



APPETIZERS

Miso Soup \$3

Edamame \$3

Garlic Butter \$4 or Sweet & Spicy \$4

Takoyaki \$5

Deep fried wheat dough stuffed with octopus

Agedashi Tofu \$5

Crispy tofu with green onion and tempura sauce

Jalapeno Bomb \$12

Cream cheese stuffed, fried, spicy tuna on top

Hamachi or Salmon Kama \$mkt

with ponzu and green onion

Lobster Delight \$15

tempura battered langostino, spicy miso aioli, lemon, micro greens

Tempura Shishito \$7

Mild peppers fried in crispy batter

Tempura Shrimp \$9

5pc with tempura sauce

Kurobuta Sausage \$11

Pan seared Japanese Berkshire pork links, spicy mayo, hot mustard, green onion

Black Cod \$17

*pan seared,
sweet miso marinade,
garlic onion ponzu,
seasonal veggies*

POKE BOWLS

White rice, soy, sesame oil, garlic, ginger, seaweed, avocado, onions, masago, chiles picante

Tuna \$18

Hamachi \$18

Salmon \$16

Rainbow \$17

NOODLES

*Hawaiian style ramen
served in rich shrimp broth*

Saimin \$12.5

Cha shu, fish cake, bok choy, green onion

Won Ton Min \$14

Shrimp and veggie won tons, cha shu, fish cake, bok choy, green onion

Hangover \$16

Shrimp tempura (2pc), poached egg, shrimp and veggie won tons, cha shu, fish cake, bok choy, green onion

SALADS

*Iceberg lettuce, cucumber, shaved carrots and beets
Toasted Sesame or Ginger Dressing*

Seaweed Salad \$6

Cucumber Salad \$5

Green Salad \$8

Tuna Sashimi and Avocado \$17.5

Rainbow Sashimi \$17.5

PLATES

Served with white rice, potato salad, and green salad

Teriyaki Chicken \$12

Pan seared chicken thigh with veggies

Chicken Katsu \$12.5

Deep fried with panko crust and katsu sauce

Teriyaki Salmon \$ 14

Shrimp and Veggie Tempura \$13

2pc shrimp and assorted veggies

**Ask you server about kids portions for children 10 and under*

DRINKS

Watermelon Green Tea \$4

House made

Cucumber Lime Infusion \$4

House made

Fresh Lemonade \$3

House made

Coconut Water \$2.75

Coke, Diet Coke, Sprite \$2.75

Iced or Hot Green Tea \$2

Genmai Matcha

Local Roots Kombucha (N/A) \$6.5

Ask your server about seasonal flavors

DESSERT

Mochi Ice Cream \$4.5

2pc, choice of Chocolate, Vanilla, Strawberry or Green Tea

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Our restaurant offers products with wheat/gluten, milk, eggs, peanuts, tree nuts, fish, shellfish, and soy. We take steps to minimize the risk of cross contamination, but please ask your server if you have allergy concerns.

SUSHI DEFINITIONS

Sushi: Most often sushi is now used as a generic term that includes the whole genre of food. Originally it only referred to the sticky, seasoned rice used for nigiri

Nigiri:

A strip of vinegared sushi rice with a piece of fish expertly pressed to stick on top. Sometimes octopus or eel are served atop rice, and some types of fish are seared with a torch. A piece of nori seaweed may sometimes be used to keep the fish on top. Nigiri is usually eaten with the fingers

Sashimi:

Often incorrectly referred to as sushi, sashimi is just slices of raw fish served without rice. Sashimi is normally eaten with chopsticks rather than the fingers.

Hand Roll:

Also called temaki is a cone-shaped roll around four inches long made of nori seaweed and filled with rice and fish. Temaki is often eaten as a form of sushi on the go.

Maki:

What many people think of when they hear the word "sushi," maki actually means "roll" in Japanese. Maki refers to any type of sushi created with a makisu, the bamboo mat used to roll sushi. Maki rolls are usually cut into 6-8 pieces. Different types of Maki you may see include **Futomaki**, the largest rolls and **Uramaki** or "inside out" rolls

Omakase:

Literally translates as "respectfully leaving another to decide what is best". A common way to order sushi where the customer leaves everything up to the chef. At Kai Ola, our chefs will provide you with an assortment of the best selections of the day. This may or may not include a salad, a special soup, a hot dish and definitely a variety of nigiri and sashimi. Price may vary based on what is included as well as market pricing and can range from \$60-\$100+ per person. It is recommended that you sit at the sushi bar so the chef can communicate with you, but

NIGIRI SUSHI 2PCS	PRICE
Sea Urchin - Uni	\$MKT
Halibut - Hirame	\$11.5
Tuna - Maguro	\$12
Yellowtail - Hamachi	\$10
YellowTail Belly - Hamachi Toro	\$12.5
Fresh Salmon - Sake	\$9.5
Albacore - Shiro	\$9.5
Scallop - Hotake	\$9
FreshWater Eel - Unagi	\$11
Octopus - Tako	\$8
Salmon Egg - Ikura	\$8
SASHIMI, 4PCS	PRICE
Tuna - Maguro	\$22
Yellowtail - Hamachi	\$20
Fresh Salmon - Sake	\$18
Albacore - Shiro	\$19
YellowTail Jalapeno - Seaweed salad w/ ponzu	\$22
Combo 2 Tuna - 2 Salmon - 2 Yellowtail	\$28

Chopped Wasabi (Kizami) \$3.5

Grated fresh wasabi marinated with soy sauce and other seasoning. A delicious addition to any sushi or sashimi

Specailty Sushi rolls, 8pc	PRICE
Beacon's - Tuna, Shishito Tempura, Avocado, Cucumber, SuMiso Sauce	\$18
Moonlight - Hamachi, Avocado, Krab, Jalapeno, Lemon Slice, Green Onion, Sea Salt	\$18
Kook - Seared Albacore, Coconut Crusted Shrimp Tempura, Avocado, Cucumber, Spicy Mayo, Mango Salsa	\$18
Grandview -Salmon, Spicy Tuna, Shrimp Tempura, Cucumber, Avocado, Tempura Crunch, Friend Onion, Eel Sauce	\$17
Stone Steps - Salmon, Salmon Skin, Kaiware, Gobo, Avocado, Ikura, White Onion, Ponzu Sauce	\$17
Swami - Seared Albacore, Spicy Tuna, Cucumber, Gobo, Kaeware, Fried Garlic, Spicy Mayo	\$17
Ponto - Salmon, Asparagus, Krab, Green Onion, Bonito Flakes, Masago	\$16
Sunset - SpicyTuna, Tempura Shrimp, Cucumber, Avocado, Seared Scallops, Ponzu, Truffle oil, Masago	\$19
Protein Roll - Tuna, Salmon, Yellowtail, Krab, Avocado, Soy Paper and Cucumber Wrap, Ponzu, Togarashi, Micro Greens	\$20

**Prices subject to change due to market conditions