

KITCHEN ENTREES

BASIL FILET MIGNON ^(9oz)	33	SURF & TURF	38	SCOTTISH SALMON	28
<i>stir-fried filet mignon cubes w. Thai basil & mixed vegetables</i>		<i>grilled beef tenderloin & half Maine lobster, crispy mashed potato, au jus port wine reduction</i>		<i>slowly cooked, beet risotto, sweet ginger miso</i>	
BASIL ORGANIC CHICKEN	25	CHILEAN XO SEA BASS	33	KING OF SEA	37
<i>stir-fried w. seasonal vegetables, basil, black bean chili sauce</i>		<i>grilled Chilean sea bass & fish cake w. Asian XO seafood dressing</i>		<i>grilled lobster, jumbo shrimp, scallop, onion, sweet beans, carrot, w. X. O. Lobster sauce</i>	
GRILLED FILET MIGNON ^(10oz)	34				
<i>crispy mashed potato, port wine tobyanaki sauce</i>					

TERIYAKI / TEMPURA

TOFU & VEGETABLE TERIYAKI	19	MASHED POTATO <i>(plain, truffle or crispy)</i>	8
ORGANIC CHICKEN TERIYAKI	22	VEGETABLE <i>(steamed or sauteed)</i>	12
SALMON TERIYAKI	24	CLASSIC FRIED RICE	13
SHRIMP TERIYAKI	24	<i>choice of shrimp, steak, chicken or vegetable</i>	
ANGUS STEAK TERIYAKI ^(10oz)	28	UDON <i>(\$3 extra for seafood)</i>	15
VEGETABLE TEMPURA	17	<i>choice of shrimp, steak, chicken or vegetable</i>	
CHICKEN & VEGETABLE TEMPURA	20	PINEAPPLE SHRIMP OR CHICKEN FRIED RICE	15
SHRIMP & VEGETABLE TEMPURA	21		

SIDE ORDERS

HIBACHI ENTREES

<i>Served w. 2 hibachi shrimps (Except Vegetable & Combo)</i>	
ANGUS STEAK ^(9oz)	29
SALMON ^(9oz)	24
FILET MIGNON ^(9oz)	32
VEGETABLE	17
ORGANIC CHICKEN	24
SHRIMP ^(10 pcs)	24
COMBO <i>(choose any 2)</i>	32
<i>chicken / salmon / shrimp / steak</i>	



Kashi

Japanese Cuisine • Sushi Bar • Lounge



Kashi • Bellmore



BENEFIT OF KASHI APP

\$15

JOIN MEMBER OR COMPLETE SURVEY



Mobile Ordering
Easy ordering of takeout & delivery from your phone



Exclusive Offers
Receive exclusive discounts for loyalty members only



Customer Care Portal
Send us feedback and suggestions so we can service you better



Loyalty Rewards
Earn points for every order & redeem rewards

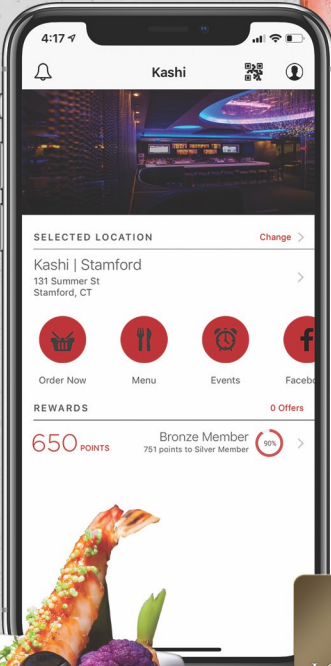
HOW IT WORKS:

EARN POINTS
Bronze: 0-750 [\$1spent = 1 point]
Silver: 751-2000 [\$1spent = 1 point]
Gold: 2001-3800 [\$1spent = 1.2 points]
VIP: 3801 and up [\$1spent = 1.5 points]

REDEEM REWARDS
200 points = \$10
450 points = \$25
800 points = \$50
1400 points = \$100



Search "Kashi Japanese"



COPYRIGHT © 2021 AM DESIGN STUDIO, INC. ALL RIGHTS RESERVED // TEL: 347.732.9271 // WEB: AMSTUDIO.NYC

SPECIAL HOT APPETIZER

LOBSTER GYOZA	14
<i>crispy lobster dumpling w. lobster sauce</i>	
SLOW COOKED BABY BACK RIBS	14
<i>tamarind chilli glazed</i>	
CHAMPAGNE CHILEAN SEA BASS	16
<i>grilled Chilean sea bass w. couscous, mirin & white miso sauce</i>	
CHICKEN LETTUCE WRAP	13
<i>diced chicken and jicama w. basil flavored sauce, served w. romaine lettuce</i>	
SPICY TUNA GYOZA	14
<i>crispy tuna dumpling, guacamole, Thai mango chili aioli</i>	
SHORT RIBS	15
<i>slow braised angus beef short ribs w. Japanese BBQ sauce</i>	
ROCK SHRIMP TEMPURA	13
<i>crispy shrimp tempura tossed in spicy mayo</i>	
RACK OF LAMB	15
<i>New Zealand lamb, grilled to perfection & served w. plum wine reduction</i>	

SALAD

SEAWEED SALAD	6
ROASTED DUCK SALAD	14
<i>boneless, w. spring mix, walnut, fried leeks & lime hoisin dressing</i>	
GINGER SALAD	7
<i>garden salad w. our ginger dressing</i>	
AVOCADO SALAD	9
<i>spring mix, lettuce & avocado w. ginger dressing</i>	

SOUP

MISO SOUP	4
<i>tofu, tosaka seaweed, scallion & white beech mushroom</i>	
VEGETABLE SOUP	5
<i>seasonal vegetables in clear broth</i>	

SUSHI ROLL / HANDROLL

COOKED

CALIFORNIA	7
PHILADELPHIA	7
BOSTON	7
SHRIMP AVOCADO	7
SHRIMP CUCUMBER	7
EEL AVOCADO	8
EEL CUCUMBER	8
SPICY CRAB	7
CHICKEN TEMPURA	8
SHRIMP TEMPURA	8
SALMON SKIN	7
SPIDER	12

RAW

* TUNA	7.5
* TUNA AVOCADO	8
* TUNA CUCUMBER	8
* SEARED PEPPER TUNA SCALLION	7
* SEARED PEPPER TUNA JALAPENO	7
* SALMON	6.5
* SALMON AVOCADO	7
* SALMON CUCUMBER	7
VEGETABLE	
AVOCADO	6.5
CUCUMBER	5
PEANUT AVOCADO	6.5
VEGGIE	7.5

SPECIAL COLD APPETIZER

* AHI TUNA TATAKI	16
<i>Asian mesclun w.miso bean mango puree dressing</i>	
* YELLOWTAIL JALAPENO	14
<i>ponzu sauce, wasabi aioli</i>	
* WINTER TRUFFLE WHITE TUNA	13
<i>seared white tuna, yuzu citrus & shaved truffle</i>	
* NEW TUNA TARTAR	15
<i>layers of diced tuna, mango & avocado, w. Chili pepper & citrus soy dressing</i>	
* CHOO CHOO LOBSTER	15
<i>Maine lobster salad, seared pepper tuna, coconut guacamole, rice pearl</i>	
* TUNA PIZZA	16
<i>tuna, guacamole, jalapeño, black olive, microgreens, spicy aioli & balsamic vinaigrette</i>	
* GOLDEN SALMON	16
<i>spicy kani wrapped with salmon</i>	

APPETIZER

EDAMAME	6
SPICY EDAMAME	8
SHRIMP SHUMAI	6
JAPANESE SPRING ROLL	7
GYOZA (Pork or Vegetable)	7
CHICKEN YAKITORI	8
STEAK YAKITORI	9
TEMPURA (Chicken or Shrimp)	9
BEEF NEGIMAKI	14
CRISPY CALAMARI	12
<i>fried calamari, champagne mango salsa</i>	



* ALASKA	8
* YELLOWTAIL SCALLION	7
* YELLOWTAIL JALAPENO	7
* SPICY TUNA	8
* SPICY SALMON	7
* SPICY YELLOWTAIL	7.5
* SPICY SEA SCALLOP	9
* TRICOLOR NARUTO	14

AVOCADO CUCUMBER	6.5
SWEET POTATO TEMPURA	7
A.A.C.	7.5

SUSHI / SASHIMI A LA CARTE

TUNA

* AHI TUNA (Maguro)	4.25
* PEPPER TUNA	3.5
* SEARED WHITE TUNA (Albacore)	3.5
* SUPPER WHITE TUNA (Escolar)	3.5
* TORO (Blue Fin)	8.5

SALMON

* SALMON (Sake)	3.5
* SMOKED SALMON	4.5
* WILD SALMON (Seasonal)	5.5

YELLOWTAIL

* YELLOWTAIL (Hamachi)	4.5
* AMBER JACK (Kampachi)	4.5

KASHI SIGNATURE ROLLS

* YAKI TORO	18
<i>crabmeat, kani salad avocado inside, topped w. toro flamed torched, truffle soy reduction</i>	

ANGRY DRAGON	16
<i>shrimp tempura, avocado, topped w. spicy kani, orange edamame sauce</i>	

* LOBSTER RAINBOW	18
<i>spicy crunchy lobster & kani inside, topped w. tuna, salmon, & avocado, yuzu miso, eel sauce</i>	

AMERICAN DREAM	16
<i>rock shrimp tempura, topped w. spicy lobster & kani, spicy mango sauce</i>	

* SEX ON THE BEACH	18
<i>shrimp tempura, spicy tuna wrapped in sesame soy nori, topped w. salmon, tuna, avocado, spicy aka sauce</i>	

* TAKAYAMA	19
<i>spicy tuna , avocado, jalapeño inside, soy nori wrap, topped w. pepper tuna, ranch</i>	

SUSHI BAR ENTREES

* MAKI A	19
<i>California, salmon avocado & tuna avocado roll</i>	

* MAKI B	20
<i>spicy crunchy tuna, spicy crunchy salmon & spicy crunchy crab roll</i>	

* KASHI SUSHI	29
<i>10 pcs of chef's selected sushi & tuna roll</i>	

* KASHI SASHIMI	32
<i>24 pcs of chef's selected sashimi</i>	

* TRICOLOR SUSHI	31
<i>3 pcs each of tuna, salmon, yellowtail & spicy crunchy salmon roll</i>	

* TRICOLOR SASHIMI	33
<i>6 pcs each of tuna, salmon, yellowtail</i>	

* Contains raw or uncooked food products. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of food-borne illness. Please inform our staff, chef or manager if you have any food allergies.

WHITEFISH

* FLUKE (Hirame)	3.5
* STRIPED BASS (Suzuki)	3.5
* RED SNAPPER (Madaï)	4
* MACKEREL (Saba)	3.5
* SPANISH MACKEREL (Sawara)	3.5

ROE

* SALMON ROE (Ikura)	4.5
* FLYING FISH ROE (Tobiko)	4.5

COOKED

FRESH WATER EEL (Unagi)	4.5
TAMAGO	3.5



SHELLFISH

RED CLAM (Hokkigai)	3.5
CRABSTICK (Kani)	3.5
* SQUID (Mongo Ika)	3.5
OCTOPUS (Tako)	3.5
* SEA SCALLOP (Hotate)	5
JUMBO SHRIMP (Ebi)	3.5
* SWEET SHRIMP (Boton Ebi)	5
* SEA URCHIN (Uni)	7
ALASKA KING CRAB	9

* FIRE DRAGON	17
<i>spicy tuna & jalapeño inside, topped w. fresh water eel, avocado & crunch, eel sauce & spicy wasabi aioli</i>	

CRACKED LOBSTER	17
<i>lobster salad, sweet potato tempura inside, topped w. kashi salad & Japanese cracker, mango sauce</i>	

* SPICY TROPICAL	18
<i>spicy salmon, spicy shrimp & lobster inside, topped w. spicy tuna, spicy paprika sauce</i>	

* KASHI KING	19
<i>fried Alaskan king crab, avocado, kani & shrimp roll, topped w. spicy tuna & spicy yellowtail, spicy Thai chili sauce</i>	

* POKE BOWL	26
<i>choice of tuna, salmon or yellowtail over sushi rice, brown rice or spring mix w. Japanese sesame dressing</i>	

* SUSHI & SASHIMI FOR 1	34
<i>5 pcs sushi, 15 pcs sashimi & spciy crunchy tuna roll</i>	

* SUSHI & SASHMI FOR 2	58
<i>10 pcs sushi, 24 pcs sashimi & chef's signature roll</i>	

