

# Lunch

## LUNCH BENTO

*Served with miso soup and salad*

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

3pc Nigiri, California or Salmon roll and tempura mix

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

3pc Nigiri, California or Salmon roll and tempura mix

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

3pc Nigiri, California or Salmon roll and tempura mix

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

4pc Nigiri, 3pc Sashimi, California or Salmon roll and tempura mix

### **\*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

### **Nagasaki Champon Ramen** \$21

Ramen with pork, shrimp, mussels, calamari and seasonal vegetables

### **Spicy Champon Ramen** \$21

Spicy ramen with pork, shrimp, mussels, calamari, and 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

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 COMBO

**Special Roll + Regular Roll** \$23

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

### \*Scallop Ceviche

\$20

### \*Hamachi Jalapeno

\$18

### \*Albacore Crispy Onion

\$16

### \*Sashimi Sampler

2pc Tuna, 2pc Salmon,  
1pc Hamachi & 1pc daily Snapper

\$36

### \*Screaming Tuna Salad

Tuna tataki on a bed of daikon salad  
with seaweed salad

\$21

### \*Sashimi Medium

12pc chefs choice

\$58

### Hamachi Kama

\$18

### Shishito Peppers

\$9

### \*Sashimi Deluxe

24pc chefs choice

\$120

### Edamame w/ salt

add spicy garlic sauce for \$1

\$6

## A G E M O N O

### Chicken Karaage

\$14

### Sweet Potato Tempura

\$8

### Kaki Fry

Fried oyster 5pc

\$14

### Ebi Nasu Tempura

Chopped shrimp stuffed eggplant

\$16

### Calamari Karaage

\$16

### Ebi Tempura

Fried shrimp 3pc

\$9

## S O U P & S A L A D

### Miso Soup

\$4

### Seaweed Salad

\$7

### Kai Miso Soup

\$7

### House Salad

\$8

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# Omakase

## OMAKASE PREMIUM

\$149

\*Sunomono Salad

\*Seasonal Appetizers

\*Otsukuri ~ 7pc Sashimi

\*Sushi ~ 9pc Nigiri

\*Nori Taco

Shokuji ~ Sukiyaki Wagyu or \*Fish Roe Bowl

Dessert

## OMAKASE CLASSIC

\$86

Chef's House Salad

\*Otsukuri ~5pc Sashimi

\*Sushi ~ 7pc Nigiri

\*Nori Taco

\*Shokuji ~ Mini Bara Chirashi, Kai Miso & Zukemono

Dessert

## NIGIRI OMAKASE

\$69

Chef's House Salad & Miso Soup

\*Sushi ~ 9pc Nigiri

\*Special Roll

Dessert

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# Dinner Entree

## SUSHI BENTO \$52

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

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

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

## HAMACHI KAMA BENTO \$52 ~ Grilled Yellowtail Collar

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

## GAJB BENTO \$52 ~ Mirinated Korean Short Ribs

Special Roll, Salad and Miso

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

Special Roll, Salad and Miso

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

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

## NAGASAKI CHAMPON RAMEN \$27

~ add Special Roll \$37

Regular or Spicy Ramen with Pork, Shrimp, Mussels, Calamari and a side of Tempura Shrimp & Vegetables

## BIBIMBAP

~Chicken \$21

~Tofu \$19

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# Donburi

## DONBURI BOWL

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

\*TORO DON \$52

\*TEKKA DON \$46

\*SALMON IKURA DON \$44

\*SALMON AVOCADO DON \$36

UNAGI DON \$36

\*CHIRASHI DON \$42

\*KAISEN CHIRASHI DON \$52

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# Okonomi

## NIGIRI & SASHIMI 2PC

*TUNA AKAMI	10
*ALBACORE TUNA	7
*TORO FATTY TUNA	12
WAYGU { <u>IPC</u> }	12
*MADAI SEABREAM	10
*KINMEDAI ALFONSINO	14
*HAMACHI YELLOWTAIL	10
*KANPACHI AMBERJACK	10
*HIRAME FLOUNDER	10
*MUSHI TAKO OCTOPUS	8
*IKURA SALMON ROE	12
*TOBIKO FLYING FISH ROE	8
*UNI SEA URCHIN { <u>IPC</u> }	18
*HOTATE SCALLOP	10
*SAKE SALMON	8
*SALMON BELLY	9
*KING SALMON	10
EBI	8
*BOTAN EBI { <u>IPC</u> }	8
*SABA MACKEREL	12
ANAGO SALTWATER EEL	11
UNAGI FRESHWATER EEL	9
MATSUBA-GANI SNOW CRAB	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, Salmon, Tamago, Kampyo, Cucumber, Masago and Shrimp Tempura with a Daikon wrap

## GODZILLA \$17

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

## DANCING EEL \$18

Unagi, Cucumber and Spicy Crab inside, topped with Avocado, Eel Sauce and Truffle Aioli

## ROLLS - ROYCE \$24

Blue Crab, Shrimp Tempura and Cream Cheese inside, topped with Waygu, Scallions, Eel Sauce and Truffle Aioli

## \* 15 SEABOARD ROLL \$16

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

## \* SALMON LOCO \$16

Spicy Tuna and Cucumber inside, topped with Salmon, Avocado, Spicy Mayo, Crunch and Green Onions

## \* NARUTO \$18

~No Rice~ Cucumber Wrap with Salmon, Spicy Tuna Sweet Potato and Garlic Ponzu

## \* 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 Crunch inside with Salmon, Crab, Whitefish and Jalapeno on top

## \* BUBBA GUMP \$17

Shrimp Tempura, Spicy Crab inside with Spicy Tuna, Ebi, Avocado, Eel Sauce and Micro Greens on top

*Onakase by Kai*



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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.*

Ice Cream \$8

Mochi \$8

Cheesecake \$14

House Dessert \$MP

## 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	Iced Green Tea	4
Coke Zero	3.5	Lemonade	3.5
Sprite	3.5	Ginger Beer	4
Ginger Ale	3.5	San Pellegrino	4
Sweet Tea	3.5	Coffee	3
Unsweet Tea	3.5	Hot Green Tea	3

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