

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

soy beans, sea salt, soy x chili sauce

GYOZA BAY

prawn, chicken, vegetable dumplings,
umami sauce

CRISPY ROCK SHRIMP

prawn tempura, honey mayo, almonds

BLACK TORI KARAAGE

fried corn chicken, charcoal,
japanese mayo, lemon

SUN KAI SCALLOPS

grilled scallops, carrot puree, scallion,
yuzu dressing

WATERMELON CALAMARI

crispy squid, watermelon, coriander
orange x ginger ponzu

HOKKAIDO TAKO

grilled octopus, tomato, avocado, onion
sesame 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



- COLD.

CEVICHE 44

organic salmon & tuna, tomato, onions,
ceviche sauce

BEEF TATAKI

flamed beef, onions, dried flowers,
cold wafu sauce

KAI SALAD

crispy prawn, mixed salad, chili mayo,
yuzu x truffle dressing

TUNA PONZU TRUFFLE

tuna tataki, crispy garlic, chili, truffle, ponzu

SAKE NO TATAKI

flamed salmon, sesame, passionfruit x yuzu

BLACK TRUFFLE SPINACH

baby spinach, truffle, fish roe, su x miso

DE BOEUF TARTARE

beef tenderloin, egg yolk, black caviar,
tartare sauce



9.5

MAINS.

CARI MAISON

yellow curry, crispy chicken, pumpkin, rice,
mango, basil

16

DUCK UMAMI

crispy duck, vegetables, coriander,
umami x miso

18

PAD THAI

fried flat rice noodles, prawn, egg, pak choi,
sprouts, dried onions, peanuts

17

VEGGIE OPTION X TOFU - 2 EURO

SOUPS.

MISO SOUP

miso, seaweed, scallion
x tofu
x salmon

4.5

5

SWEET SOUR

pineapple, tomato, sprouts, tamarind broth, prawn

5

WANTON

chicken prawn dumpling, pak choi, mushroom

5.5

MAISON X GREEN.



STUFFED TOFU

grilled tofu, vegetables, mushroom, sprouts, yardlong beans, umami sauce

9

FUNGI FOREST

bio tofu, king oyster, shiitake, chanterelle, sweet potato puree,
vegan butter x sake sauce

9.5

WILD BROCCOLINI

grilled broccoli, carrot puree, crispy tapioca, soy x garlic

8.5

NAPPA CABBAGE

cabbage rolls, shiitake, tofu, scallion, soy sauce

8

GRILLED EGGPLANT

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

9

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
yondu 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

SIDES.

WHITE RICE 2.5

CREME BRULEE 6

vanilla, cream, brown sugar

UDON 3.5

MANGO PANNA COTTA 5.5

mango, cream, coco x tapioca sauce

KIM CHI 4.5

SWEET POTATO FRIES 4.5

CHE BI DO 5.5

hokkaido pumpkin pudding
coconut milk, cane sugar, mungbean

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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