



<ai

La Caleta





# Welcome to Kai La Caleta

*A modern Japanese Izakaya restaurant situated in the heart of Tenerife, Spain. Izakaya restaurants in Japan are typically known as casual bars where friends drink and mingle after work. Traditionally, Izakaya restaurants serve small dishes that customers snack on while drinking. Hence, Izakaya restaurants are comparable to Spain's beloved tapas bars.*

*Kai La Caleta takes a modern approach to the Izakaya style of cuisine and elevates the experience with the highest quality sourced Spanish and Japanese ingredients, as well as with an extensive list of sakes and fine wines. All of this is brought to you in a minimalist, modern and yet traditional Japanese setting.*

*Specifically, our food in Kai La Caleta is based on Japanese cuisine with hints of Peruvian flavours. Our choice of cuisine was inspired by the Nikkei, specifically the Japanese emigrants who live in Peru. Based on the Nikkeis' expertise in both Japanese and Peruvian cuisines, Kai La Caleta was inspired to share a wide range of dishes meticulously crafted just for you.*



## SMALL pleasures

FRESH OYSTER OF THE DAY <sup>(1 PC)</sup>  
*Served natural (lime) or with chef's Nikkei sauces.*

7€

STEAMED EDAMAME  
*Sprinkled with flake salt.*

7€

SPICY EDAMAME  
*Wok-fried with garlic and spicy korean sauce.*

9.50€

BEEF TENDERLOIN MINI TACO <sup>(1 PC)</sup>  
*Chifa-style with creamy avocado.*

9.50€

MINI SALMON TACO <sup>(1 PC)</sup>  
*Avocado, tobiko roe, and lime mayo.*

9.50€

MINI GUACAMOLE TACO <sup>(1 PC)</sup>  
*Tomato, onion, coriander, lime oil, salt, and pepper.*

7.50€

MINI AREPA STUFFED  
WITH AJÍ DE GALLINA <sup>(1 PC)</sup>  
*Shredded stewed chicken in yellow ají sauce, served with  
an avocado emulsion and coriander*

5€

MUSHROOM CROQUETTE <sup>(1 PC)</sup>  
*Shiitake, mushroom, rocoto sauce, sweet potato chips.*

3.50€

DUCK BAO BUN <sup>(1 PC)</sup>  
*Pickled cucumber and hoisin sauce.*

9€

VEGETABLE BAO BUN <sup>(1 PC)</sup>  
*Miso eggplant with sesame and mint.*

8€

PORK GYOZA <sup>(6 PC)</sup>  
*Served with Tozasu sauce.*

18€

VEGETABLE GYOZA <sup>(6 PC)</sup>  
*Served with Tozasu sauce.*

16€

CREAMY PRAWNS  
*In a lightly spicy creamy sauce.*

19.50€

BABY BACK PORK RIBS  
*Slow-cooked for 24 hours and glazed with  
Japanese barbecue sauce.*

15€

CALAMARI  
*With lime and jalapeño mayo.*

18€

TOFU SALAD  
*Mixed lettuce, seaweed, and cream cheese.*

16€

DUCK SALAD  
*Mixed lettuce with hoisin vinaigrette.*

21€

VEGETARIAN TEMPURA  
*Creamy avocado and ponzu sauce.*

19€

CREAMY PRAWN TEMPURA  
*Served with tentsuyu sauce.*

21€

## PASSION for raw

CLASSIC CEVICHE  
(CATCH OF THE DAY)  
*Red onion, sweet potato, and Peruvian corn.*

26€

NIKKEI CEVICHE  
*Akami tuna, Nikkei tiger's milk, pickled shallot,  
cucumber, daikon, crispy sweet potato, coriander sprouts.*

26€

SPICY TUNA TARTAR  
*Spring onion, salmon roe, tempura crisp, kimchi mayo.*

32€

O-TORO TARTAR (TUNA BELLY)  
*Spring onion, ponzu, slow-cooked egg yolk, and truffle.*

36€

SALMON TARTAR  
*Cured salmon, miso sauce, yellow chili foam, avocado, chives.*

28€

WILD SEA BASS TIRADITO  
*Ponzu gel, creamy avocado, truffle, and crispy tempura*

25€

TUNA & TUNA BELLY TIRADITO  
*Yellow chili emulsion, pickled onion, sweet potato.*

28€

## Our NIKKEI BAR

### NIGIRI NIKKEI <sup>(1 PC)</sup>

SALMON IKURA 6€

AKAMI HUANCAÍNA 6.50€

CHU-TORO ROCOTO 7€

O-TORO FOIE TARE 7.50€

SCALLOP TRUFFLE 5€

EEL TARE FOIE 6€

WHITE FISH CEVICHE-STYLE 6€

BEEF TENDERLOIN WITH 6€

SHISO CHIMICHURRI

QUAIL EGG 5€

TAXES INCLUDED

# Our NIKKEI BAR

## CLASSIC NIGIRI (1 PC)

AKAMI	6€
CHU-TORO	6.50€
O-TORO	7€
SALMON	6.50€
WHITE FISH	5€
SCALLOP	7€
SCARLET PRAWN	32€

## SASHIMI (3 PC)

O-TORO	22€
CHU-TORO	20€
AKAMI	18€
SALMON	16€
WHITE FISH	16€
SCALLOP	17.50€

## SASHIMI Y NIGIRI MORIAWASE

SASHIMI 2 VARIETIES <i>Chef's selection (6 pieces).</i>	25€
--	-----

SASHIMI 3 VARIETIES <i>Chef's selection (9 pieces).</i>	35€
--	-----

NIGIRI 2 VARIETIES <i>Chef's selection (4 pieces).</i>	20€
---	-----

NIGIRI 3 VARIETIES <i>Chef's selection (6 pieces).</i>	28.50€
---	--------

## VEGETARIAN SUSHI (6-8 PCs)

VEGETARIAN NIGIRI <i>Chef's selection, 3 varieties (6 pcs).</i>	24€
--	-----

VEGETARIAN URAMAKI <i>Vegetable tempura with avocado, sesame, miso eggplant on the outside (6 pcs).</i>	21€
--	-----

VEGETARIAN FUTOMAKI <i>Avocado, Sweet potato, cucumber, halloumi. Soja paper (6 pcs).</i>	22€
--	-----

## HOSOMAKI (6 PCs)

TUNA	15€
SALMON	12€
CUCUMBER	9€
AVOCADO	10€
SPICY SALMON TEMPURA ROLL	13€
CEVICHE TEMPURA ROLL	15€

## URAMAKI (6-8 PCs)

SPICY TUNA <i>Avocado &amp; cucumber inside, sesame &amp; spicy tuna outside, spicy mayo (6 pieces).</i>	25€
---	-----

SALMON <i>Avocado, cucumber, cream cheese inside, seared salmon with kimchi mayo outside (6 pieces).</i>	24€
---	-----

CALIFORNIA <i>Avocado, crab with kimchi mayo, tobiko roe outside. (8 pieces).</i>	23€
--	-----

LOMO SALTADO <i>Tomato, onion, potato chips, beef tenderloin, foie torch-seared outside (8 pieces).</i>	26€
--	-----

O-TORO <i>Cucumber, avocado inside, seared toro with foie, ponzu gel, spring onion outside (8 pieces).</i>	27€
---	-----

PRAWN TEMPURA <i>Prawns, chives, avocado with rocoto mayo and Fuji sauce. (8 pieces).</i>	23€
--	-----

## FUTOMAKI (8 PCs)

SALMON TEMPURA <i>Salmon, avocado inside, panko-fried, teriyaki sauce.</i>	24€
---	-----

KAI CRUNCHY <i>Soft shell crab, avocado, cucumber, salmon tempura.</i>	26€
---	-----



## Wok-Flamed FLAVORS

CHICKEN & PRAWN  
YAKISOBA NOODLES 24€  
*With vegetables Japanese-style.*

LOMO SALTADO 28€  
*Beef sirloin wok-fried with red onion, tomato, yellow chili, potatoes, served with rice.*

SEAFOOD CHAUFAS 28€  
*Wok-fried rice with vegetables (red pepper, edamame), Seafood (prawns, squid, octopus), slow-cooked egg.*

CHICKEN NIKKEI CHAUFAS 26€  
*Marinated chicken, vegetables, slow-cooked egg, with a hint of truffle.*

VEGETARIAN CHAUFAS 19€  
*Tofu, red pepper, garlic, ginger, zucchini, edamame, shimeji mushrooms, with a hint of truffle.*

SAUTEED MUSHROOMS 18€  
*Mushrooms with wok-fried vegetables.*

## FISH & SEAFOOD Grilled

GRILLED OCTOPUS 26€  
*Marinated in anticucho sauce, on cauliflower cream.*

GRILLED SEA BASS 30€  
*On Peruvian corn pepián and coriander.*

SALMON 26€  
*In sweet miso and yuzu sauce, with celeriac & parsnip purée.*

## CARNES al grill

CHICKEN THIGH 23€  
*Marinated in anticucho sauce, huancaína cream.*

PREMIUM BEEF TENDERLOIN 30€  
*Japanese BBQ and chili chimichurri.*

IBERIAN SECRETO PORK 26€  
*Japanese curry spice sauce, pickled onion.*

BEEF SIRLOIN TATAKI 26€  
*On okonomiyaki-style sweet wine & panca chili sauce.*

## SIDES and others

CURRY VEGETABLES 12€

MASHED POTATOES 9€

FRENCH FRIES 7€

SUSHI RICE BOWL 7€

WHITE RICE 6€

MIXED SALAD 10€  
*With seaweed and avocado*

---

## KIDS MENU

CHICKEN NUGGETS 15€  
*With Fries*

FISH FINGERS 15€  
*With Fries*

NOODLE 15€  
*With Beurre Monté (Butter)*





[www.kailacaleta.com](http://www.kailacaleta.com)

