



Our chef has 15 years of experience working with Japanese cuisine and has become an expert at merging flavors that will delight your palate.

APPETIZERS

FROM THE KITCHEN

PORK GYOSAS	\$8
(Steamed) 5 pieces	
SHRIMP SHUMAI	\$7
(Steamed) 6 pieces	
HONEY SHRIMP	\$16
Shrimp, spicy honey mayo, walnuts, scallions, yuzu sauce and sesame seeds	

VEGETABLE EGG ROLLS	\$7
VEGAN GYOSAS	\$11
EDAMAME	\$6
MISO SOUP	\$3

FROM THE SUSHI BAR

TUNA TATAKI	\$11
SALMON TARTARE	\$13
Raw salmon, avocado, scallions, cilantro, spicy mayo, ponzu sauce and tobiko	
HAMACHI TIRADITO 	\$14
Raw sliced Hamachi, jalapeño, cilantro, red onions and ponzu sauce	
OCTOPUS TIRADITO	\$14
Raw sliced octopus, red onions, cilantro, aji amarillo sauce and special yuzu sauce	
CLASSIC CEVICHE	\$17
White fish, cilantro, citric splash, pickled onions and leche de tigre	
WHITE FISH & SHRIMP CEVICHE	\$19
White fish, shrimp, cilantro, citric splash, pickled onions and leche de tigre	

SALADS

KANIKAMA CRUNCH	\$14
Special house kani salad, tobiko and crunchy flakes	
HOUSE SALAD	\$7
Spring mix, carrots, walnuts and ginger ponzu	
NEPTUNO SALAD	\$15
Seaweed, tuna, salmon, scallions, tobiko, krab salad, hamachi, avocado, spicy mayo and ponzu	
SEAWEED SALAD	\$7

POKE BOWLS (Customized)

Choose your base

White Rice \$3 | Quinoa \$4 | Spring Mix \$3

Choose your Toppings

Almond	\$1	Jalapeño	\$1
Avocado	\$1.5	Mango	\$1
Carrot	\$1	Red Onion	\$1
Cherry Tomato	\$1	Red Pepper	\$1
Cilantro	\$1	Scallion	\$1
Coconut	\$1	Seaweed	\$1.5
Cucumber	\$1	Tobiko	\$1
Edamame	\$1	Wasabi Peas	\$1
Green Apple	\$1		

Choose your Protein

Tuna \$9 | Salmon \$7 | Hamachi \$8 | Octopus \$8

Choose your Dressing

Aji amarillo	\$1	Spicy Mayo	\$1
Cilantro Sauce	\$1	Truffle Honey	\$2
Ponzu	\$1	Truffle Oil	\$2
Ponzu Ginger	\$1		

SUSHI or SASHIMI (RAW)

Eel	\$4	Salmon	\$3
Hamachi	\$4	Tobiko	\$3
Kani	\$2.5	Tuna	\$4.5
Octopus	\$4		

SASHIMI PLATTER \$38

(No change allowed)

4 salmon, 4 tuna and 4 hamachi

 Mild  Hot  Time

Consuming raw or undercooked meats, poultry, shellfish, seafood or eggs, may increase your risk of foodborne illness. Please notify us of any allergies.

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CHEF'S RECOMMENDATIONS

KAE ROLL (5 pcs.) \$11

Mamenori, scallions, cream cheese, avocado, shallots, tuna, salmon, tobiko, kanikama, eel sauce, aji amarillo, truffle oil and microcilantro

TROPICAL ROLL (5 pcs.) \$9

Mamenori, cream cheese, scallions, kanikama, shrimp, mango, sweet plantain, avocado, aji amarillo, eel sauce and almonds

SALMON SENSATION (5 pcs.) \$12

Crispy rice, tobiko, scallions, wrapped in thin slices of salmon, cream cheese, eel sauce, cilantro sauce, walnuts and microcilantro

TRUFFLE TUNA TARTARE \$20

Tuna, scallions, shallots, tobiko, sesame seeds, truffle oil, special leche de tigre and microcilantro

TUNA PIZZA (WITH HONEY TRUFFLE OIL) \$16

Flour tortilla, cream cheese, red onion, aji amarillo sauce, honey truffle oil, tobiko and microcilantro

BUTTER AND LOBSTER ROLL \$14

Kanikama, lobster, shallots, scallions, clarified butter and ponzu ginger

PROSCIUTTO ROLL (5 pcs.) \$12

Mamenori, crispy cilantro, tobiko, avocado, cilantro sauce, parmesan cheese and prosciutto

EEL DELUXE (5 pcs.) \$10

Kanikama, cream cheese, avocado, shrimp, eel, almonds and aji amarillo

SIGNATURE ROLLS (5 pcs.)

HONEY MOON \$9

Shrimp, avocado, cream cheese, scallions, shaved roasted coconut, sliced almonds, crab salad, eel sauce, honey and yuzu

GIRALDA \$9

Salmon, tuna, avocado, cream cheese, scallions, tobiko, crunchy flakes, soy paper, eel sauce and spicy mayo

TOM-ATU HEAT ☹️ \$9

Shrimp, cream cheese, walnuts, eel sauce, avocado, topped with special kani salad (baked)

VOLCANO \$9

Raw tuna, raw salmon, kani salad, tobiko, avocado, cream cheese, crunchy flakes, eel sauce and spicy mayo

JALAPEÑO YAITA 🔥☹️ \$8

Shrimp, cream cheese, avocado, jalapeños, parmesan cheese and spicy mayo (baked)

LOBSTER DELUXE \$10

Crispy lobster, avocado, scallions, crispy flakes, tobiko, cream cheese, mamenori and honey yuzu sauce

MIAMI \$10

Shrimp, raw tuna, cream cheese, avocado, cilantro, togarashi, topped with sweet plantain and cilantro sauce

NONI-TA \$8

Salmon, kani salad, avocado, spring mix, mamenori, cucumber, carrots, pickled onions and ponzu sauce (rice-less)

MEAT LOVERS ☹️ \$10

Marinated churrasco, sweet plantain, cilantro, scallions, cream cheese, avocado and chimichurri sauce

TRIO SASHIMI ROLL ☹️ \$11

Kani salad, asparagus, avocado, wrapped in thin slices of raw tuna, raw salmon and raw hamachi, ponzu sauce and microcilantro (rice-less)

NIGIRI SEA \$11

Seaweed, raw salmon, raw tuna, raw hamachi, kani, cucumber and avocado (rice-less)

HAMACHI ROLL 🔥☹️ \$10

Avocado, asparagus, crab salad, tobiko, wrapped in thin slices of hamachi, jalapeño, ginger ponzu sauce and microcilantro (rice-less)

POKOR-IKO \$8

Shrimp, kani salad, spring mix, carrots, avocado, wrapped in mamenori and ponzu sauce (rice-less)

TRADITIONAL ROLLS (10 pcs.)

DRAGON \$12

Shrimp, asparagus, cream cheese, avocado, eel sauce and spicy mayo

CALI \$8

Crab salad, avocado and cucumber

SALMON AVOCADO \$9

Raw salmon and avocado

TUNA ROLL \$10

Raw tuna and scallions

JB ROLL \$9

Raw salmon, cream cheese and eel sauce (tempura)

SPICY TUNA CRUNCH 🔥 \$12

Spicy tuna, avocado, crunchy flakes, tobiko and sirracha

VEGGIE (Mamenori) \$11

Assorted vegetables, crunchy asparagus and garlic ponzu sauce

ENTREES

CHICKEN TERIYAKI SKEWERS \$13

SALMON TERIYAKI SKEWERS \$16

SHRIMP TERIYAKI SKEWERS \$17

No substitutions.

🔥Mild 🔥Hot ⌚Time

LUNCH SPECIAL

12PM TO 3:30PM

KIDS MENU

LET US HOST YOUR NEXT EVENT!

WE CATER

DELIVERY-TAKE OUT: (305) 814-5872