
SUSHI ROLL

CALIFORNIA - 20 (6 PCS)

snow crab, yuzu tobiko

SOFT SHELL CRAB ROLL - 19 (5 PCS)

soft shell crab, avocado, cucumber

SALMON AVOCADO - 15 (6 PCS)

lime mayo, watercress

YELLOWTAIL SHISO ROLL - 17 (8 PCS)

yellowtail, snow crab, shiso

CRISPY SHRIMP ROLL - 18 (5 PCS)

shrimp tempura, yamagobo

KAIA ROLL - 15 (8 PCS)

eel, avocado, cucumber

SPICY TUNA - 18 (8 PCS)

spicy mayo, kizami wasabi

SNOW CRAB ROLL - 24 (8 PCS)

hamachi, avocado

Kaia

VEGAN

CHEF SELECTION - 27

aubergine, mushroom, red pepper, inari,
pickled dikon, babycorn, broccoli, avocado,
asparagus

ERYNGII MUSHROOM ROLL - 11 (8 PCS)

mango, asparagus, spicy soy

INARI ROLL - 11 (8 PCS)

takuwan, aubergine, sweet soy

CUCUMBER - 8 (6 PCS)

AVOCADO - 9 (6 PCS)

OSHINKO - 9 (6 PCS)



CALORIE CONTENT

Scan the QR code to find the
calorie content of each dish.

SUSHI MENU

There is a discretionary 14.5% service charge added
to your bill all of which is distributed among
staff. All above prices are inclusive of VAT.

SASHIMI

OTORO - 19

fatty tuna

SAKE - 11

salmon

CHUTORO - 19

semi fatty tuna

SUZUKI - 12

seabass

AKAMI - 15

tuna

HAMACHI - 17

yellowtail

EBI - 10

shrimp

(2 PCS EACH)

SASHIMI PLATTER SELECTION

THREE KINDS - 28

tuna / salmon / seabass

FIVE KINDS - 38

chutoro / salmon / seabass / yellowtail
sweet shrimps

SEASONAL SASHIMI SELECTION - 69

(2 PCS OF EACH KIND)

NIGIRI

OTORO - 19

fatty tuna

SAKE - 11

salmon

CHUTORO - 18

semi fatty tuna

SUZUKI - 13

seabass

AKAMI - 16

tuna

HAMACHI - 17

yellowtail

EBI - 11

shrimp

(2 PCS EACH)

NIGIRI PLATTER SELECTION

SIX KINDS - 32

tuna / salmon / mackerel
shrimp / yellowtail / seabass

NINE KINDS - 47

chutoro / salmon / mackerel / shrimp
yellowtail / seabass / unagi / octopus / squid

TWELVE KINDS - 62

chutoro / yellowtail / salmon / seabass
mackerel / squid / octopus / tobiko
shrimp / uni / eel / tamago

(ALL NIGIRI PLATTERS 1 PC OF EACH KIND)

SPECIALS

OMAKASE SELECTION - 72

Japanese wagyu roll, mixed tartare gunkan,
sake sashimi, otoro nigiri, hamachi nigiri,
botan ebi nigiri, sake nigiri

KAIA TARTARE - 16

mixture of salmon, tuna and seabass,
avocado, served with crispy nori

SALMON TARTARE - 14

truffle miso, myoga, nori, caviar

RAINBOW ROLL - 22 (8 PCS)

snow crab, salmon, yellowtail

LOBSTER ROLL - 32 (6 PCS)

spicy salmon, avocado, shiso mayo

DRAGON ROLL - 22 (8 PCS)

salmon, crispy shrimp tempura,
yamagobo, spicy mayo, unagi sauce

TATAKI

WAGYU BEEF - 21

koji garlic dressing

SALMON - 16

truffle dressing

YELLOWTAIL - 19

spicy ponzu

SAKE FLIGHT - 14

SHIRO MASUMI JUNMAI GINJO

delicate, elegant

BESSEN SEITOKU FUTSUSHU

fresh, crisp

TOKUBETSU TAMAGAWA JUNMAI

rich, nutty

50 ml each

Please let us know if you have any
allergies or dietary requirements, our dishes are
made here and may contain trace ingredients.