

CELEBRATE
IN
STYLE



kai

MODERN JAPANESE BISTRO

WELCOME TO

KAI MODERN JAPANESE BISTRO



Welcome to KAI - Modern Japanese Bistro

At KAI, we redefine the essence of Japanese cuisine by blending traditional flavours with a modern twist. Nestled in the heart of culinary innovation, KAI is not just a dining experience; it's a journey into the heart of contemporary Japanese gastronomy.

Discover the Art of Japanese Dining

Our menu, a symphony of flavours and textures, is crafted to perfection. From the delicate intricacies of our sushi to the bold and innovative creations of our chefs, every dish is a masterpiece. We take pride in using only the freshest, locally sourced ingredients, ensuring that each bite is a testament to the quality and creativity that KAI stands for.

Elegant Ambiance, Unforgettable Experiences

KAI is more than just a meal; it's a celebration of the senses. Our elegantly designed space, inspired by the minimalist beauty of Japanese aesthetics, provides the perfect backdrop for any occasion. Whether it's a casual lunch, a corporate event, or a special celebration, KAI offers an ambiance that complements the excellence of our culinary creations.

Join Us at KAI

Experience the harmony, innovation, and artistry of KAI - Modern Japanese Bistro, where every meal is a journey, and every visit is a cherished memory.

kai

MODERN JAPANESE BISTRO

21058 Pacific Coast Highway, M230, Huntington Beach, CA 92648 | hb@kailounge.com | 657.259.0010

RESTAURANT LAYOUT

In addition to the following function options, KAI offers full restaurant buy-outs for any number of event styles.

CHERRY BLOSSOM ROOM

- ❖ Sakura (Cherry Blossom) Room: Up to 46 guests seated
- ❖ Patio: Up to 18 guests seated (can be combined with Cherry Blossom Room)
- ❖ Bar: Up to 18 guests seated (can be combined with Cherry Blossom Room)



KAI LOUNGE

- ❖ KAI Lounge back: Up to 18 guests seated
- ❖ The KAI Lounge can be configured a number of ways and accommodates up to 50 people, including the Speak Easy bar.

FULL KAI BUYOUT

- ❖ Maximum occupancy of 132 guests





PLATED LUNCH **SAKURA**

\$35 / Guest without dessert | \$42 / Guest with dessert

Includes: Water, Hot or Cold Green Tea

STARTERS

CHOOSE TWO

MISO SOUP

HOUSE SALAD

Greens, tomato, pickled apple, cucumber, sesame dressing

EDAMAME

Garlic butter, sweet chili soy sauce

SHRIMP TEMPURA HAND ROLL

Cucumbers, blue crab mix, avocado

ENTRÉES

CHOOSE ONE

HAMACHI CRUDO*

Serrano, avocado, ponzu

TUNA TATAKI*

Fried shallots

BALBOA ROLL*

Shrimp tempura, seared ahi, blue crab mix, cucumbers, avocado

HASHBROWN ROLL*

Spicy tuna, crispy potatoes, cream cheese, blue crab mix, cucumbers

JIDORI CHICKEN FRIED RICE

Lemongrass, green beans, garlic, ginger, scallion, soy, sunny egg

DESSERTS

CHOOSE ONE

CHOCOLATE MOLTEN CAKE

Green tea ice cream, matcha powder, raspberry sauce

CARROT CAKE

Coconut pineapple ice cream

A 20% service fee and state and local sales tax will be added. Menu items and prices subject to change. Pre-counts are required for events of more than 15 guests. For any allergens please inform us beforehand so we can offer and prepare alternatives.

**Consuming raw or undercooked foods may increase your risk of foodborne illness.*



PLATED LUNCH TOKYO

\$41 / Guest without dessert | \$48 / Guest with dessert

Includes: Water, Hot or Cold Green Tea

STARTERS

CHOOSE TWO

MISO SOUP

HOUSE SALAD

Greens, tomato, pickled apple, cucumber, sesame dressing

EDAMAME

Garlic butter, sweet chili soy sauce

SHRIMP TEMPURA HAND ROLL

Cucumbers, blue crab mix, avocado

STUFFED JALAPEÑOS

Blue Crab, mango puree, eel sauce, spicy mayo

PORK BELLY BUNS

Slow roasted BBQ pork belly, spicy aioli, crispy shallot, two steamed buns

ENTRÉES

CHOOSE ONE

HAMACHI CRUDO*

Serrano, avocado, ponzu

TUNA TATAKI*

Fried shallots

BALBOA ROLL*

Shrimp tempura, seared ahi, blue crab mix, cucumbers, avocado

HASHBROWN ROLL*

Spicy tuna, crispy potatoes, cream cheese, blue crab mix, cucumbers

NEWPORT ROLL*

Spicy tuna, cucumbers, avocado, amberjack

RAINBOW ROLL*

California Roll with assorted fish on top

JIDORI CHICKEN FRIED RICE

Lemongrass, green beans, garlic, ginger, scallion, soy, sunny egg

PORK BELLY FRIED RICE

Kurobuta pork belly, basil, mint, cilantro leaves, garlic, ginger, sunny egg, five spiced pineapple

JAPANESE BLACK COD

Kai's signature miso marinade

DESSERTS

CHOOSE ONE

CHOCOLATE MOLTEN CAKE

Green tea ice cream, matcha powder, raspberry sauce

CARROT CAKE

Coconut pineapple ice cream

A 20% service fee and state and local sales tax will be added. Menu items and prices subject to change. Pre-counts are required for events of more than 15 guests. For any allergens please inform us beforehand so we can offer and prepare alternatives.

**Consuming raw or undercooked foods may increase your risk of foodborne illness.*



PLATED DINNER **NAMI**

Includes: Water, Hot or Cold Green Tea

\$60 / Guest without dessert | \$67 / Guest with dessert

STARTERS

CHOOSE TWO

MISO SOUP

STUFFED AVOCADO

Blue crab, spicy tuna, avocado

STUFFED JALAPEÑOS

Blue Crab, mango puree, eel sauce, spicy mayo

EDAMAME

Garlic butter, sweet chili soy sauce

TEMPURA ROCK SHRIMP

Yuzu honey aioli, toasted sesame

PORK BELLY BUNS

Slow roasted BBQ pork belly, spicy aioli, crispy shallot, two steamed buns

AHI TUNA EGGROLL

Cucumber, avocado

ENTRÉES

CHOOSE ONE

HAMACHI CRUDO*

Serrano, avocado, ponzu

BALBOA ROLL*

Shrimp tempura, seared ahi, blue crab mix, cucumbers, avocado

HASHBROWN ROLL*

Spicy tuna, crispy potatoes, cream cheese, blue crab mix, cucumbers

NEWPORT ROLL*

Spicy tuna, cucumbers, avocado, amberjack

RAINBOW ROLL*

California Roll with assorted fish

KAISEKI BURGER*

Signature house beef blend, white cheddar, spicy aioli, house baked milk bun

JIDORI CHICKEN FRIED RICE

Lemongrass, green beans, garlic, ginger, scallion, soy, sunny egg

PORK BELLY FRIED RICE

Kurobuta pork belly, basil, mint, cilantro leaves, garlic, ginger, sunny egg, five spiced pineapple

JAPANESE BLACK COD

Kai's signature miso marinade

BLACK ANGUS SHAKING BEEF

Charred Beef tenderloin, scallion, watercress, kai sauce, pickled chili

DESSERTS

CHOOSE ONE

CHOCOLATE MOLTEN CAKE

Green tea ice cream, matcha powder, raspberry sauce

CARROT CAKE

Coconut pineapple ice cream

A 20% service fee and state and local sales tax will be added. Menu items and prices subject to change. Pre-counts are required for events of more than 15 guests. For any allergens please inform us beforehand so we can offer and prepare alternatives.

**Consuming raw or undercooked foods may increase your risk of foodborne illness.*



PLATED DINNER PREMIUM

Includes: Water, Hot or Cold Green Tea

\$89 / Guest without dessert | \$96 / Guest with dessert

OMAKASE SET OPTION

Includes Garlic Edamame, Miso Soup, Sashimi, Oyster Samplers and Chef's Choice Nigiri (no substitutions)

..... OR

STARTERS

CHOOSE TWO

WATERMELON SALAD

Crispy pork belly, cilantro lime salt, mint & basil leaves, yuzu kosho vinaigrette

STUFFED JALAPEÑOS

Blue Crab, mango puree, eel sauce, spicy mayo

WAGYU MEATBALLS

Toasted sesame, shaved scallion, orange teriyaki

TEMPURA ROCK SHRIMP

Yuzu honey aioli, toasted sesame

PORK BELLY BUNS

Slow roasted BBQ pork belly, spicy aioli, crispy shallot, two steamed buns

FILET MIGNON SKEWERS

Smoked sea salt, cracked pepper, pickled radish, Kai sauce

KUROBUTA PORK BELLY SKEWERS

Pickled apple, crispy shallot, cilantro leaf, Yuzu marmalade

ENTRÉES

CHOOSE ONE

HAMACHI CRUDO + ANY ROLL CHOICE*

Serrano, avocado, ponzu

TUNA TATAKI + ANY ROLL CHOICE*

Fried shallots

BLACK ANGUS FILET MIGNON*

Royal trumpet mushroom, Kai sauce

SRF RIB EYE*

Snake River Farms rib eye steak, royal trumpet mushroom, Kai sauce

JAPANESE A5 WAGYU

Choice of 2oz, cooked table side on our signature hot stone

JAPANESE BLACK COD

Kai's signature miso marinade

BLACK ANGUS SHAKING BEEF

Charred beef tenderloin, scallion, watercress, kai sauce, pickled chili

DESSERTS

CHOOSE ONE

CHOCOLATE MOLTEN CAKE

Green tea ice cream, matcha powder, raspberry sauce

CARROT CAKE

Coconut pineapple ice cream

KEY LIME PIE

Fresh squeezed, hand selected key limes, graham cracker crust, whipped cream

A 20% service fee and state and local sales tax will be added. Menu items and prices subject to change. Pre-counts are required for events of more than 15 guests. For any allergens please inform us beforehand so we can offer and prepare alternatives.

**Consuming raw or undercooked foods may increase your risk of foodborne illness.*



ADDITIONAL POLICY INFORMATION

Event Menu Requirements:

At KAI, we curate exceptional dining experiences for groups of 15 or more with a specially designed set menu. To confirm your event, please provide a filled-out Deposit Form, your signature on our Contract, and the deposit.

Service Fee and Finalizing Payments:

An additional service charge of 20% will be applied to the total bill at your event's conclusion. Payments can be conveniently made via credit card or cash. Our team prides itself on providing bespoke services for every event, thus we kindly request any menu alterations or timing adjustments be communicated at least 72 hours in advance. Likewise, the final number of attendees should be confirmed 72 hours before your event.

Responsible Alcohol Service:

KAI is committed to the responsible service of alcohol, adhering strictly to Liquor Laws, including restrictions on serving minors and intoxicated guests. We reserve the right to discontinue alcohol service as necessary. Guests are welcome to bring their own wine and champagne, subject to a \$20 Corkage Fee per standard bottle (750ml). Please note, outside beer, liquor, and wines/champagnes featured on our menu are not permitted.

External Desserts:

Should you choose to bring your own cake or dessert for events, a \$2.00 / guest Dessert Fee will be added to your bill.

For Further Inquiries and Bookings:

- ❖ **Name:** Jordan Graham
- ❖ **Email:** jordan.graham@wildthymegroup.com
- ❖ **Phone:** 657.259.0010
- ❖ **Address:** 21058 Pacific Coast Highway, M230, Huntington Beach, CA 92648



FREQUENTLY ASKED QUESTIONS

WHAT TYPE OF EVENTS CAN I HOST AT KAI MODERN JAPANESE BISTRO?

KAI Modern Japanese Bistro is the perfect venue for a variety of events, including wedding receptions, rehearsal dinners, post-wedding brunches, corporate events, baby showers, bridal showers, and holiday parties. We are equipped to host both lunch and dinner events with style and elegance.

HOW MANY GUESTS CAN YOUR LOCATION ACCOMMODATE?

- ❖ Sakura (Cherry Blossom) Room: Up to 16 guests seated
- ❖ Patio: Up to 16 guests seated (can be combined with Cherry Blossom Room)
- ❖ Kai Lounge back: Up to 18 guests seated
- ❖ Kai Lounge full incl. SpeakEasy Room: 50 guests seated
- ❖ Full KAI Buyout: Maximum occupancy of 90 guests

DO I NEED TO SELECT A MENU?

For groups of 15 or more guests, considered "Special Events," we require a selection from our exclusive Special Events menu options.

WHERE CAN MY GUESTS PARK FOR MY EVENT?

Convenient self-parking at the Pacific City Mall (ticket validation for 2 hours), and other nearby parking facilities (for a fee) are available for your guests.

CAN I BRING MY OWN DESSERT?

Yes, you're welcome to bring your own dessert. A \$2.00 Dessert Fee per guest will be applied to your final bill. Please ensure desserts are labeled and delivered on the day of the event. Inform our Restaurant Manager about any desserts being delivered.

CAN I BRING DECORATIONS?

Decorations are welcome to enhance your event's ambiance. You may set them up 30 minutes prior to your event. We do not permit attaching anything to the walls, floors, or ceilings. Please avoid scented candles, birdseed, confetti, glitter, or rice inside the restaurant.

DO YOU HAVE SPECIAL PRICING FOR CHILDREN?

Children 12 and under may enjoy 25% discount. Please inform the Restaurant Manager about the number of children attending.

ARE THERE TIME RESTRICTIONS ON THE EVENT?

Our Special Events typically span 2 hours, with the option to extend for additional fees, subject to availability.



FREQUENTLY ASKED QUESTIONS

ARE THERE TIME RESTRICTIONS ON THE EVENT?

Our Special Events typically span 2 hours, with the option to extend for additional fees, subject to availability.

MAY WE BRING IN OUR OWN WINE & CHAMPAGNE?

You are welcome to bring your own wine & champagne. A \$20 Corkage Fee per standard 750ml bottle will be applied to your final bill. Please ensure your selections differ from those on our Beverage Menu.

DO YOU HAVE A FOOD AND BEVERAGE MINIMUM OR ANY ADDITIONAL FEES?

Food & Beverage minimums depend on the event's size, timing, and guest count. Additional charges include Ca. State Tax & a 20% Service Fee on the final bill.

WHEN DO YOU REQUIRE THE CONFIRMED SPECIAL EVENT DETAILS?

We request all Special Event details to be finalized 7 working days before your reservation.

CAN YOU ACCOMMODATE VEGETARIAN OR ALLERGY REQUESTS?

Absolutely. We can cater to vegetarian and guests with specific allergy restrictions. Please communicate any special dietary needs to our Restaurant Manager.

IS A DEPOSIT REQUIRED?

To confirm your reservation, a deposit alongside the completed Deposit Form and Contract signature page is required. This deposit will be applied to your final bill. Deposit payments can be made via credit card by contacting the Restaurant Manager.

WHEN IS FINAL PAYMENT DUE?

The balance of your Special Event can be settled in cash or credit card at the conclusion of your event.

WHOM DO I CONTACT FOR MORE INFORMATION OR TO PROCEED WITH A SPECIAL EVENT?

- ❖ **Name:** Jordan Graham
- ❖ **Email:** jordan.graham@wildthymegroup.com