

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**





K

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



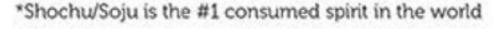
KAI LEMONGRASS GINGER

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





TASTE THE PLEASURE

KAI PREMIUM RICE SPIRITS

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KAI LYCHEE

ELDERFLOWER COLLINS

15 oz Kai Lychee 1 oz Thatcher's Elderflower Liqueur

2 oz. Fresh Lemon Sour (equal parts fresh lemon juice and simple)

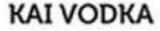
Club Soda

Method: Combine all ingredients except club soda and shake. Strain into an ice filled Collins glass. Top with club soda. Stir.

Gamish: 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-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 theperfect vodka for a dirty martini!

SUNFLOWER

Well balanced.

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 LEMONGRASS

LEMONGRASS MULE:

15 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 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

Method: Dry shake first (no ice) then shake with ice. Double strain into a martini glass.





DUTCK PISE

MPORTED

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 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 in to a martini glass. Garnish: Rim martini glass with toasted, shredded coconut



