



Welcome to Kaiika Sushi and Gourmet Cuisine

Kaiika is 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 a for 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 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 fisherman's catch. We have decided to trial our set menu as we would like our guests to enjoy sampling a variety of dishes they many 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 your 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.

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

PIZZA

12 inches



MARGARITA - Fresh tomatoes, Garlic, Fresh basil, Olive oil, Parmesan cheese - 24

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

MEAT LOVER - Beef, Smoked Chicken and BBQ sauce - 24

FISHERMAN'S SPECIAL - Fish of the day and Capers - 24

NIUEAN - Fish of the day, Papaya or Pineapple and Chilies - 20

EXTRA TOPPINGS ARE \$2 EACH

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

PREMIUM TOPPINGS ARE \$4 EACH

Extra cheese, Smoked chicken, Beef Anchovies

APPETIZERS

AHI SALAD - 16

Tuna sashimi served with Tomato, Cucumber and Capsicum tossed in ponzu vinaigrette.



CARPACCIO OF THE DAY - 16

Six pieces thinly sliced of seared fish and spring onions served with a touch of mustard & ponzu sauce.



MISO SOUP - 4

The most popular soup in Japan served here with shredded seaweed and spring onions.



MAIN MENU

SAMPLER OF THE DAY - 28

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



CHIRASHI - 19

Chef's selection of cooked fish served over bowl of sushi rice with tomato, cucumber, Japanese mayonnaise and spring onion. Have it your way spicy or mild.



SUSHI ASSORTED ROLLS - 20

Chef's selection of twelve pieces of assorted sushi rolls accompanied by wasabi and ginger.



MAIN MENU

ASSORTED TEMPURA - 17

Chef's selection of fish and vegetables lightly battered and fried with Japanese flour served with home made dipping sauce.



SOBA NOODLES - 19

Japanese buckwheat noodles with tempura fish in tasty broth. Vegetarian option available.



SUSHI TEMPURA ROLLS - 22

Twelve pieces of sushi lightly battered with tempura flours quickly fried. Served warm six pieces spicy, six pieces mild. Vegetarian option available. Accompanied by wasabi and ginger.



MAIN MENU

ROYAL FEAST- (2 person minimum) 44 per person

Each person will receive Miso soup, choice of Ahi salad or Carpaccio, six piece assorted tempura, choice of Soba noodles, Chirashi or Assorted rolls(12pcs).



DESSERTS

Premium Mövenpic Ice Cream with Chocolate Sauce (any two flavors) - 8

Our Famous Rum Rum & Raisin Ice Cream (made with real Rum) - 12

DRINKS

As our selection of beverage varies time to time, our current selection of beers and wines are on the display table. Please ask server for pricing.

