



EVENTS MENU



SOUTHEAST ASIAN RESTAURANT



CUISINE BY THE MEDITERRANEAN SEA

Located in the heart of Laguna's lush gardens, Kai offers a transparent culinary experience. Enjoy the open kitchen concept, watch our chefs prepare your favorite dishes, and connect with the art of gastronomy.

Kai is a place to relax, savor the atmosphere, and bask in the beauty that surrounds us, all while enjoying the comfort of our beach hammocks.

EXPLORE THE SPACE



CAPACITIES



Full Restaurant

Seated: 140 pax

Standing: 280 pax



Front Terrace

Seated: 60 pax

Standing: 50 pax



Private Area

Seated: 12 pax

Should the client prefer to hire different furniture, they may consult our team for available options.



DRINK PACKAGE

Available drink options during the welcome cocktail and/or lunch and dinner service.

WELCOME COCKTAIL

1 hour

WHITE

Menade
Verdejo / D.O.Rueda

RED

Azabache Roble
Tempranillo / D.O.Ca.

ROSÉ

Marqués de Riscal
Tempranillo y Viura / D.O.Ca.

CAVA

House cava

17€

BE HOUSY

2 hours

WHITE

Menade
Verdejo / D.O.Rueda

RED

Azabache Roble
Tempranillo / D.O.Ca.

ROSÉ

Marqués de Riscal
Tempranillo y Viura / D.O.Ca.

CAVA

House cava

25€

BE NEO

2 hours

WHITE

La Poda
Sauvignon Black / D.O.Rueda

RED

Vivir Vivir
Tempranillo / D.O.Ribera del Duero

ROSÉ

Studio by Miraval
Grenache, Cinsault y Rollé
I.G.P Méditerranée

CAVA

Torelló Brut Reserva
Macabeo, Xarel·lo y Parellada

36€

BE PRESTIGE

2 hours

WHITE

Pazo San Mauro
Albariño / D.O.Rías Baixas

RED

Cepa 21
Tempranillo / D.O.Ribera del Duero

ROSÉ

Minuty Prestige
Grenache / A.O.C Côtes de Provence

CHAMPAGNE

Moët & Chandon Brut Impérial
Pinot Noir,
Pinot Meunier y Chardonnay

58€

All packages include soft drinks, water and beer.

OUR CANAPÉS

5 VARIETIES • 25€ / 7 VARIETIES • 35€ / 10 VARIETIES • 50€

Duration: 45 Minutes

Cold

Wagyu carpaccio

Salmon tartare
with spicy sake

Anchovy gilda

Steak tartare toast

Salmon nigiri

Tuna nigiri with
dijon mustard

Russian salad
& prawn toast

Avocado & almadraba
tuna tartare toast

Hot

Chicken & vegetable gyozas

Miso & yuzu aubergine

Yakitori

Octopus causa appetizer

Iberian ham croquette

Prawn croquette

Mini veal burger

Black pasta &
pinenut risotto

Fried cuttlefish

Tuna belly ventresca
mini baguette

Fried baby squid

Vegetarian

Spicy edamame

Miso aubergine

Vegetarian nigiri

Vegetarian risotto

Traditional salmorejo

Hummus with crudités

Vegetable gyozas

THE ESSENCE

Each dish tells the story of two converging cultures, served in an ambiance that balances the serenity of the beach with Japanese refinement. Located in the heart of Laguna's lush gardens, Kai offers a transparent culinary experience.

Enjoy the open kitchen concept, watch our chefs prepare your favorite dishes, and connect with the art of gastronomy. Kai is a place to relax, savor the atmosphere, and bask in the beauty that surrounds us, all while enjoying the comfort of our beach hammocks.



OUR MENUS



TOKUBETSU MENU

STARTERS TO SHARE

Kimchi Edamame
Spanish Wagyu Carpaccio
Hamachi Tiradito
Tuna Tartare

MAIN DISH

Hamachi Futomaki
Soft-Shell Crab Uramaki
Salmon Uramaki
Tuna Nigiri
Hamachi Nigiri
Eel Nigiri

DESSERT

Brioche with Mango &
Coconut Ice Cream

55€/pp



SHIZUKU MENU

STARTERS TO SHARE

Kimchi Edamame
Glazed Eggplant
Kai Salad
Salmon Tataki
Hamachi Futomaki
Tuna & Avocado Uramaki

MAIN DISH

Grilled Sea Bass
with Miso Marinade
or
Beef Tenderloin Glazed
with Yakiniku Sauce

DESSERT

Matcha Cheesecake

60€/pp

All prices include VAT.

OUR MENUS



YZAKAYA

MENU

STARTERS TO SHARE

Kimchi Edamame
Chicken Gyoza
Kai Salad

MAIN DISH

Tuna & Avocado Uramaki
Salmon & Avocado Uramaki

DESSERT

Matcha Cheesecake

40€/pp



KAISEKI

MENU

STARTERS TO SHARE

Kimchi Edamame
Zesty Shrimp
Glazed Eggplant
Salmon Tataki

MAIN DISH

Soft-Shell Crab Uramakis
Tuna & Avocado Uramaki
Ebi Nigiri
Salmon Nigiri
Eel Nigiri

DESSERT

Mochis: Raspberry & Chocolate

45€/pp

All prices include VAT.

OPEN BAR

BE HOUSY

- 1 hour • 17€/pp
- 2 hours • 30€/pp
- 3 hours • 43€/pp
- 4 hours • 53€/pp

From the 5th hour, each additional hour will be charged at €10/hour.
Includes beer, soft drinks, and water.

WHITE

Menade, Verdejo / D.O. Rueda

RED

Menade, Verdejo / D.O. Rueda

ROSÉ

Menade, Verdejo / D.O. Rueda

CAVA

House cava

BE THE BAR

- 1 hour • 34€/pp
- 2 hours • 50€/pp
- 3 hours • 65€/pp

From the 4th hour, each additional hour will be charged at €15/hour.
Includes beer, soft drinks, and water

Vodka Eristoff

Bombay Dry Gin

Johnnie Walker Red Label /
White Label

Bacardí

Cazadores Silver

BE PREMIUM

- 1 hour • 45€/pp
- 2 hours • 65€/pp
- 3 hours • 82€/pp

From the 4th hour, each additional hour will be charged at €17/hour.
Includes beer, soft drinks, and water

Belvedere

Bombay Sapphire

Johnnie Walker Red Label

Havana 7

Volcán Blanco

BE COCKTAIL

45€/pp (VAT Included)

Choose 3 cocktails - Duration: 1.5h

Mojito

Caipirinha

Espresso Martini

Pornstar Martini

Piña Colada

Daiquiri de fresa

Paloma

Pisco Sour

Aperol Spritz

Whiskey Sour

The open bar service will begin once lunch or dinner has concluded.

STATIONS

FROM KAI

Tuna sashimi

Salmon sashimi

White fish sashimi

Sake nigiri

Akami nigiri

Truffle egg nigiri

Spicy tuna maki

Akuma maki

Yasai maki

65 € /pax

ABOUT GREENS

Green gazpacho

Salmorejo with
fresh crudités

Seasonal cherry tomatoes

Baba Ghanoush

Bulgur salad

Vegetable gilda skewer

Tzatziki

25 € /pax

BBQ

Grilled vegetable skewer

Grilled prawn skewer

Grilled octopus skewer

Chicken breast skewer
with basil pesto

Miso-glazed pork skewer

Chicken teriyaki
thigh skewer

50 € /pax

SWEET BITES

Fresh seasonal fruit

Chocolate & hazelnut
mini tart

Mini lemon tart

Individual tiramisu tart

Vanilla-infused rice
pudding

Tropical fruit mousse

Creamy cheesecake
with red berries

20 € /pax

The station service has a duration of 1 hour.



STATIONS

CHEESES

Selection of Andalusian cheeses

Selection of international cheeses

Jams

Nuts

Breadsticks & crackers

20 € /pax

PAELLAS

"Sofrito" rice with peeled seafood

Free-range chicken rice

Mushroom rice

25 € /pax

IBERICS

Selection of Andalusian Iberian

cured meats

Breadsticks & crackers

20 € /pax

OYSTERS

Natural oysters

Oysters with ponzu

Oysters with chilli

20 € /pax

The station service has a duration of 1 hour.



CANCELLATION POLICY

Upon receipt of a written cancellation notice:

If there is a change in the number of attendees exceeding 10% of the originally agreed number, a charge equivalent to 50% of the per-person price will apply.

In the event of cancellation by the client with at least 30 days' notice before the event, 50% of the paid deposit will be refunded, provided the cancellation is due to justified and duly accredited reasons. Once this period has passed, the deposit will be non-refundable.

OPERATIONAL PROCESSES

15 days before the event, the client must confirm in writing their main course selection and the final number of guests.

PAYMENT POLICY

The first payment of 30% of the total budget as a deposit is due on the day of event confirmation.

The second payment of 70% of the total budget is due 15 days before the event, once the final number of attendees has been confirmed.

Please include the company or individual client name and the event date in the bank transfer reference.

Please send proof of payment to:

sales@lagunacostadelsol.com



Autovía del Mediterráneo, Km 159

+34 689 113 476

sales@lagunacostadelsol.com

www.kai-beach.com

[@kai_beach_resturant](https://www.instagram.com/kai_beach_resturant)