

# Lunch

## LUNCH BENTO

*Served with miso soup and salad*

**\*Galbi Bento "Korean BBQ"** \$28

3pc Nigiri, California or Salmon roll and tempura

**\*Miso Salmon Bento** \$28

3pc Nigiri, California or Salmon roll and tempura

**\*Chicken Karaage Bento** \$28

3pc Nigiri, California or Salmon roll and tempura

**\*Kai Sushi Bento** \$35

3pc Nigiri, 3pc Sashimi, California or Salmon roll and tempura

**\*Nigiri Omakase** \$42

7pc Nigiri Chef's choice and California or Salmon roll

**\*Sashimi Omakase** \$42

9pc Sashimi Chef's choice and California or Salmon roll

## LUNCH NOODLES

Add Nori Taco

\$5

Add Regular Maki

\$6

**Kamo Nanban Soba** \$19

Duck breast with noodles in a dashi soup

**Nagasaki Champon Ramen** \$21

Ramen with seasonal vegetables

**Spicy Champon Ramen** \$21

Spicy ramen with seasonal vegetables

## LUNCH BOWLS

**\*Poke Tuna Don** \$26

Blue Fin Tuna and avocado over a bed of rice with donburi sauce

**\*Salmon Avocado Don** \$24

Sockeye Salmon and avocado over a bed of rice with donburi sauce

**\*Chirashi Don** \$28

Assorted fish and seaweed over a bed of rice with donburi sauce

**Bibimbap**

Korean dish with a bed of rice, topped with vegetables and fried egg. Served with a side of gochujang sauce

**Tofu** \$18

**Chicken** \$18

## ROLL COMBOS

**Nori Taco + Regular Roll** \$16

**Nori Taco + Special Roll** \$22

Omakase by Kai



\*ITEMS MARKED WITH AN ASTERISK\* MAY BE SERVED RAW OR UNDERCOOKED; CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

# Appetizers

## T S U M A M I

### \*Toro Tartare

2pc served on a seaweed chip

\$16

### Shishito Peppers

\$9

### \*Hamachi Jalapeno

\$18

### Edamame w/ salt

add spicy garlic sauce for \$1

\$6

### \*Scallop Ceviche

\$20

### Seaweed Salad

\$7

### \*Albacore Crispy Onion

\$16

### House Salad

\$8

### \*Screaming Tuna Salad

Tuna tataki on a bed of daikon salad  
with seaweed salad

\$21

### Kai Miso Soup

\$7

### Hamachi Kama

\$18

### Miso Soup

\$4

## A G E M O N O

### Chicken Karaage

\$14

### Sweet Potato Tempura

\$8

### Idako Karaage

Baby octopus fried

\$18

### Ebi Nasu Tempura

Chopped shrimp stuffed eggplant

\$16

### Kaki Fry

Fried oyster 5pc

\$14

### Ebi Tempura

Fried shrimp 3pc

\$9

### Calamari Karaage

\$16

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# Omakase

## OMAKASE PREMIUM

\$149

\*Sunomono Salad  
\*Seasonal Appetizers  
\*Otsukuri ~ 7pc Sashimi  
\*Sushi ~ 9pc Nigiri  
\*Nori Taco  
Shokuji ~ Sukiyaki Wagyu or Ochazuka  
Dessert

## OMAKASE CLASSIC

\$86

Chef's House Salad  
\*Otsukuri ~5pc Sashimi  
\*Sushi ~ 7pc Nigiri  
\*Nori Taco  
\*Shokuji ~ Mini Bara Chirashi, Kai Miso & Zukemono  
Dessert

## SASHIMI MORIAWASE

\$86

Chef's House Salad  
\*Otsukuri ~ 12pc Sashimi  
\*Nori Taco  
\*Shokuji ~ Mini Bara Chirashi, Kai Miso & Zukemono  
Dessert

## NIGIRI OMAKASE

\$72

Chef's House Salad & Miso Soup  
\*Sushi ~ 12pc Nigiri  
\*Special Roll  
Dessert

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# Dinner Bento

## SUSHI BENTO \$52

\*4pc Nigiri, \*3pc Sashimi, Special Roll, Tempura, Salad and Miso

## MISO SALMON \$52 ~Grilled Marinated Salmon Filet

\*3pc Nigiri, Special Roll, Tempura, Salad and Miso

## HAMACHI KAMA \$52 ~ Grilled Yellowtail Cheek

\*3pc Nigiri, Special Roll, Tempura, Salad and Miso

## KAMO NANBAN \$52 ~ Duck Breast Soba Noodle Soup

\*3pc Nigiri, Special Roll, Salad and Miso

## GALBI \$52 ~ Mirinated Korean Short Ribs

Special Roll, Salad and Miso

## WAGYU SUKIYAKI \$52 ~ Japanese sweet and savory hot pot

Special Roll, Salad and Miso

## CHICKEN KARAAGE \$52 ~ Japanese Style Fried Chicken

\*3pc Nigiri, Special Roll, Tempura, Salad and Miso

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# Donburi

## DONBURI BOWL

*Rice Bowl served with Salad, Miso, Zukemono and Donburi Sauce*

*TORO AVOCADO DON	\$48
*TEKKA DON	\$46
*SALMON IKURA DON	\$44
*SALMON AVOCADO DON	\$36
UNAGI DON	\$36
*CHIRASHI DON	\$42
*KAISEN CHIRASHI DON	\$72

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# Okonomi

	NIQIRI 1PC	SASHIMI 2PC
*Tuna Akami	5	10
*Albacore Tuna	3.5	7
*Toro Fatty Tuna	6	12
Waygu	12	-
*Madai Seabream	5	10
*Kinmedai Alfonsino	7	14
*Hamachi Yellowtail	5	10
*Kanpachi Amberjack	5	10
*Hirame Flounder	5	10
*Mushi Tako Octopus	4	8
*Ikura Salmon Roe	6	12
*Tobiko Flying Fish Roe	4	8
*Uni Sea Urchin	18	30
*Hotate Scallop	5.5	10
*Sake Salmon	4	8
*Salmon Belly	6	12
*King Salmon	5	10
Ebi	4	8
*Botan Ebi	8	-
*Saba Mackerle	6	12
Anago Saltwater Eel	6	11
Unagi Freshwater Eel	4.5	9
Matsuba-Gani Snow Crab	6	12

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# Special Rolls

## \* RAINBOW \$17

Kani, Cucumber, Avocado inside with Tuna, Salmon, Hamachi and Avocado on top

## \* SCREAMING TUNA \$18

Spicy Tuna, Ebi Tempura inside with Seared Tuna, Masago, Daikon Salad, Green Onions and "O" Sauce on top

## BLACK TARANTULA \$17

Soft Shell Crab, Blue Crab Salad, Avocado, Masago and Cucumber

## \* TOTORO \$18

Toro, Tuna, Green Onions, Masago, Cucumber, Carrot and Homemade Tamago with Daikon Wrap

## GODZILLA \$17

Blue Crab Salad, Tempura Shrimp inside with Tempura Unagi, Avocado and Eel Sauce on top

## \* MT. FUJI \$18

Flash Fried California Roll topped with Spicy Scallop, Spicy Salmon and Avocado

## \* ISOBE AGE \$18

Salmon, White Fish, Avocado, Green Onion, Cream Cheese Deep Fried, topped with Age Sauce

## \* 15 SEABOARD ROLL \$16

Spicy Salmon, Cucumber inside with Seared Salmon, Avocado, Edamame Mousse and Lemon Aioli on top

## \* ALOHA ALBACORE \$17

Spicy Tuna, Ebi Tempura inside with Albacore, Avocado, Crispy Onion and Spicy Eel Sauce on top

## GOLDEN BRIDGE \$15

Kinpira Carrot, Kampyo inside with Sweet Potato Mousse, Mango and Ginger Dressing on top

## \* SCARY JULIE \$18

Spicy Scallop, Tempura bits inside with Salmon, Crab, Whitefish and Jalapeno on top

## SSAM ROLL \$15

Buckwheat Noodle, Cucumber, Carrot, Lettuce and Takuan wrapped in Kelp with Chogochujang Sauce

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# Rolls

## PREMIUM

*Hotate Scallop with Masago Mayo	\$12
*Spicy Scallop with Masago Mayo	\$12
*Uni (Temaki or Nori Taco only)	\$18
Unagi Cucumber (or) Avocado	\$10
*Negi Toro	\$12
*Negi Toro with Uni & Caviar (Temaki or Nori Taco only)	\$24
*A5 Wagyu with Uni & Caviar (Temaki or Nori Taco only)	\$25

## CRISPY RICE

*Comes with 5pc*

*Spicy Tuna	\$18
*Hamachi Jalapeno	\$18
*Spicy Salmon	\$16

## REGULAR

*Tuna	\$8	*Tuna Avocado (or) Cucumber	\$9
*Salmon	\$6	*Salmon Avocado (or) Cucumber	\$7
*Negi Hamachi	\$8	Cucumber, Shiso, Ume Plum	\$7
*Spicy Tuna	\$9	Avocado (or) Cucumber	\$5
*Spicy Salmon	\$7	Blue Crab Salad	\$9
*Hamachi Jalapeno	\$8		

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# Further

## DESSERTS

*Dessert flavors and options vary frequently. Ask your server for today's options.*

Brookie \$12

Ice Cream \$8

Mochi \$8

Cheesecake \$13

## NIGHTCAP

### I FEEL FINE \$20

Cognac, Creme de Cacao, Fresh Cream, Nutmeg

### MIDNIGHT CRUSADE \$18

Fernet Branca, Rye Bourbon, Luxardo, Chocolate Bitters

### DEATH OF A STRAWBERRY \$15

White Chocolate Liqueur, Vanilla Vodka, Creme de Cacao, Strawberry

### SWAN SONG \$17

Gin, Maraschino Liqueur, Green Chartreuse, Fresh Lime, Simple Syrup

## BEVERAGES

Coke 3.5

Coke Zero 3.5

Sprite 3.5

Ginger Ale 3.5

Sweet Tea 3.5

Unsweet Tea 3.5

Lemonade 3.5

San Pellegrino 4

Coffee 3

Green Tea 3

Omakase by Kai

