



Shokupan 食パン, also known as Japanese Loaf, are all handmade here at KAIA's Kitchen with organic flour and naturally derived colouring from vegetables and fruits. Without dairy & egg, they are also vegan friendly and gluten free.

Eat healthy, live well and be happy.
Our colourful shokupan is definitely yummy and packed with loads of goodness!



気食のべ物
Customer's Favorites

Salmon Sando
cream cheese, raw salmon, tobiko

RM39



気食のべ物
Customer's Favorites

Chicken Katsu Sando
deep fried boneless chicken drumstick, avocado

RM36



Tempura Ebi Sando
prawn, sunny side up

RM36



Unagi Cheezu Sando
tempura unagi, seaweed, cheddar

RM52



Portobello Mushroom Sando
tempura portobello mushroom, sunny side up

RM 32



Truffle Egg Avocado Sando
scrambled egg, avocado

RM 32



Tempura Tartar Salmon

tempura salmon, seaweed, tartar sauce

RM39



Tartar Prawn Patty

prawn patty, tartar sauce, cheddar

RM35



Soft Shell Crab Sando

deep fried soft shell crab

RM52



Cheezy Ham Sando

sliced chicken ham, cheddar, sunny side up

RM30



Mozarella Cheezu Sando

mozzarella and cheddar cheese stick, tobiko, sunny side up

RM36



Tamago Sausage Sando

sausage, scrambled egg, tobiko

RM36



Chicken Karaage Sando

deep fried chicken, mozzarella, corn

RM35



Beef Sando

australian beef, sauteed mushroom with onions

RM62

KA'IA SOURDOUGH

CREAM CHEEZU SALMON

cream cheese, raw salmon, onion

RM35

CHICKEN AVOCADO

pan seared chicken breast, avocado, mozerella, cheddar

RM30

TRUFFLE EGG

scrambled egg, caviar

RM28

PORTOBELLO MUSHROOM (V)

portobello, scramble egg

RM35

ENGAWA & TRUFFLE EGG

japanese flounder fish, truffle scramble egg

RM68

EBI AVOCADO

pan-fry shrimp, avocado

RM39

BIG BREAKFAST

BIG BREAKFAST

chicken sausage, chicken ham, fries, edamame, scrambled egg, shokupan

RM39

PORTOBELLO BIG BREAKFAST (V)

portobello mushroom, fries, edamame, scrambled egg, shokupan

RM32

SALMON BIG BREAKFAST

salmon, scrambled egg, fries, edamame, salad, shokupan,

RM42



POLO BUN

メロンパン

MEET YOUR NEW SAVORY POLO BUN

Savor the delight of a Polo bun, a savory sensation beneath its golden, crispy exterior.

Choose your Bun:

Original | Matcha +RM2.0



**Ka'ia Crispy Prawn
Polo Bun**
RM24



**Ka'ia Chicken Katsu
Polo Bun**
RM25



**Ka'ia Crispy Salmon
Polo Bun**
RM22

POLO BUN

メロンパン

MEET YOUR NEW FAVORITE POLO BUN

Indulge in the delight of a Polo bun, a sweet embrace beneath a golden, crispy crown.

Butter add on:

Snow butter +RM2.0 | Matcha butter +RM3.0

Ka'ia Golden Polo Bun

with snow butter | with Matcha snow butter
RM9 | RM11



Ka'ia Matcha Polo Bun

with snow butter | with Matcha snow butter
RM12 | RM14

Ka'ia Oreo Matcha Polo Bun

with Matcha snow butter
RM19



KA'IA DONBURI

Discover our renowned Donburi menu featuring exquisite flavors
crafted from the finest air-flown ingredients.



TRUFFLE ENGAWA DONBURI

japanese flounder fish

RM68

UNAGI DONBURI

japanese unagi kabayaki

RM48

OYAKO DONBURI

chicken katsu, egg

RM28

OYAKO DONBURI



UNAGI DONBURI



TRUFFLE ENGAWA DONBURI



TEMPURA UNAGI CHEEZU
fried eel with cheese

RM52

SALMON VOLCANO DONBURI
touched salmon, onsen egg with mentai sauce

RM39

EBI TEMPURA DONBURI
fried shrimp

RM36



新鮮な食材



Indulge in the savory delights of our Donburi menu, where every bowl is a symphony of flavors and textures.

Transport your taste buds to Japan with our selection of traditional and modern rice bowls, each meticulously crafted to perfection.

TRUFFLE ENGAWA UNI

japanese flounder fish with sea urchin

RM138

ABURI CHIRASHI DONBURI

torched seasonal fish

RM58

PORTOBELLO DONBURI (M)

portobello mushroom, onsen egg, edamame

RM26

TRUFFEL ENGAWA UNI



ABURI CHIRASHI DONBURI



PORTOBELLO DONBURI



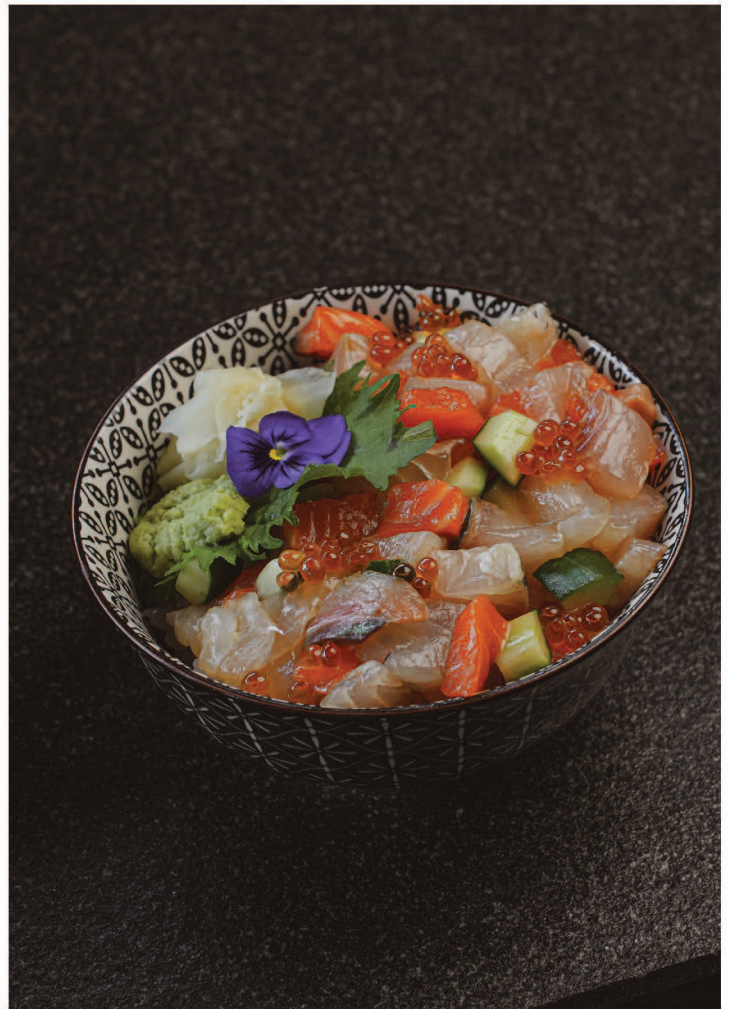


ABURI CHIRASHI



TRUFFLE SALMON IKURA

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Tartar Katsu Salmon - crispy, flavorful perfection awaits! suggests a delicious dish that combines the elements of traditional Japanese katsu with a unique twist of tartar sauce.

BARA CHIRASHI DONBURI

RM68

diced raw seasonal fish

TRUFFLE SALMON IKURA DONBURI

RM48

raw salmon with truffle oil serve with fish roe

TARTAR KATSU SALMON

RM38

fried salmon, scramble egg served with tartar sauce



MINI DONBURI

UNI MINI DONBURI
sea urchin

RM88

IKURA MINI DONBURI
fish roe

RM30



A5 JAPANESE WAGYU BEEF

WAGYU DONBURI WITH UNI

RM265

WAGYU DONBURI 80g

RM185

A5 japanese wagyu with onsen egg

WAGYU BEEF STEAK 100g

RM255

WAGYU KATSU SANDO

RM130



手作りラーメン

Handmade ramen, savory rich flavors, and ramen goodness. A spicy, delicious adventure in every bite!



Salmon Ghost Ramen

Fiery ramen with fresh raw salmon, a ghostly culinary delight.

RM38

ラーメン
日式拉面

激辛
げきから



Tempura Ebi Ramen

Spicy ramen with crispy ebi tempura and hauntingly delicious flavours.

RM36

ラーメン
日式拉面

激辛
げきから



Chicken Katsu Ramen

Spicy ramen with crispy Chicken Katsu
and hauntingly delicious flavours.

RM36

ラーメン
日式拉面

激辛
げきから



SASHIMI

SASHIMI PLATTER	RM220
SALMON SASHIMI 5pcs	RM26
SALMON BELLY 5pcs	RM36
BLUE FIN TUNA (AKAMI) 3pcs	RM58
BLUE FIN TUNA (CHUTORO) 3pcs	RM78
BLUE FIN TUNA (OTORO) 3pcs	RM98
AMA EBI 5pcs	RM98

BOTAN EBI 3pcs	RM120
IKURA	RM35
UNI	SEASONAL PRICE



GREENS

AVOCADO CHICKEN SALAD	RM20
EBI SALAD	RM26
SOFT SHELL CRAB	RM48



**picture for illustration purposes only*

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Indulge in airflown seasonal fish and seafood—fresh, succulent,
and bursting with oceanic flavors.

ABURI CHIRASHI

torched seasonal fish

RM48



**Cold Capellini and the Hot Pasta require a 25-minute wait before serving.*



FOIE GRAS ASARI
RM58



PORTOBELLO
MUSHROOM (V)
RM35

**Cold Capellini and the Hot Pasta require a 25-minute wait before serving.*

EBI TOBIKO
RM38



SOFT SHELL CRAB
RM53



**Cold Capellini and the Hot Pasta require a 25-minute wait before serving.*

COLD CAPELLINI

BARA CHIRASHI CAPELLINI

RM54

TRUFFLE YUZU SALMON CAPELLINI

RM48

BARA CHIRASHI CAPELLINI



TRUFFLE YUZU SALMON CAPELLINI



COLD CAPELLINI

UNI CAPELLINI

RM118

AMA-EBI CAPELLINI

RM68

YUZU EBI CAPELLINI **cooked shrimp*

RM48

AMA-EBI CAPELLINI



UNI CAPELLINI



YUZU EBI CAPELLINI



**Cold Capellini and the Hot Pasta require a 25-minute wait before serving.*

Cold capellini a breeze on your palate, delicate texture, umami symphony, whispering summer's embrace.

ENGAWA UNI CAPELLINI



COLD CAPELLINI

ENGAWA UNI CAPELLINI	RM145
ENGAWA CAPELLINI	RM85
IKURA CAPELLINI	RM66

IKURA CAPELLINI



ENGAWA CAPELLINI

CANAPE

SALMON 3 pcs	RM22
MAGURO 3 pcs	RM40
UNI 2 pcs	RM88
FOIE GRAS 1 pc (35g)	RM73
LOBSTER SALAD 3 pcs	RM23
IKURA 3 pcs	RM32
CHUTORO 3 pcs	RM56
OTORO 3 pcs	RM66

**we only served blue fin tuna*

AGEMONO

TORI KARAAGE	RM22
TRUFFLE FRIES	RM15
YUZU FRIES	RM18
SHOYU FRIES	RM17
WASABI FRIES	RM17
TEMPURA SOFT SHELL CRAB	RM45
EDAMAME	RM10
KATSU OREO <i>*sweet</i>	RM13
EBI TEMPURA	RM35



KA'IA SALMON CHAZUKE

Torched Japanese rice with fresh salmon, savory broth, and smoky umami perfection.

RM20





TEMPURA EBI UDON
RM22



KA'IA KAISEN RAMEN
RM35





WAGYU NIGIRI PLATTER 和牛握り盛り合わせ

Seaweed wrapped with wagyu Botan ebi and uni, wagyu canape, wagyu with foie gras, wagyu with ikura

RM240

KA'IA NIGIRI PLATTER にぎり

Kanpachi with Uni, Toro with Caviar, Salmon Belly with Ikura, Foie Gras Nigiri, Anago Wrap with Ikura

RM120



KA'IA ENGAWA MAKI

えんがわまき

RM40



KA'IA EBI AVOCADO

アボカドエビ巻き

RM22

KA'IA UNAGI MAKI

鰻巻き

RM32



FOIE GRAS SALMON

サーモン巻き

RM45

COFFEE

	HOT	COLD
BLACK	RM 9	RM 10
WHITE	RM 11	RM 12
MOCHA	RM 14	RM 15
CHOCOLATE	RM 13	RM 14
OREO LATTE		RM 14

plant based milk_ : OAT +RM5

FRUITY COFFEE

BERRY ESPRESSO TONIC	RM18
MANGO LATTE	RM18
LYCHEE COFFEE	RM18
AVOCADO COFFEE	RM19
YUZU COFFEE	RM19



FRUITY MATCHA

MATCHA ORANGE	RM18
MATCHA LYCHEE	RM18
MATCHA OREO	RM18
YUZU MATCHA	RM18
MATCHA WATERMELON top up cream_ : +RM2.00	RM18
MATCHA LEMONADE	RM18
MATCHA MANGO	RM18

MATCHA LATTE

	HOT	COLD
AJISAI ; MATCHA <i>origin_ Yame, Japan</i> <i>taste profile_ High soybean-like flavor Medium Umami</i>	RM14	RM15
TSUBAKI ; HOJICHA <i>origin_ Mie, Japan</i> <i>taste profile_ Hazelnut-like aroma Medium nuttiness</i>	RM14	RM15
DIRTY MATCHA		RM20

GREEN TEA

ASEBI ; FUKAMUSHICHA <i>origin_ Mie, Japan</i> <i>taste profile_ Medium Umami savoriness Vegetative</i>	RM10	RM11
NANTEN ; GENMAICHA <i>origin_ Mie, Japan</i> <i>taste profile_ Kombu broth-like note Vegetative Toasty & Rice Cracker-ish</i>	RM10	RM11

MATCHA WATERMELON

MATCHA LYCHEE

MATCHA
LEMONADE

MATCHA
MANGO

SWEETS

KA'IA YUZU CHEEZEE	RM22	CHO-COO-LATE	RM19
LOW CARB CHOCOLATE DEVIL	RM22	BISCOFF CHOCOLATE	RM19
MANGO YUZU	RM19	NUTTY TIRAMISU	RM19
BERRIES DREAM	RM18	TARO MILLE CREPE	RM26
MATCHA CHA-CHA	RM18	CHOCOLATE MILLE CREPE	RM26



BERRIES
DREAM



MANGO YUZU



KA'IA YUZU
CHEEZEE



MATCHA
CHA_CHA

KA'IA KŌRI CAPELLINI
RM19



BEAUTY N THE BEAST
RM29

QUENCHERS

COKE

RM8

SPRITE

RM8

100 PLUS

RM8

LEMONADE

RM12

SPARKLING YUZU

RM18

KAKA
BY YUNIS