

KAI TASTING JOURNEY



— FOR TWO —

45€ per person

Ceviche

Salmon | tuna | tomato | onions

Le Taco Ga Cay

Corn-fed chicken | pickles | coriander | chili mayo

Truffle Baby Greens

Spinach | truffle | fish roe | su x miso

**

Grilled Eggplant

Spring onion | peanuts | coriander | miso | bonito

Stuffed Tofu

Grilled tofu | vegetables | mushrooms | sprouts | yardlong beans | umami sauce

Ribeye Yondu

Ribeye cut | baby tomato | baby broccoli | puree | black pepper | yondu sauce

Ducking Orange

Muscovy duck | peas | baby carrots | puree | orange sauce | baguette

Creme Brulee

Vanilla | creme | brown sugar

Mango Panna Cotta

Mango | cream | coco x tapioca sauce

PETITES ENTRÉES



— Hot

Edamame.....5.5

Japanese Soy beans | sea salt

Gyoza Bay7

Prawn | chicken | vegatable dumpling

Black Tori Karaage7

Fried corn chicken | charcoal |

Japanese mayo | lemon

Crispy rock shrimp8.5

Prawn tempura | honey | mayo | almonds

Sun Kai Scallops9.5

Scallops | puree | spring onions | yuzu |

orange x ginger ponzu

Watermelon Calamari.....11

Crispy squid | watermelon | coriander | ginger ponzu

Hokkaido Tako13

Octopus | tomato | onions | avocado | sesame x miso

— Cold

Truffel Baby Greens..... 8

Baby spinach | truffel | fish roe | su x miso

Cevlche 44 9.5

Organic salmon | tuna baby tomato | onion | ceviche sauce

Beef Tataki 10.5

Flamed beef | onions | ponzu | cold wafu

Sake No Tataki..... 10.5

Flamed salmon | sesame | passionfruit x yuzu

Tuna Ponzu Truffle..... 11.5

Runa tataki | crispy garlic | chili | truffel | ponzu

Kai Salad 12

Crispy prawns | romana | chili mayo | yuzu x truffel vinaigrette

De Boeuf Tartare 13

Beef tenderloin | egg yolk | black caviar | tartare sauce

TACO X TEMAKI



Taco Tom Cay 6

Prawns | pickles | coriander | chili mayo

Le Taco Ga Cay 6

Corn-fed chicken | pickles | coriander | chili mayo

Saïgon Beef Taco 6

Beef | pickles | coriander | chili mayo

Temaki Salmon 6

Fresh salmon & teriyaki miso | scallions | pickles

Temaki King Crab 7.5

King crab & truffel spicy miso | scallions | pickles

SOUPS



Miso..... 5

Miso | seaweed | leek | tofu & salmon

Kimchi Soup Shrimps 5.5

Kimchi | chopped shirmp | tofu | spring onion | white radish | onion | chili paste

MAISON MAINS



Cari Maison 15

Yellow curry | crispy corn-fed chicken | pumpkin | mango | seasonal greens

Pad Thai..... 15

Prawns | egg | pak choi | sprouts | dried onions | peanuts | rice noodles

Shogun Beef..... 16

Beef slices | bell pepper | onions | oyster sauce | celery | chili

Sacred Flame 16

Stir fried corn-fed chicken, beef, prawn | vegetables | chili | lemongrass

Duck Umami 16

Crispy duck | coriander | vegetables | umami sauce

Saumon Soleil..... 17

Salmon | tomato condiment | onions | coriander | dill | lemongrass

Kai Carbonara Udon..... 18

Beef bacon | scallions | pepper | parmesan | udon | butter x sake sauce | chanterelles

Butter Garlic Scallops..... 19

Stir fried scallops | snow peas | asparagus | chili | butter x sake sauce | udon

BOTANICAL TABLE



Asperge d’Automne..... 8

Grilled asparagus | puree | crispy garlic | teriyaki sauce

Savory Tofu 8

Crispy tofu | garlic | chili | umami sauce

Wild Broccolini 8.5

Grilled broccoli | puree | crispy tapioca | soy x garlic

Grilled Eggplant..... 9

Eggplant | scallions | peanuts | coriander | bonito | miso

Stuffed Tofu..... 9

Grilled tofu | vegetables | mushrooms | sprouts | yardlong beans | umami sauce

Fungi Forest 9.5

Tofu | mushrooms | puree | butter x sake

Tofu Rouge & Noir 13.5

Tofu | tomato condiment | scallions | black pepper | truffel | rice blend

Shōjin Soul..... 14

Sauté vegetable & tofu | chili | lemongrass | rice blend

OPEN FLAME & CHAR



Teriyaki Poulet de Saison..... 19

Boneless corn-fed chicken thigh | yardlong bean | baby corn | puree | teriyaki sauce | baguette

Salmon Organic 19

Salmon filet | asparagus | puree | salmon roe | saffron sauce | sweet potato fries

Tropical Mekong Prawns..... 21

Grilled king prawns | seasonal greens | sweet x sour sauce | baguette

Ducking Orange 21

Muscovy duck | peas | baby carrots | puree | orange sauce | baguette

King Prawn Udon 22

Grilled KING PRAWN | udon | pak choi | scallion | nori | butter x sake sauce

Ribeye Yondu 23

Ribeye cut | baby tomato | wild broccoli | puree | black pepper | yondu sauce

Filet De Boeuf..... 26

Beef tenderloin | asparagus | shiitake | king oyster mushrooms | caramel dressing | fries

SWEET CLOSURES



Mango Panna Cotta.....5.5

Mango | cream | tapioca & coco

Tiramisu Matcha.....6.5

Green tea | vanilla | cream

Creme Brulee.....6.5

Vanilla | brown sugar | cream

Maracuja Cheesecake6.5

Coco | passionfruit | cream cheese

SIDES

Extra Sauces 2

Rice Blend..... 2.5

Kim Chi..... 3

Baguette Toast 3

Garlic Butter Udon..... 4

Sweet Potato Fries 4.5

Seasonal Green 5

Pak Choi 5





KAI MAISON

Kai Maison is inspired by the spirit of Maybachufer – a place of diversity, creativity, and vibrant life along Berlin's Landwehr Canal. This neighborhood inspires how we think about food: free, open, and always bringing people together.

We aim to offer a modern casual dining experience: a place where guests feel welcome on any occasion – from a quick lunch to a romantic dinner or a gathering with friends. Our style combines restaurant-quality food with the warmth and ease of bar-style service — relaxed, fun, and never uptight.

Our menu blends Asian and French influences, shaped by our team's shared experiences. Using fresh, organic ingredients, we create dishes that are both refined and playful — each dish carries its own character.

To complete the experience, we offer a curated selection of natural wines with variety and personality.

Our goal is for guests to discover lesser-known grapes, styles, and regions — and above all, to enjoy wine fully, with every sip. Simply Berlin, just as it is.

