

# KAIKAYA MENU

To start with... "ITADAKIMASU!"

SASHIMI -sliced raw fish-

Assorted SASHIMI	盛り合わせ MORI-AWASE	
<b>CHO DISH</b>	蝶盛	5 servings ¥5,750
<b>HANA DISH</b>	花盛	4 servings ¥4,800
		3 servings ¥3,600
<b>MINI DISH</b>	ミニ盛	2 servings ¥2,500

SASHIMI A La Carte

単品

**OHTORO  
&CHUTORO**

大トロ&中トロ

Fatty meat of Tuna

¥2,800

How about...Another-style SASHIMI

SENGYO no CARPACCIO

鮮魚のカルパッチョ

¥1,500

Fresh fish carpaccio dressed with Genovese basil paste, garlic, olive oil, and balsamic vinegar

HAI-KARA

ハイカラ

¥1,200

Tuna tartar with scallion, crusts of Tempura batter, together with egg yoke

## SALADS

SHITTORI-TORI no PARI-PARI SALAD

しっとり鶏のパリパリサラダ

¥980

Crisp salad topped with grilled chicken

HARUMAKIPPOI KANI SALAD

春巻きっぱいカニサラダ

¥1,500

Deep-fried crabmeat salad in spring rolls

NAPPA SYUTAI no SALAD

菜っぱ氏主体のサラダ

¥850

Green salad sprinkled with leek and toasted sesame seeds

## Seasonal

TARA no SHIRAKO no GORGONZOLA GURATAN

¥1,500

Cod soft roe au Gorgonzola gratin (Mid-October to early March)

タラの白子のゴルゴンゾーラグラタン

EBI to NAMA-TOMOROKOSI no KAKIAGE

¥1,200

Shrimp and fresh corn tempura (Mid-May to early September)

海老と生トウモロコシの搔揚げ

## VEGETABLES & OTHERS

AONA to HOSHI-EBI no NINNIKU-ITAME

青菜と干エビのニンニク炒め

¥850

Dried shrimps and greens fried with garlic, Taiwanese style

TEMARI KOROKKE

手まりコロッケ

¥1,000

Balled croquette with minced chicken starchy sauce

## SOUP

RYOUSHI-fuu HAMA no MISO-SHIRU

漁師風浜の味噌汁

¥1,400

Assorted seafood in Soybean soup, fisherman's style ( 2 - 4 servings )

# ORIGINAL SEAFOOD

★ Fish are freshly brought from SURUGA&SAGAMI-bay

<b>EBI no EBINIYORU EBI-SOUSU</b> Prawn with prawn sauce	海老のえびによるエビソース	¥1,500
<b>SENGYO no RYOUSHI-fu TAKIBI-YAKI</b> Whole white fish flavored with sweet herb oil, dredged in flour and broiled	鮮魚の漁師風焚火焼き	¥3,200
★ <u>Please give us about 30 minutes to serve!</u>		
<b>ZAKO no GURIRU</b> Grilled fish with garlic, olive oil & lemon	雑魚のグリル	¥2,800
<b>MAGURO no KAMA no SUPEARIBU</b> "House Special" tuna, sparerib style	マグロのかまのスペアリーブ	¥1,500
<b>HOTATEGAI no RISOTTO OKOGE</b> Gorgonzola cheese risotto in pancake-style, Topped with slices of scallop and pan-fried until golden brown.	帆立貝のリゾットおこげ	¥1,500
<b>KOZAKANA no KARA-AGE</b> Deep-fried small fishes dressed with scallion sauce ( 3 pieces)	小魚のカラッ揚げ	¥1,500

## SIZZLING HOT PLATES

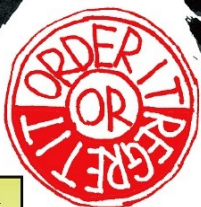
<b>WAGYU-"ZABUTON" JUU</b> Wagyu shoulder loin steak 180g(6.3oz) with madeira sauce and potato	和牛ぎぶとんじゅー	¥3,800
<b>WAGYU-ROUSU JUU</b> 1st Sirloin steak 250g(8.82oz) with Ponzu, butter, grated radish & scallion	和牛ロースじゅー	¥4,600
<b>TAKO-NEGI JUU</b> Octopus & scallions in butter and soy sauce	タコねぎじゅー	¥1,200
<b>SHIME-RINGI DE JUU</b> Shimeji mushroom & eringi mushroom flavored with butter and soy sauce, roasted on hot plate	しめリングIDEじゅー	¥1,000
<b>YAKIZAKE no "FUTEIKEI" na TAMAGOYAKI</b> Grilled salty salmon omelet with Hot sesame oil	焼鮭の不定形な卵焼き	¥1,000

## RICE, NOODLES

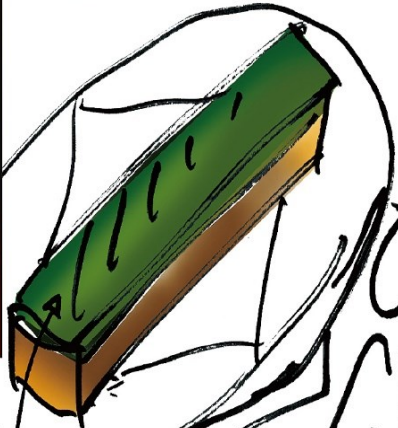
<b>SHIMOFURI WA-GYU no NIGIRI-ZUSHI</b> Premium Japanese beef "WAGYU" sushi (6 pieces)	霜降和牛のにぎりずし	¥2,200
<b>OOTORO SUSHI 大トロ寿司 (6 pieces)</b> The SUSHI of fatty meat fresh bluefin tuna. Get happiness quickly!	大トロ鮪のにぎりずし	¥2,800
<b>"DAIMYO" TEKONE-ZUSHI</b> Self-rolled sushi with assorted pieces of special kind of sashimi on a bed of sushi rice, master's style ( 2 servings )	大名手こねずし	¥3,400
<b>RYOUSHI-fuu TEKONE-ZUSHI</b> Self-rolled sushi with assorted pieces of some sashimi on a bed of sushi rice, fisherman's style ( 2 servings )	漁師風手こねずし	¥1,800
<b>TAKANA YAKI-MESHI</b> Fried rice with pickled mustard leaves	たかな焼めし	¥950
<b>EBI NEGI YAKI-SOBA</b> Stir-fried noodles with prawn and leek	海老ねぎ炒麺	¥1,200

Do you have a room  
for our special "D" ?

# Do you like? Sweets?



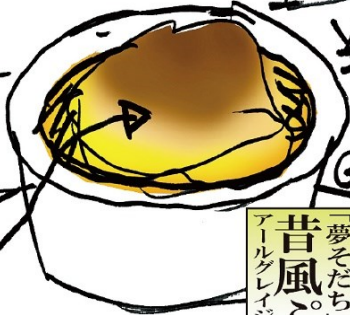
自家製抹茶チーズケーキ



Green Tea Cream

Original Cheese Cake  
("Matcha" green tea) ¥580

KAIKAYA Pudding  
Earl Grey  
On the top



¥650

Good!

「夢ぞたち」で作った  
昔風ふりん  
アーモンド・レーズン・エッセンス

自家製ジェラート  
桜・胡麻・アーモンド・レーズン他



Fresh Milk

¥480

南高梅のシヤードベツト  
梅酒ゼリー添え



Plum Sorbet  
with Plum wine jelly  
¥580

黒糖ゼリー・ミント・ミックス・アーモンド・レーズン・エッセンス



Original Gelato  
• SAKURA  
• GOMA (Sesame)  
• Earl Grey



Do you have  
a room for  
Dessert?

GVA-COCO ¥650  
Earl Grey ICE cream  
with Brown sugar jelly  
& COCONUT milk

# BEER & COCKTAILS

## BEER

### YEBISU DRAFT/BLACK BEER

a glass (360 mL) ¥800      a pitcher (1,600mL) ¥3,600

## COCKTAILS

"NAMA-KURA"	freshly squeezed grapefruit + white wine + curacao	¥750
NAMA-KURA In the Shaker 825ml(3mags)		¥1,800
"MULE"	vodka + ginger ale + lemon	¥750
"SHANDYGAFF"	beer + ginger ale	¥750
"NI-CHOME HENNESSY"	Hennessy VSOP + ginger ale + lemon-	¥1,500
"CATECHIN-HAI"	distilled spirit "shouchu" + green tea	¥750
CRÈME DE CASSIS	& soda ¥750	& oolong tea ¥750
UME-SHU / plum spirit	on the rocks ¥650	& soda ¥700      & Oolong tea ¥750
SHOUCHU(distilled spirit) High-ball	Lemon, lime, yuzu, sudachi, black vinegar, black oolong tea	¥750
RUM HIGH/Bacardi	& soda ¥650	& Dry ginger ¥750      & Oolong tea ¥700

## SANGURYA/ Kaikaya style SANGRIA

Glass ¥750      500ml ¥1,500      1,000ml ¥2,800

## High-Ball

DEWAR'S White Label	¥700
EVAN WILLIAMS Black Label	¥800
MAYERS'S RUM	¥700

## BEVERAGES

SQUEEZED GRAPEFRUIT JUICE	¥850
OO LONG TEA	¥550
WILKINSON GINGER ALE	¥550
Alcohol free BEER(Sapporo premium)	¥700



# JAPANESE SAKE LIST

	name	origin	preferable temperature	price	commentary
1	shimehari-tsuru "JUN"	Niigata pref.	chilled	¥1,400	A taste is "very clean". The finish with well-balanced "Ginjo" (the highest grade) sake aroma. It's a limited production, and perfect sake. Excellent!!
2	Mizubasho Junmai ginjo	Gunma pref.	chilled	¥1,400	High quality "Ginjo-shu". Good harmony and depth flavor. Highly recommended.
3	Izumo-fuji junmai-ginjo	Shimane pref.	chilled	¥1,200	Dry "Junmai-Ginjo" (Pure rice-Special brew) sake. This sake is known to those in the know.
4	Hakkaisan honjoushou	Nigata pref.	chilled / warm	¥1,200	Futsu-shu (more alcohol may be added than for Ginjo-shu) of the famous brewery's sake. Real Sakelover prefer Futsu-shu than Ginjo-shu in Hakkaisan.
5	Okunokami Junmai nakadori	Tokyo metoro	chilled / warm	¥1,000	The meaning "NAKADORI", that is "Only once boiling". Fragrant is strong, crisp, aftertaste is refreshing.
6	Kagiya Muroka junmai	Ehime pref.	chilled	¥1,000	Heat treatment in no filtration after brewing. The aroma of unique fragrant of rice
7	Kuro-obi jun-Gin	Ishikawa pref.	chilled / warm	¥1,000	Ginjou-shu blended by 25%. The crisply dry, light finish with a pleasant astringency.
8	Hakuro Suisyu	Ymagata pref.	chilled	¥1,000	Made from the "BIZAN-NISHIKI" (100%). Bottling of raw Junmai Ginjo fragrant. Aftertaste like soak the throat a sense of transparency.
9	Daishichi Junmai kimoto	Fukushima pref.	chilled / warm	¥900	Made by the ancient "Kimoto" (raw-yeast-starter) method, giving a sake with a complex aroma. A real drinker's sake with plenty of rice flavor.
10	Tsukinowa Junmai	Iwate pref.	chilled / warm	¥900	Master brewer is Yoko Yokozawa. She makes sharp modestly Japanese sake.
11	Tenzan	Saga pref.	chilled / warm	¥800	Good aftertaste, over throat-spout. Claim to fame of this sake, "Sake of for Guys", but this sake no habit that doesn't choose the people who actually.
12	Yaesu	Akita pref.	chilled / warm	¥700	Low priced but not low on flavor: crisp, dry. Light style of sake.



## Sparkling SAKE



獺祭

“Dassai  
Junmai Dai-Ginjo”

360ml ¥3,500

Taste standard (It's not open)

\* Slightly sweetened

獺祭 純米大吟醸辛口  
スパークリング45(山口)

水芭蕉



## Sparkling SAKE

“Mizubasho  
Junmai Ginjo”

720ml ¥4,500

Taste standard +8

水芭蕉 純米吟醸辛口  
スパークリング(福岡)



## Super Dry SAKE 300ml Bottle

The dry taste standard of sake is indicated by "+",  
and +5 or more is considered dry.

(We think that +15 is the limit for delicious drinking)



+13  
Gin-Jo  
"KIRA"  
¥1850

吟醸 鬼羅  
末廣酒造 福島



+12  
Jun-Mai  
"HARU-  
SHIKA"  
¥1900

純米 春鹿  
今西清兵衛商店 奈良



+10  
Jun-Mai  
"DAI-  
KARAKUCHI"  
¥1850

純米 大辛口  
澤乃井酒造 東京



All bottles are  
For 2 glasses

# 焼酎

SHO-CHU

Japanese Distilled Spirit

だいやめ	DAIYAME	芋	potato	ロック on the rock	¥700
				水割り with water	¥700
				お湯割り with hot water	¥750
赤兎馬	SEKITOBA	芋	potato	ロック on the rock	¥750
				水割り with water	¥750
				ソーダ割り with soda	¥800
明るい 農村	AKARUI NOSON	芋	potato	ロック on the rock	¥750
				水割り with water	¥750
				ソーダ割り with soda	¥800
魔王	MAOU	芋	potato	ロック on the rock	¥850
				水割り with water	¥850
				ソーダ割り with soda	¥900
寿福絹子	JUFUKU KINUKO	麦	wheat	ロック on the rock	¥750
				水割り with water	¥750
				ソーダ割り with soda	¥800
満恋	MANKOI	黒糖	black sugar	ロック on the rock	¥700
				水割り with water	¥700
				ソーダ割り with soda	¥750
残波	ZANPA	泡盛	AWAMORI	ロック on the rock	¥650
				水割り with water	¥650
				ソーダ割り with soda	¥750

# WINE LIST

Glass of WINE	unspecified	WHITE/RED	1glass ¥680
Concha Ytoro FRONTERA SAUVIGNON BLANC	CHILE	WHITE	¥2,600
BARCO VIEJO CABERNET SAUVIGNON	CHILE	RED	¥2,600
LESTANNES EN OCCITANE CABERNET SAUVIGNON	FRANCE	RED	¥4,500
TERRA VITIS COTE DU RHONE	FRANCE	RED	¥4,800
LESTANNES EN OCCITANE PINOT NOIR	FRANCE	RED	¥4,500
CHATEAU DE FONTENILLE ENTRE-DEUX-MERS	FRANCE	WHITE	¥6,100
LA BOURE-ROI CHARDONNAY	FRANCE	WHITE	¥4,100
Chateau Mars Hosaka Harvest Rouge	JAPAN	RED	¥5,500
GRANDE POLAIRE YAMANASHI KOSYU In-barrel fermentation	JAPAN	WHITE	¥7,900
GRANDE POLAIRE Esprit de vin japonais "SEN"	JAPAN	WHITE	¥4,600
"KOUBO no AWA" KOSYU SPARKLING Half size	JAPAN	WHITE SPARKLING	¥4,500
GRANDE POLAIRE Esprit de vin japonais "AYA"	JAPAN	RED	¥4,600
CHATEAU MARS KOSYU ORANGE GRIS	JAPAN	ROSE	¥5,800