

KAI MAISON

Kai Maison
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INSPIRED BY FRENCH AND JAPANESE CULTURE,
WE MADE IT OUR MISSION TO CREATE THE MOST
BEAUTIFUL FUSION BETWEEN FRENCH ELEGANCE
AND ASIAN PRECISION.

WE ARE FOCUSING ON THE SIMPLICITY AND
BEAUTY OF NATURE TO SHOWCASE THE QUALITY
OF EACH SINGLE INGREDIENT THAT COMES TO
LIFE IN OUR KITCHEN.

"KAI" REPRESENTS THE MEETING POINT FOR
CULTURAL TRADITIONS, A POINT THAT CONNECTS
US ALL. LIKE A TOAST, TO CELEBRATE THE
MEANING OF HUMAN CONNECTIONS, A TOAST THAT
ENCAPSULATES THE SPIRIT OF UNITY ACROSS
CULTURES.

JOIN US AT KAI MAISON, WHERE EVERY
GATHERING, EVERY SHARED TABLE, RESEMBLES
A CELEBRATION OF LIFE. A PLACE WHERE EACH
DISH IS TELLING A STORY OF ITS OWN. A PLACE,
WHERE WE WILL KEEP ON SAYING EVERY SINGLE
DAY:

WE WERE MADE FOR LOVING YOU!



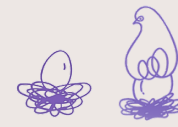
APERITIF X SALAD.

— HOT.

SPICY EDAMAME	5.5
soy beans, sea salt, soy x chili sauce	
GYOZA BAY	7
prawn, chicken, vegetable dumplings, umami sauce	
CRISPY ROCK SHRIMP	8.5
prawn tempura, honey mayo, almonds	
BLACK TORI KARAAGE	7
fried corn chicken, charcoal, japanese mayo, lemon	
SUN KAI SCALLOPS	11
grilled scallops, carrot puree, scallion, yuzu dressing	
WATERMELON CALAMARI	10
crispy squid, watermelon, coriander orange x ginger ponzu	
HOKKAIDO TAKO	13
grilled octopus, tomato, avocado, onion sesame sauce	

— COLD.

CÉVICHE 44	9.5
organic salmon & tuna, tomato, onions, ceviche sauce	
BEEF TATAKI	11.5
flamed beef, onions, dried flowers, cold wafu sauce	
KAI SALAD	12
crispy prawn, mixed salad, chili mayo, yuzu x truffle dressing	
TUNA PONZU TRUFFLE	12.5
tuna tataki, crispy garlic, chili, truffle, ponzu	
SAKE NO TATAKI	10.5
flamed salmon, sesame, passionfruit x yuzu	
BLACK TRUFFLE SPINACH	9
baby spinach, truffle, fish roe, su x miso	
DE BOEUF TARTARE	13
beef tenderloin, egg yolk, black caviar, tartare sauce	



TEMAKI X TACO.

TEMAKI SALMON 6
fresh salmon, pickles, scallion, teriyaki x miso
TEMAKI KING CRAB 7.5
king crab, truffle, pickles, scallion, spicy miso
SHRIMP TACO 6
king prawn, pickles, coriander, chili mayo
CHICKEN TACO 6
chicken, pickles, coriander, chili mayo
BEEF TACO 6
beef, pickles, coriander, chili mayo

MAINS.

CARI MAISON	16
yellow curry, crispy chicken, pumpkin, rice, mango, basil	
DUCK UMAMI	18
crispy duck, vegetables, coriander, umami x miso	
PAD THAI	17
fried flat rice noodles, prawn, egg, pak choi, sprouts, dried onions, peanuts	
VEGGIE OPTION X TOFU - 2 EURO	
SOUPS.	
MISO SOUP	4.5
miso, seaweed, scallion	
	5
x tofu	
	5
x salmon	
SWEET SOUR	5
pineapple, tomato, sprouts, tamarind broth, prawn	
WANTON	5.5
chicken prawn dumpling, pak choi, mushroom	

MAISON X GREEN.

STUFFED TOFU	9
grilled tofu, vegetables, mushroom, sprouts, yardlong beans, umami sauce	
FUNGI FOREST	9.5
bio tofu, king oyster, shiitake, chanterelle, sweet potato puree, vegan butter x sake sauce	
WILD BROCCOLINI	8.5
grilled broccoli, carrot puree, crispy tapioka, soy x garlic	
NAPPA CABBAGE	8
cabbage rolls, shiitake, tofu, scallion, soy sauce	
GRILLED EGGPLANT	9
grilled eggplant, scallion, peanuts, coriander, bonito, miso sauce	

KAI X GRILL SPECIAL.

SALMON ORGANIC 20
salmon filet 230g, grilled asparagus, carrot puree, salmon roe, miso sauce
DUCKING ORANGE 21
duck filet 220g, peas, baby carrots, sweet potato puree, orange sauce
MAIS CHICKEN TERIYAKI 19
boneless chicken thigh, yardlong bean, baby corn, corn puree, teriyaki sauce
RIB EYE YONDU 23
ribeye steak 250g, tomato, baby broccoli, sweet potato puree yonde x umami sauce
KING YASAI UDON 22
king prawn, udon, pak choi, enoki, scallion, nori, butter x sake sauce
FILET DE BOEUF 26
beef tenderloin 250g, grilled asparagus, shiitake, oyster mushroom, sweet potato fries, caramel sauce

DESSERT.

TIRAMISU MATCHA 6.5
green tea, matcha, vanilla
CREME BRULEE 6
vanilla, cream, brown sugar
MANGO PANNA COTTA 5.5
mango, cream, coco x tapioca sauce
CHE BI DO 5.5
hokkaido pumpkin pudding coconut milk, cane sugar, mungbean

SIDES.

WHITE RICE	2.5
UDON	3.5
KIM CHI	4.5
SWEET POTATO FRIES	4.5
EXTRA SAUCES	2.5

KAI TASTING MENU.

— FOR TWO —
45 per person

CEVICHE 44

organic salmon & tuna, tomato, onions,
ceviche sauce

CHICKEN TACO

chicken, pickles, coriander, chili mayo

BLACK TRUFFLE SPINACH

baby spinach, truffle,
fish roe, su x miso

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GRILLED EGGPLANT

grilled eggplant, scallion, peanuts, coriander
bonito, miso sauce

YASAI UDON

udon, pak choi, enoki, scallion,
butter x sake sauce

RIB EYE YONDU

rib eye steak 220g, tomato, baby broccoli,
sweet potato puree, yondu x umami sauce

DUCKING ORANGE

duck filet 250g, peas, baby carrots,
sweet potato puree, orange sauce

CREME BRULEE

vanilla, cream, brown sugar

HOKKAIDO PUDDING

hokkaido pumpkin, coconut milk
cane sugar, mungbean



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