

KAI PREMIUM RICE SPIRITS VODKA - SHOCHU - SOJU

DISTILLED FROM RICE
100% GLUTEN FREE



KAI LYCHEE

FLORAL FRUIT WITH TROPICAL ORIGINS
NATURALLY SWEET WITH AROMAS OF CHOCOLATE AND ROSE
OUR ORIGINAL KAI FLAVOR



KAI VODKA

BEAUTIFUL PREMIUM RICE VODKA
NATURALLY SWEET, SAKE-LIKE FINISH WITH GOOD ACIDITY
EXCELLENT STRAIGHT OR MIXED



KAI LEMONGRASS

FLAVOR SYNONYMOUS WITH SOUTHEAST ASIA
CRISP AND BRIGHT, A FOODIE FAVORITE
HERBACEOUS TWIST ON CITRUS



KAI COCONUT PANDAN

MADE WITH COCONUT WATER
EXOTIC FRAGRANCE OF PANDAN, SIMILAR TO HAZELNUT
COMPLEX AND CREAMY IN ITS LINGERING FLAVOR



KAI LEMONGRASS GINGER SHOCHU/SOJU

WARM ZESTY GINGER
COOL CITRUSY LEMONGRASS
PERFECTLY PAIRED AND VERSATILE



KAI YOUNG COCONUT SHOCHU/SOJU

MADE FOR DISCERNING PALATES WITH YOUNG COCONUT
REAL COCONUT WATER, OFFERING ELECTROLYTES
AWARD-WINNER: BEST IN SHOW

*Shochu/Soju is the #1 consumed spirit in the world

TASTE THE PLEASURE

ENJOY IN MODERATION

DISTRIBUTED COAST TO COAST

KAI PREMIUM RICE SPIRITS

DISTILLED FROM RICE
100% GLUTEN FREE



KAI LYCHEE

ELDERFLOWER COLLINS

1.5 oz. Kai Lychee
1 oz. Thatcher's Elderflower Liqueur
2 oz. Fresh Lemon Sour (equal parts fresh lemon juice and simple)
Club Soda
Method: Combine all ingredients except club soda and shake. Strain into an ice filled Collins glass. Top with club soda. Stir.
Garnish: Lemon Wheels

LYCHEE & PEACH BELLINI (FROZEN)

2 oz. Kai Lychee
2 oz. Peach Puree
4 oz. Sparkling Wine
Splash of Grenadine
Method: Blend all with ice
Garnish: Frozen peach



KAI LEMONGRASS

LEMONGRASS MULE:

1.5 oz. Kai Lemongrass
0.5 oz. fresh lime juice
4 oz. Ginger Beer (non-alcoholic)
Method: Combine Kai and lime juice, top with ginger beer. Serve over ice.
Garnish: Lime wedge

KAI KRUSH:

2 oz. Kai Lemongrass
0.75 oz. Fresh squeezed & strained lime juice
0.5 oz. simple syrup
4 Pieces of fresh ripe watermelon (Approx 1 square inch in size)
Watermelon rind for garnish (Optional)
Method: In a shaker tin muddle the watermelon to a pulp, add the remaining ingredients, fill with ice and shake vigorously until well chilled. Double strain into an ice filled rocks or old fashioned glass.
Garnish: Watermelon rind



KAI LEMONGRASS GINGER SHOCHU/SOJU

GINGER SUNRISE

1.5 oz. Kai Lemongrass Ginger Soju
0.5 oz. Aperol or equivalent
0.5 oz. Passion Fruit puree or juice
2 oz. Orange Juice
Method: Mix and serve over ice
Garnish: delicate flower

LEMONGRASS FRESH

1 oz. Kai Lemongrass Ginger Soju
0.5 oz. Fresh Lime Juice
0.5 oz. Simple Syrup
0.5 oz. Coconut Water
Method: Add juice, simple, coconut water and Kai to mixing glass with ice, shake and strain into flight glass
Garnish: Small lemongrass stalk



KAI VODKA

KAI-TINI

3 oz. Kai Vodka
Splash olive juice
Method: Shake with ice and strain into martini glass
Garnish: Cocktail olives
The sweet, sake-like finish of Kai Vodka makes it the perfect vodka for a dirty martini! Well balanced.

SUNFLOWER

1 oz. Kai Vodka
1 oz. sake
0.5 oz. fresh lemon juice
0.5 oz. Thatcher's Elderflower Liqueur
3 cucumber slices
Method: Muddle cucumber, lemon juice, and syrup.
Add ice, Kai Vodka and sake.
Shake well with ice and strain over fresh ice into a tall glass.
Garnish: Fresh cucumber slice



KAI COCONUT PANDAN

KAI CHICHI

2 oz. Kai Coconut Pandan
1 oz. Pineapple Juice
Splash Torani Coconut Syrup or Coconut Water (optional)
Method: Shake with ice and strain into martini glass
Garnish: Pineapple wedge

SWEET ADDICTION

2 oz. Kai Coconut Pandan
0.75 oz. lemon juice
1 oz. simple syrup
1 muddled black berry
1 egg white
Method: Dry shake first (no ice) then shake with ice. Double strain into a martini glass.



KAI YOUNG COCONUT SHOCHU/SOJU

SKINNY LAVA

2 oz. Kai Young Coconut Soju
1.5 oz. Pineapple Juice
0.5 oz. Strawberry Puree
2 lime wedges, squeezed in
Method: Squeeze limes and drop into glass. Add puree, juice and Kai with ice, shake and strain over ice into highball
Garnish: Thin pineapple half moon and pineapple leaf

YOUNG COCONUT MARTINI

3 oz. Kai Young Coconut Soju
Method: Shake with ice and strain into a martini glass.
Garnish: Rim martini glass with toasted, shredded coconut

TASTE THE PLEASURE

ENJOY IN MODERATION

DISTRIBUTED COAST TO COAST