



Welcome to Kaiika Sushi and Gourmet Cuisine

Kaiika is the brainchild of Avi Rubin and Taiichi Fox.

After one particularly enjoyable and very convivial evening spent quaffing fine red wine, Avi and Taiichi concluded that it would be fantastic if they could feast on genuine, quality sushi here in Niue.

Avi, the owner of Niue's Monuina Fishing Company, already had access to the best fresh fish caught here on the island (Monuina's fish is of export quality, having been air-freighted to Japan and Hawaii for the sashimi market) so sourcing the right fish would not be an issue.

Taiichi's task was to find a great sushi chef. Being half Japanese and a seasoned world traveler Taiichi had the necessary expertise and experience to accomplish this vital task. Kaiika's professional sushi chef has come to Niue all the way from Tokyo.

Avi's and Taiichi's vision was to use the freshest of local seafood and to complement this kai ika with the importation of the sushi ingredients necessary to ensure an authentic taste.

Our menu was tested and refined over several evenings with our guest diners enthusiastically tasting and scoring our menu. Our mission is to present you with the best fresh fish, so our menu will vary from day to day depending on our fishermen's catch. We have decided to trial our set menu as we would like our guests to enjoy sampling a variety of dishes they may not tried before.

Our menu will continue to evolve as we aim to provide a perfect sushi dining experience with a Niuean touch.

Using your fingers to pick up and convey the sushi to your mouth will enhance your sensory experience of eating the traditional Japanese way. We offer hand sanitizer so you can safely use your fingers to touch, as well as taste, the sensual nature of our sushi.

We cater to a limited number of guests so we can serve you with style. As we are still in the process of refining our menu any suggestions for improvement would be appreciated. Since we do not live on fish alone, we have procured ourselves a stone pizza oven so we can offer you an appetizing alternative. You also have the choice of ordering freshly baked pizza with flavor-some toppings.

Please refer to white board or ask waiter for the fish available today

We do special food arrangement/decorations and catering for birthdays anniversaries etc.

# PIZZA

**12 inches**



**PLAIN PIZZA - 16**

**VEGETARIAN** – Grilled eggplants, Capsicums, Sun dried tomatoes and Olives - 24

**MEAT LOVERS** – Beef, Smoked chicken, and BBQ sauce – 24

**FISHERMAN SPECIAL** – Two varieties of fish of the day and capers - 24

**NIUEAN** - Fish of the day, papaya, and chilies - 24

**EXTRA TOPPING ARE \$2 EACH**

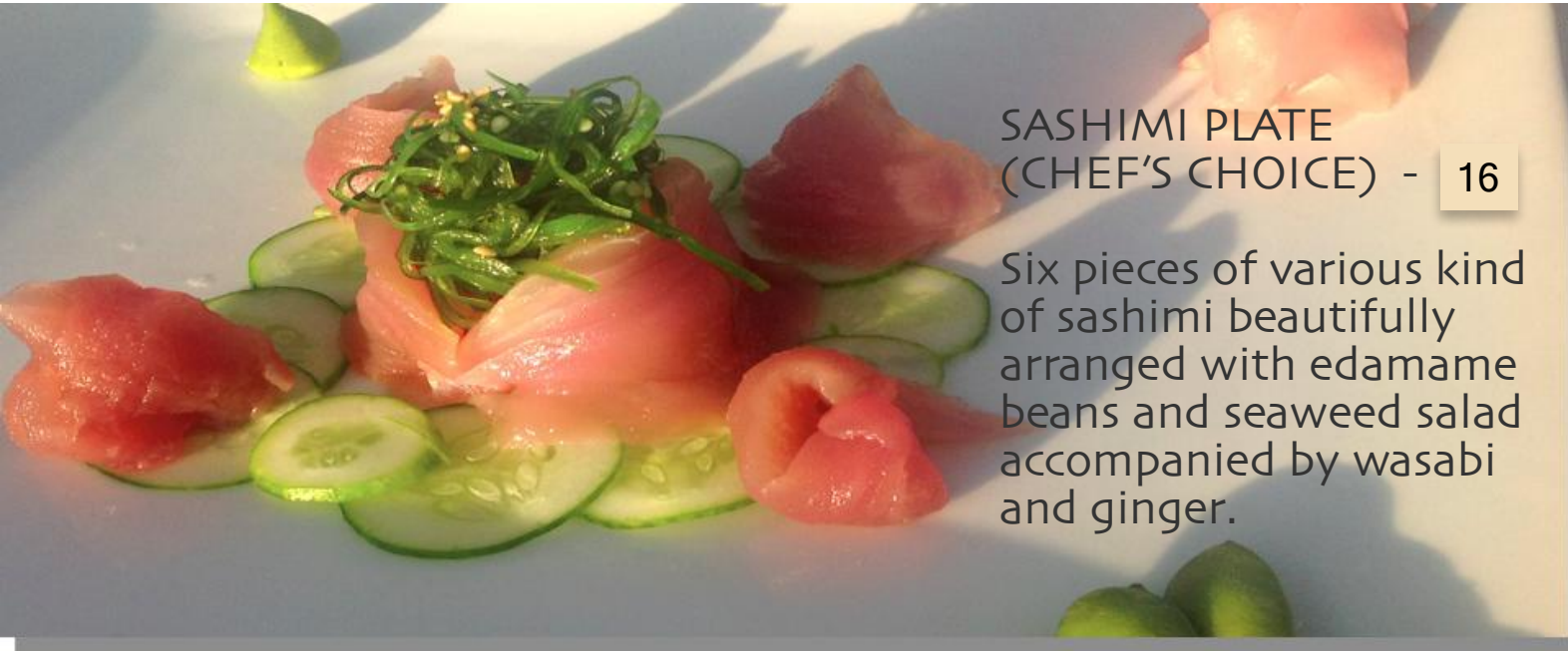
Fish of the day, Garlic, Grilled eggplant, Mixed herbs, Capers, Capsicum, Olives, Onions, Sun dried tomato, Pineapple, Chilies

**PREMIUM TOPPING ARE \$4 EACH**

Extra cheese, Smoked chicken, Beef, Anchovies



# APPETIZERS



SASHIMI PLATE  
(CHEF'S CHOICE) - 16

Six pieces of various kind of sashimi beautifully arranged with edamame beans and seaweed salad accompanied by wasabi and ginger.



AHI SALAD - 16

Tuna sashimi served with tomato, pickled cucumbers, capsicum tossed in ponzu vinaigrette.



CARPACCIO OF THE DAY  
- 16

Thinly sliced raw fish and spring onions served with ponzu sauce.

Please ask your waiter for the fish available today.

# APPETIZERS



MISO SOUP - 4

The most popular soup in Japan, served here with shredded seaweed.



## SAMPLER OF THE DAY - 28



Beautifully arranged combination of four pieces of nigiri, four pieces of sashimi, six pieces of sushi rolls accompanied by edamame, seaweed salad, ginger and wasabi.



# MAIN MENU



## NIGIRI SUSHI PLATTER - 19

Nigiri is a fresh piece of fish on a small ball of rice. Please refer to whiteboard for Nigiri selection of the day. Chef's selection of nigiri sushi 8pcs accompanied by wasabi and ginger.

## CHIRASHI - 19

Chef's selection of sashimi served over bowl of sushi rice with wasabi and Japanese mayonnaise. We make it your way cooked or raw, mild or spicy.



## SUSHI ROLLS - 20 (regular or hand roll)

Any two rolls. You have option of regular rolls or hand rolls.

Regular roll – a roll cut into 6 pieces

Hand roll – a roll shaped into a cone

Please refer to whiteboard for today's selection.

# MAIN MENU

ASSORTED TEMPURA  
10PCS - 17

Chef's selection of fish and vegetables lightly battered and fried with Japanese flour.

Available as side order six pieces of vegetables - 8



## ROYAL FEAST - 44

All chef's choice 2 people minimum Each person will receive Miso soup, Sashimi plate 4pcs, Edamame, Seaweed salad, Nigiri Platter 4pcs, 1 Sushi roll, and Tempura sampler 6pcs.



FREE WIFI PASSWORD: sushigourmet

## DRINKS

BEER 5

PREMIUM BEER 6

HOUSE WINE RED / WHITE 8

SPIRITS 6

HOT or COLD SAKE (JAPANESE RICE WINE) 17

SOFT DRINKS – COKE/SPRITE/JUICE 4

\*FOR WINE BY THE BOTTLE, PLEASE REFER TO WINE LIST

## DESSERTS

ONE SCOOP GREEN TEA ICE CREAM WITH FRESH FRUIT  
AND CHOCOLATE SAUCE - 6

EXTRA SCOOP - 3