamy texture, dry

ICHINOKURA "HIMEZEN UME" HONJOZO PLUM SAKE 12 / 28 40
fruit forward, dry

SHO CHIKU BAI "SILKY MILD" NIGORI 6 / 11 22
creamy texture, sweet

SAKE FLIGHT | 15

KARIHO NAMAHAJE "DEVIL'S MASK" JUNMAI

YUKI NO BOSHA "CABIN IN THE SNOW" JUNMAI GINJO

KONTEKI "TEARS OF DAWN" DAIGINJO

HOT TEA (serves 2) | 8

GUNPOWDER PREMIUM

traditional green, stored in balls of leaves resembling gunpowder pellets

DAMMANN SMOKY LAPSANG

mild smoky fragrance, delicate

OOLONG CARAMEL

savory caramel aromas, notes of rich toffee

DARJEELING BLACK TEA

delicate flavor of almond and peach

CAMOMILLE

mild, floral taste, very calming

VERT L'ORIENTAL

green tea with essence of passion fruit, peach and strawberry

JAPON GENMAICHA BIO

bancha green tea, roasted rice, toasted corn aromas

NIGIRI (2pc) / SASHIMI (3pc)

TUNA | 9/14

SNOW CRAB | 10/15

ESCOLAR | 8/12

SWEET SHRIMP | 14/21

SALMON | 8/12

WAGYU | MP

SALMON ROE | 9/14

FOIE GRAS | 16

UNAGI EEL | 10/15

OCTOPUS | 8/12

SMOKED SALMON | 9/14

SCALLOP | 9/14

HAMACHI | 9/14

SEA URCHIN | MP

SEA BREAM | 9/14

TORO | MP

SIGNATURE KURUDO & SASHIMI

UNI & OYSTER SHOOTERS | 15

quail egg, sake, ponzu, caviar

TUNA KURUDO | 15

baby wild arugula, olive oil, seaweed, mandarin

RED BREAM | 15.5

sashimi style, passion fruit, yuzu, truffle essence, shichimi

HAMACHI KURUDO | 16

yellowtail, smoked ponzu, apple, jalapeño, cilantro

TROPICAL SASHIMI | 16.5

mango, jalapeño, strawberry, lemon zest, ponzu, wasabi tobiko

CRISPY RICE | 14

spicy tuna or salmon with Asian pear

ALPINE BAY OYSTERS (4 pieces) | 18

cucumber gazpacho, wasabi granita, ikura

TORO TARTAR | 24

caviar, lotus root crisp, yuzu soy dressing

TEMPURA

SEASONAL VEGETABLES & TOFU | 17

traditional tempura sauce

STUFFED JALAPEÑO | 14

snow crab, cream cheese

TIGER PRAWN | 17.5

lotus root, yuzu soy

ROCK SHRIMP | 25

chili mayo, sea salt

CANADIAN LOBSTER | MP

wasabi mayo, spicy ponzu

KAI SIGNATURE MAKI

SUSHI "STEVE" ROLL | 18

spicy tuna, jalapeño, cucumber, snow crab, avocado, crispy lotus root

SEAFOOD DYNAMITE | 17

scallop, crawfish, snow crab, avocado, cucumber

HAMACHI TEMPURA | 16

pickled jalapeño, cream cheese, bonito flakes, cilantro, soy paper

HURRICANE | 17

shrimp tempura, avocado, cucumber, spicy tuna, kataifi

KAI CUCUMBER ROLL | 18

tuna, salmon, snow crab, shrimp, avocado, jalapeño, Kai vinaigrette

ROYAL ROLL | 50

bluefin toro, myazaki wagyu, truffle, caviar, fresh wasabi

CLASSIC MAKI ROLLS OR TEMAKI

CALIFORNIA | 11

snow crab, cucumber, avocado

VEGETABLE | 11

cucumber, asparagus, roasted red pepper, baby gem lettuce, avocado

SPICY TUNA | 12

tuna tartar, spicy Asian sauce, cucumber, avocado, tempura flakes

SHRIMP TEMPURA | 13

avocado, cucumber, snow crab

PHILADELPHIA | 12

smoked salmon, cucumber, cream cheese, avocado

RAINBOW | 15

snow crab roll, tuna, salmon, yellowtail, 3 way tobiko

SOFT SHELL CRAB | 15

avocado, cucumber, tobiko, kaiware, soy paper

DRAGON | 15

snow crab, avocado, cucumber, unagi eel, tempura flakes

DIM SUM

PORK & SHRIMP GYOZA | 12

toasted sesame sauce, shichimi

DIM SUM DELIGHTS | 15

wild mushroom, shrimp, duck, scallop

SHANGHAI SOUP DUMPLINGS | 18

lobster, pork, chive, soy

*Consuming any raw or undercooked animal protein including meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at the greatest risk of illness from consuming these ingredients and should only eat these items fully cooked. If unsure of your risk, please consult a physician.

SNACKS & SOUPS

SAUTÉED SPICY OR STEAMED EDAMAME | 7

sea salt

BLISTERED SHISHITO PEPPERS | 7

sea salt

SAIKYO MISO SOUP | 7

tofu, wakame, hijiki, scallion

EGGPLANT MISO | 9

crispy angel hair, celery cress

CRISPY CALAMARI | 9.5

jalapeño, scallion, lime, sweet chilli sauce

PORK RIBS | 13

sweet bean sauce, spring onion, ginger

ASIAN STYLE AHI TUNA PIZZA | 13.5

wasabi, kabayaki, truffle oil, micro cilantro

BONE MARROW TERIYAKI | 15.5

ginger teriyaki, spring onion, melba toast

FOIE GRAS TRIO | 19.5

dumpling in soy skin, seared with eel sauce, crème brûlée

WAGYU BEEF TATAKI | MP

hot stone, garlic chips, lemon soy, tarragon perfume

SALADS

SEAWEED SALAD | 8

chuka wakame, sesame

BABY KALE | 9

blood orange, bubu arare, yuzu miso dressing

KAI SALAD | 12.5

napa cabbage, grilled chicken, asian vinaigrette, wonton crisp

SOFT SHELL CRAB | 14

baby gem lettuce, sweet chilli, sesame, celery cress

ROBATA

SEAFOOD

MACKEREL | 16.5

charred cherry tomato "salsa"

SALMON | 17.5

yuzu miso, lime

KING SCALLOP | 18

bacon wrapped, togarashi

MADAGASCAR PRAWN | 21.5

yuzu soy, jalapeño

KING CRAB | 26

ponzu lime butter, ito togarashi

HAMACHI OR SALMON KAMA | 14.5

truffle ponzu, daikon oroshi

VEGETABLES

OKRA | 8

shichimi pepper, orange ponzu

JAPANESE POTATO | 8

wasabi mayo, tonkatsu

BROCCOLINI | 8

sesame dressing

ASPARAGUS | 8

wafu, sesame

KING OYSTER MUSHROOM | 9

bacon wrapped

MEAT & POULTRY

CHICKEN WINGS | 10

lime, arajio

TERIYAKI CHICKEN | 11

spring onion, sesame

CHICKEN TSUKUNE | 11

ginger, scallion

TEXAS QUAIL | 12.5

pink ume sauce

MUSCOVY DUCK BREAST | 13.5

hoisin soy

LAMB CHOP | 21

Korean bbq sauce, kimchi (2pc)

LAMB TSUKUNE | 11.5

soy

PORK BELLY | 15.5

spicy soy, sesame

WAGYU SHORT RIB | 16.5

sweet soy, togarashi

BEEF TENDERLOIN | 21

sesame sweet chili, oroshi

MIYAZAKI WAGYU STRIP LOIN | 75

truffle ponzu (MINIMUM 3oz)

*Consuming any raw or undercooked animal protein including meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at the greatest risk of illness from consuming these ingredients and should only eat these items fully cooked. If unsure of your risk, please consult a physician.

SIGNATURE DISHES

MISO BRONZED BLACK COD | 37

gari, atari goma

CHILEAN SEA BASS | 39

black bean, ponzu butter, hajikami

RIBEYE | 37

shiso chimichurri, soy glazed eggplant and shiitake

THAI RED CURRY

with lychee

Seafood | 27.5

Chicken | 24

Vegetables & Tofu | 21

TINA'S FLAMING PEKING DUCK | 95

traditional style, pancakes, cucumber, green onion
(we request 24 hours notice)

RICE & NOODLES & MORE

YAKI SOBA | 14.5

wild mushrooms, ginger, scallion (add chicken \$5)

BACON & KIMCHI FRIED RICE | 16.5

spring onion, cilantro, fried egg (add chicken \$5)

KAI PHAD THAI | 22.5

KAI take on classic phad thai, skirt steak, rice noodles, broccolini

OXTAIL & BONE MARROW FRIED RICE | 23.5

KAI signature classic

FOIE GRAS DUCK RICE | 24.5

duck confit, shimeji mushroom, seared foie gras

SIDES

STEAMED JASMINE RICE | 6

sesame seeds

TRUFFLE POTATO | 8

thick cut fries, truffle oil

STEAMED BOK CHOY | 8.5

ginger, light soy

WOK FRIED VEGETABLES | 9.5

garlic, soy

DESSERTS

MOCHI ICE CREAMS (choice of 3) | 8

matcha, red beans, berries, chocolate, coffee

COCONUT PANNA COTTA | 9

rice crispy, blackberry, passion fruit

YUZU CHEESECAKE | 10

watermelon sorbet, sugar opalines, meringue

SESAME CHOCOLATE | 11

miso caramel, green tea ice cream, air cake

EXOTIC ASIAN FRUITS (for sharing) | 12 PER PERSON

tea smoke, sorbets and sesame seed tuile (2 persons minimum)

KAI SPECIAL BRUNCH

served Sunday 12 noon - 4:00pm

HALF PRICE ALL ROSE WINE + SPARKLING

TEMPURA FRENCH TOAST | 14

mango, banana, coconut, jasmine maple syrup

CHICKEN & WAFFLE | 15.5

karaage style, son in law egg, tamarind sauce

DUCK HASH | 16

spinach, poached egg, hoisin potato, duck fat hollandaise

OKONOMIYAKI | 16.5

japanese omelet, seafood, bacon, cheese, green onion

OMAKASE [8 courses] | 125 / per person

using the freshest and finest ingredients, our chefs
prepare a special menu to experience KAI

*Consuming any raw or undercooked animal protein including meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at the greatest risk of illness from consuming these ingredients and should only eat these items fully cooked. If unsure of your risk, please consult a physician.

WINE LIST

SPARKLING

Belstar Prosecco, Italy	11	44
Louis De Grenelle Brut Rosé	14	56
Gloria Ferrer Blanc de Blanc, Sonoma		58
JCB "No.21" Brut Burgundy	15	60
Haute Couture Brut Rosé, France		64
Henriot Brut, Champagne	18	89
Veuve Clicquot	22	94
Delamotte Blanc De Blanc		115
Ruinart Brut Rosé		148
2006 Dom Perignon		225

ROSÉ, CRISP & AROMATIC WHITES

Tenet "Le Fervent" Rosé, France	13	52
Sokol Blosser "Pinot Noir" Rose, Oregon		54
Miraval Rosé, Provence	13	52
Domäne Wachau "Gruner Veltliner", Austria	12	48
Tiefenbrunner Pinot Grigio, Italy	11	44
Calera Viognier, Central Coast		56
Craggy Range "Te Muna" Sauvignon Blanc, NZ		52
St. Supéry Sauvignon Blanc, Napa Valley	12	48
Groth Sauvignon Blanc, Napa Valley		52
Domaine Cherrier Sancerre, Loire Valley	15	60
August Kesseler "Kabinett" Riesling (Off Dry), Germany	11	44
Von Hovel "Single Vineyard" Kabinett Riesling, Germany		58
Dr. Thanisch "Doctor Vineyard" Riesling, Mosel		72
Hugel "Gentil" (Gewurz, Riesling Blend), Alsace	11	45
Abbazia Di Novacella "Kerner", Alto Adige		60

CHARDONNAY & FULL BODIED WHITES

Stags' Leap Chardonnay, Napa Valley		60
Bouchard "St. Véran" Chardonnay, Burgundy	15	60
Trefethen Chardonnay, Napa Valley	17	70
Cakebread Chardonnay		79
Nickel & Nickel "Truchard" Chardonnay		85
François Carillon Puligny-Montrachet, France		125

LIGHT TO MEDIUM BODIED REDS

Izadi Reserva "Tempranillo", Rioja	13	52
Domaine Ruet "Morgon" Cru Beaujolais		52
Patz And Hall Pinot Noir, Sonoma Coast		72
Roco "Gravel Road" Pinot Noir, Oregon	14	56
Pali "Rivera" Pinot Noir, Sonoma Coast	15	60
Etude "Grace Benoist Ranch" Pinot Noir, Carneros	18	72
En Route Pinot Noir, Russian River		88
Ken Wright "Shea Vineyard", Oregon		98
Faiveley Gevrey-Chambertin, Burgundy		110
Angulo Innocenti Malbec, Argentina	12	48

FULL BODIED REDS

Beaucastel "Coudoulet" (Grenache/Syrah), France		56
Charles Smith "Substance" Cabernet, WA	12	48
Neyers Zinfandel, California		52
Orin Swift "Machete", California		95
Fess Parker Syrah, Santa Barbara	14	58
Oberon Cabernet, Napa Valley	15	60
Trefethen "Estate" Merlot, Napa Valley		64
Chappellet "Mountain Cuvée", Napa Valley	18	75
Cain "Concept" Cabernet, Napa Valley		94
Hall Cabernet, Napa Valley	21	88
Duckhorn "Howell Mountain" Red, Napa Valley		110
Caymus Cabernet, Napa Valley		158
Cade "Howell Mountain" Cabernet, Napa Valley		198
Odette "Stag's Leap" Cabernet, Napa Valley		255