



APPETIZERS	price
Gyoza	\$9.00
Miso Soup	\$5.00
Edamame	\$5.00
add Garlic Butter (gf)	\$1.00
add Sweet and Spicy (gf)	\$1.00
add Spicy Garlic (gf)	\$1.00
Takoyaki	\$9.00
Agedashi Tofu	\$7.00
add Fish Flakes	\$1.00
Jalapeno Bomb	\$16.00
Hamachi Kama (gf)	\$15.00
Salmon Kama (gf)	\$12.00
Lobster Delight	\$19.00
Tempura Shishito	\$9.00
Tempura Shrimp and Veggie	\$9.00
Tempura Shrimp	\$11.00
Tempura Veggies	\$8.00
Kurobuta Sausage	\$13.00
Black Cod	\$19.00

POKE BOWLS	price
White rice, soy, sesame oil, garlic, ginger, seaweed, avocado, onions, masago, hot yellow pepper	
Tuna	\$22.00
Salmon	\$20.00
Yellowtail	\$22.00
Rainbow	\$23.00

RAMEN NOODLES	price
Saimin	\$15.00
→ japanese pork belly, fish cake, bok choy, green onion	
Won Ton Min	\$17.00
→ shrimp + veggie wontons, japanese pork belly, fish cake, bok choy, green onion	
Hangover	\$19.00
→ shrimp tempura (2pc), soy marinated soft-boiled egg, shrimp + veggie wontons, japanese pork belly, bok choy, green onion	

(gf) - gluten free. Ask your server for modifications in order to accommodate your allergies.

SALADS	price
Toasted Sesame or Ginger Dressing	
Seaweed Salad	\$8.00
Cucumber Salad	\$7.00
Green Salad	\$12.00
Tuna Sashimi and Avocado	\$21.00
Rainbow Sashimi	\$22.00
Seared Salmon	\$20.00

PLATES	price
Teriyaki Chicken	\$17.00
→ Pan seared chicken thigh with veggies	
Chicken Katsu	\$18.00
→ Deep fried with panko crust and katsu crust	
Teriyaki Salmon	\$20.00
→ Salmon steak glazed with teriyaki	
Veggie Tempura	\$14.00
→ Assorted veggies deep fried in batter	
Shrimp and Veggie Tempura	\$15.00
→ 2 pieces of shrimp and assorted veggies	
Yakisoba - Veggie/Chicken/Shrimp	\$16.00
→ stir fried noodles Japanese style	

NIGIRI SUSHI	price
2 pieces on rice	
Sea Urchin - Uni (gf)	\$22.00
Halibut - Hirame (gf)	\$13.00
Tuna - Maguro (gf)	\$13.00
Yellowtail - Hamachi (gf)	\$12.00
Yellowtail Belly - Hamachi Toro (gf)	\$14.00
Fresh Salmon - Sake (gf)	\$11.00
Albacore - Shiro (gf)	\$12.00
Scallop - Hotate (gf)	\$11.00
Freshwater Eel - Unagi	\$13.00
Octopus - Tako (gf)	\$10.00
Salmon Egg - Ikura	\$12.00

SASHIMI	price
4 pieces no rice	
Tuna - Maguro (gf)	\$24.00
Yellowtail - Hamachi (gf)	\$23.00
Fresh Salmon - Sake (gf)	\$20.00
Albacore - Shiro (gf)	\$22.00
Yellowtail Jalapeno - Seaweed Salad with Ponzu	\$25.00
Combo - 2 of each: Tuna, Salmon, Yellowtail (gf)	\$33.00

TRADITIONAL ROLLS	price
California	\$11.00
Cucumber (Maki Style) (gf)	\$7.00
Avocado (Maki Style) (gf)	\$9.00
Spicy Tuna	\$12.00
Tuna (Maki Style) (gf)	\$13.00
Salmon (Maki Style) (gf)	\$12.00
Rainbow	\$17.00
Philly (gf)	\$15.00
Crunchy	\$16.00
Tempura Shrimp	\$15.00
Albacore (Maki Style) (gf)	\$12.00
Yellowtail Roll (Maki Style) (gf)	
Cucumber-Avo (Maki Style) (gf)	\$10.00
Scallop (Maki Style) (gf)	\$15.00

CRAFT SAKE	price
glass/carafe/bottle	
Silver Mountain	\$11/\$25/\$55
Tenth Degree	\$13/\$29/\$59
Summer Breeze	\$8/\$19/\$43
Heart & Soul	\$13/\$28/\$55
Sake Flight	\$17.00
Hot Sake	\$13.00
Kurosawa Nigori	\$17.00

We serve the finest Craft Sake. Only available at select sushi restaurants in San Diego.

(1)Disclosure: All food at Kai Ola is around raw or undercooked meats, poultry, seafood, shellfish, or eggs. Consuming any of these items may increase your risk of foodborne illness, especially if you have certain medical conditions.
(2) In an effort to continue serving only the highest quality fish, meeting demands of increased costs, and avoiding raising prices, Kai Ola has added a 3% service charge to all orders. Thank you for your understanding.



SPECIALTY SUSHI ROLLS	
8 pieces	price
Beacon's	\$21.00
→ Tuna, shishito tempura, avocado, cucumber, sumiso sauce, furikake	
Moonlight	\$20.00
→ Yellowtail, avocado, krab, jalapeno, lemon slice, sea salt	
Kook	\$21.00
→ Seared albacore, coconut crusted shrimp tempura, avocado, cucumber, spicy mayo, mango salsa	
Grandview	\$19.00
→ Salmon, spicy tuna, shrimp tempura, cucumber, avocado, tempura crunch, fried onion, eel sauce	
Stone Steps	\$19.00
→ Salmon, salmon skin, kaiware, gobo, ikura, white onion, ponzu sauce	
Swamis	\$19.00
→ Seared albacore, spicy tuna, cucumber, gobo, kaiware, fried garlic, spicy mayo	
Sunset	\$21.00
→ Spicy tuna, tempura shrimp, cucumber, avocado, seared scallops, ponzu, truffle oil	
Protein	\$22.00
→ Tuna, salmon, yellowtail, krab, avocado, soy paper and cucumber wrap, ponzu, togarashi, microgreens (no rice)	
Ponto	\$19.00
→ Salmon, asparagus, krab, green onion, bonito flakes, masago, ponzu	
Crispy Rice (5 pieces)	\$17.00
→ Deep fried rice patty topped with spicy tuna, spicy mayo, eel sauce, masago, green onions	
Special Hawaiian	\$20.00
→ Shrimp tempura, krab, avocado, cucumber, spicy tuna, tempura crunch, eel sauce, spicy mayo, scallions, masago, sriracha	

OMAKASE	
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 <u>best selections of the day</u> . Choose from one of our three options: Lite, Medium, Big.	
Lite Omakase	\$75.00
10 pieces + cut roll Miso soup Salad	
Medium Omakase	\$95.00
15 pieces + cut roll Miso soup Salad	
Big Omakase	\$125.00
20 pieces + 2 cut rolls Miso soup Salad Dessert	

DESSERTS		price
Mochi Ice Cream		\$5.00
Tempura Ice Cream		\$12.00

Sides		price
Steamed Rice		\$3.00
Fresh Chopped Wasabi - Kizami		\$4.00
Potato Salad		\$3.00

CONNECT WITH US	
Instagram: @kai.ola	
We cater! And you can Order Online!	
918 N Coast Hwy 101 #2049, Encinitas, CA 92024 760-452-2493 • aloha@kai-ola.com	

BEER + WINE	
ASK YOUR SERVER ABOUT OUR ROTATING BEER AND WINE SELECTION!	

DRINKS		price
Watermelon Green Tea*		\$4.00
Cucumber Lime Infusion*		\$4.00
Fresh Lemonade*		\$3.00
Coconut Water		\$5.00
Iced Green Tea		\$3.00
Hot Green Tea		\$3.00
Surfwater Bottled Water pH+7 (Electrolyte Enhanced)		\$4.00
Topo Chico		\$5.00
Soft Drinks - Sprite, Coke, Diet Coke		\$3.00
*Made in house		

VEGETARIAN		price
Naughty or Nice Roll		\$17.00
→ Sweet potato tempura, avocado, cucumber, asparagus topped with avocado, wasabi aioli, sweet thai chili, and fried garlic		
Roma Roll		\$17.00
→ Fried tofu, shredded beets and carrots, avocado, cucumber topped with tomato, crunchy chili garlic, su miso sauce, and eel sauce		
Deluxe Veggie Roll (v)		\$15.00
→ Assorted fresh vegetables and avocado		
Tempura Veggie Roll		\$15.00
→ Mixed vegetable tempura wrapped in soy paper		
Avocado Nigiri (v)		\$5.00
→ avocado, crunchy garlic and green onions over rice		
Asparagus Nigiri (v)		\$5.00
→ charred asparagus topped with truffle oil, lemon and sea salt over rice		
Inari		\$7.00
→ Sweet tofu pocket		
(v) - vegan		

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