

# 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

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## 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



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