



K A I w a i l e a


SUSHI & JAPANESE TAPAS

Welcome to KAI wailea


 KAI wailea is **SUSHI & JAPANESE TAPAS**. Dishes are served *izakaya* style so they are meant to be shared instead of being served in courses. They are served as soon as they are prepared to ensure maximum freshness. KAI wailea **blends traditional Japanese flavors of Sushi and Robata-yaki to the American palate.**

 Whenever possible, KAI wailea uses locally grown and organic ingredients.

 **Robata-yaki is the traditional Japanese method of grilling meats, seafood and vegetables.** Items are grilled over authentic Bincho Charcoal, which are imported from Japan to create the genuine Robata-yaki flavor. You have to try it!!

 The Sake at KAI wailea is chosen for perfect pairing with our Sushi and Robata-yaki. **We feature an array of Nama-zake**, which are all unpasteurized and unfiltered. This type of sake has a shorter shelf life than pasteurized sake and is much fresher and fruitier.


Appetizer

● Edamame	Lightly Salted Soy Beans	3
● Garlic Edamame	Garlic & Salted Soy Beans topped with Garlic Chips	4
● Hiyayakko	Cold Tofu Topped with Fresh Ginger, Green Onion	5
● Sunomono	Thinly Sliced, Kula Cucumbers, Seaweed with Sweet Vinegar Soy Sauce	3
Combination Sunomono	Shrimp, Scallop + Sunomono	7
 ● Raw Makawao Asparagus	Raw Makawao Asparagus with Garlic Miso Mayonnaise	7
 ● Original Celery Tsukemono	Celery Marinated with special Yuzu Soy Sauce Dressing	7

Speciality Starters

	Hawaiian Ahi Poke	Tuna, Maui Onion, Green Onion, Fresh ginger, Ogo, Cashew Nuts with Garlic Soy Sauce and Rosemary Focaccia	12
	Sashimi Trio	Tuna, Salmon, Yellowtail 3pcs of each fish	16
	Yellowtail Sashimi with Jalapeno	Yellowtail Sashimi Topped with Jalapeno Ponzu Sauce	14
	Negi Toro Tartar	Chopped Buttery Tuna and Green Onion served Tartar style with nori Seaweed	15
	Salmon Carpaccio	Salmon, Avocado, Cucumber, Bellpepper, with Wasabi Dressing and Balsamic Soy Sauce	14

Salad

● Seaweed Salad	Organic Seaweed, Kula Cucumbers with Green Shiso Vinegar Dressing	5
 Spicy Poke & Baby Spinach Salad	Baby Spinach, Zucchini Topped with Spicy Mayonnaise Poke and Garlic Sesame Dressing	12

must try!!



Watercress & Tofu Salad 12

Water Cress, Local Firm Tofu, Cherry Tomato, Red Radish with Maple Vinegar Dressing

Sweet Chili Maui Cattle Beef Salad 14

Thinly Sliced Maui Cattle Beef Topped over Greens with Sweet Chili Cashew Nuts & Soy Sauce

 ...KAI wallea Original  ...for Vegetarian

* A 18% gratuity will be added to parties of 6 guests or more

Hot From the Kitchen

Organic French Fries with Tartar Sauce	Tartar Sauce with Italian Parsley	5
Deep Fried Miso Pork Cutlet	Deep Fried Pork Cutlet Served on Skewers with Miso Sweet Sauce	9
Sweet & Sour Fried Chicken	Fried Chicken with Sweet Soy Vinegar, Tartar Sauce	11
🍷 Big Island Heart of Palm Tempura	Big Island Heart of Palm Tempura with Hawaiian Sea Salt	12

must try!!



KAI Dynamite!!

Molokai Papaya with Baked Shrimp, Scallop, Mushroom, Cherry Tomato, Avocado, Egg Miso Mayonaise Sauce

13



Lobster Tempura

Lobster Meat, Makawao Asparagus, Hawaiian Sea Salt, Grated Radish, Fresh Ginger with Tempura Sauce

16

Soup / Rice / Bread

Kenchin-Jiru (Miso Soup)	Miso Soup with Vegetables and Tofu	5
Yakitori Bowl	Steamed Rice Topped Yakitori, Cabagge, Bellpepper with Teriyaki Sauce	12
Rice	Steamed Rice	3
Organic Brown Rice	Steamed Brown Rice	3
Rosemary Foccacio	Rosemary & Oliveoil Foccacio	3

🌿...KAI wailea Original 🍷...for vegetarian

* A 18% gratuity will be added to parties of 6 guests or more



Robata-Yaki

Robata-yaki is the traditional Japanese method of grilling meats, seafood and vegetables. Items are grilled over authentic Bincho Charcoal, which are imported from Japan to create the genuine Robata-yaki flavor.



Meat & Seafood

first try!!

Robata -Yaki Platter 10.⁹⁵

Negima, Breast Ume, Scallop & Bacon, Maui Cattle Beef(4pc)

		*per piece
Negima	Chicken Thigh& Green Onion	2.45
Breast Wasabi	Chicken Breast with Wasabi, Radish	2.45
Breast Ume	Chicken Breast with Ume Sauce	2.45
Maui Cattle Co.Beef	Salted Maui Beef	4.95
Scallop&Bacon	Scallop Wrapped in Bacon with Lemon Butter Soy Sauce	4.95
Tomato&Bacon	Kula Tomato Wrapped in Bacon with Black Pepper	3.95
Asparagus&Pork	Asparagus Wrapped in Pork with Mayonnaise	3.95
Enoki&Pork	Japanese Enoki Mushroom Wrapped Pork with Teriyaki Sauce	3.95
Lobster	Lobster Meat with Yuzu Pepper & Lemon	5.95

Vegetables

first try!!

Vegetable Platter 13.⁴⁵

Eringi,Asparagus,Corn,Shiitake, Heart of Palm(5pc)

		*per piece
🍅Eringi	King oyster mushroom	2.95
🍅Asparagus	Makawao Asparagus with Mayonnaise	2.95
🍅Corn	Kula Corn with Teriyaki Sauce	2.95
🍅Shiitake	Shiitake Mushroom with Soy Sauce	2.95
🍅Heart of Palm	Big Island Heart of Palm with Hawaiian Sea Salt	4.95

Special!!

KAI Robata Yaki Special 22.⁴⁵

Negima ,Breast Ume, Scallop & Bacon, Maui Cattle Beef
Eringi, Shiitake, Asparagus, Tomato & Bacon, 8pcs

Robata-Yaki Entree

served with Teppan

must try!!



Teriyaki Chicken	14
Charcoal Grilled Chicken with Teriyaki Sauce,Manoa Lettuce	
Maui Cattle Co. Rib Eye Steak(6oz)	28
Maui Cattle Co. Rib Eye with Onion Steak Sauce,Manoa Lettuce with Ponzu Sauce	
US Kobe Sirloin Steak(4oz)	38
US Kobe Sirloin Steak with Manoa Lettuce, Hawaiian Salt, Wasabi Soy Sauce,Rosemary Roccacio	
Today's Grilled Island Fish	mp
Today's Grilled Island Fish *Please ask our staff	

🌿...KAI wailaea Original 🍅...for Vegetarian

* A 18% gratuity will be added to parties of 6 guests or more

🌺 Maui Sushi Rolls


Wailea Roll 18
(Hanabi Roll)

California Roll topped with Yellowtail, Salmon, Tuna, Unagi Scallop, Shrimp, Ginger Sauce



Kihei Roll 16
(Volcano Roll)

Spicy Salmon, Cream Cheese, Asparagus, Avocado topped with 4 kinds of Tobiko



Kula Roll 12
(Veggie Roll)

Organic Kula Greens
Mushrooms
Cucumber
Avocado
Sprouts
Strawberry
Ginger Sauce

American Sushi Rolls

California Roll	Crab, Avocado, Cucumber, Sprouts, *add Tobiko +2	9
Spicy Tuna Roll	Cucumber topped with spicy Tuna	8
Spicy Yellowtail Roll	Cucumber topped with Spicy Yellowtail	8
Salmon Skin & Cucumber Roll	Salmon Skin, Cucumber	7
🍓 Avocado & Cucumber Roll	Avocado, Cucumber	5
Salmon & Avocado Roll	Salmon, Avocado, Cucumber	7
Yellowtail & Avocado Roll	Yellowtail, Avocado, Cucumber	7
Tuna & Avocado Roll	Tuna, Avocado, Cucumber	8
Unagi & Avocado Roll	Unagi, Avocado, Cucumber	8
🌺 Brown Rice California Roll	Crab, Avocado, Cucumber, Sprouts *add Tobiko +2	10
🌺 Brown Rice Spicy Tuna Roll	Spicy Tuna, Avocado, Cucumber	9
🌺 Brown Rice Vege Roll	Organic Kula Greens, Mushrooms, Cucumber Avocado, Sprouts	13

must try!!



Shrimp Tempura Roll	18
Spicy Tuna, Tobiko topped Shrimp Tempura, Spicy mayonaise, Sweet Soy Sauce	
Salmon & Cream Cheese Roll with Ikura	14
Salmon, Avocado, Cucumber, Cream Cheese topped Ikura	
Seared Tuna Roll	13
Tuna, Avocado, Cucumber topped Maui Onion with Mayonaise, Garlic Chips	

Nigiri Sushi

per each 2pcs

Salmon	5
Tuna	6.5
Toro (Buttery Tuna)	mp
Yellowtail	6.5
Amaebi (Sweet Shrimp)	9.5
Scallop	6
Shrimp (Boiled Shrimp)	6
Unagi (eel)	6
Tobiko (Flying Fish Roe)	5
Ikura (Salmon Roe)	7
Egg	3

Sashimi

per each sliced fish 5pcs

Salmon	10
Tuna	13
Toro (Buttery Tuna)	mp
Yellowtail	13
Scallop	10
Sashimi Trio	16
(Salmon, Tuna, Yellowtail)	

Thin Rolls

Negi Toro	7
Negi Hamachi	6
Tuna	6
Scallop	6
Salmon	6
Shrimp	6
Yellowtail	6
🍓 Cucumber	4
🍓 Natto	5
🍓 Ume Shiso	5



🌺 KAI Special Sushi Platter 25

Tuna 2pcs, Salmon 2pcs, Yellowtail 2pcs, California Roll

Dessert

Chocolate Brownie

8

with Vanilla Ice Cream, Whipped Cream, Kula Strawberry, Cashew Nuts, Macadamia Nuts,



Pan de Ice Cream

9

Grilled Honey Bread Topped with Vanilla Ice Cream



Today's Ice Cream


6

We Served ONO Gelato. Please ask our staff



ONOGELATOCOMPANY



 . . . KAI wailea Original

* A 18% gratuity will be added to parties of 6 guests or more