

NEW!**- Seasonal Special Menu -****Yuzu Glazed Yellowtail** GF 15
Soy truffle cream, quail egg, paddlefish caviar**Wagyu Beef Tartare** 19
Toasted fresh wasabi bread, sesame lime dressing**The Double Wrap** 17
Soy paper wraps around spicy lobster salad, shitake, topped w. salmon, mango chili. Paired with classic naruto cucumber wrap with spicy tuna inside w. yuzu squirt.**Grilled Fresh Octopus** 15
Seasonal vegetable, piquillo pepper, yuzu kosho pepper sauce**Filo Crust Beef Wellington** 30
Foie Gras, mushroom duxelles, truffle brown butter sauce**Omakase-Chef Choice** Experience the essence of Chef Lok's Cuisine with the multi-course tasting menu. Classic \$120 or Indulgent \$150 (per couple). Wine/Sake pairing upon request. Available up to 1 hour before last seating, Wed-Sat.**SPECIAL****— COLD APPETIZERS —**

- * **Tuna Pizza** 13
Tuna, guacamole, jalapeno, black olive, micro-greens, spicy aioli
- * **Yellowtail Jalapeno** 11
Foam ponzu, wasabi aioli
- * **Toro Tartare** 16
Blue fin fatty tuna, yuzu citrus, ponzu, chopped dry shallot and chives, served with quail egg and caviar truffle essence
- * **Spicy Tuna Tartare** 13
Served w. crispy wonton and avocado
- * **Sushi Tasting** 16
Toro, yellowtail, wild salmon, seared scallop, Japanese red snapper w. paired toppings
- Wasabi Lobster** 18
Maine lobster, crispy wasabi-flavored tempura w. mango & avocado
- * **Wild Salmon** 18
(New Zealand Arctic Char)
Crispy potato with Thai lemon dressing
- * **Tuna Tataki** 16
Ginger scallion ponzu with seasoning spices

**— SOUP —**

- Miso Soup** 3
Chives, tofu, tosaka seaweed & shitake mushroom
- Lobster Miso Soup** 10
Lobster, chives, fish cake and shitake mushroom
- Lemongrass Hot & Sour Soup** 9
Shrimp, scallop and white fish
- Seafood Bisque** 9
Shrimp & scallop with garlic mozzarella bread

**SPECIAL****— HOT APPETIZERS —**

- Slow Cooked Baby Back Ribs** 11
Tamarind chilli glazed
- Short Ribs** 11
Slow braised Angus beef short ribs w. Japanese BBQ sauce
- Crispy Calamari** 9
Fried calamari, champagne mango salsa on side
- Rock Shrimp Tempura** 11
Crispy shrimp tempura tossed in spicy mayo
- Spicy Tuna Gyoza** 11
Crispy tuna gyoza, guacamole, Thai mango chilli aioli
- Petite Filet Mignon** 14
Truffle mashed potato, wasabi butter sauce
- Sea Scallop** 12
Grilled sea scallop w. creamy lobster sauce
- Shrimp Green Tea Soba Noodles** 13
Pomegranate seed, cucumber, mandarin orange, mint avocado, sesame seeds, nori sudachi citrus sauce
- Chicken Lettuce Wraps** 12
Onion, jicama, French beans, red pepper, tempura crunch, heart of romaine, miso kosho chillies sauce
- Edamame** 5
- Shrimp Shumai** 5
- Shrimp Spring Roll** 6
- Gyoza (Pork or Vegetable)** 6

— SALAD —

- Seaweed Salad** 6
Seasoned w. sesame & sweet rice wine
- Kani Salad** 6
Shredded kani, cucumber, tobiko & spicy mayo
- House Salad** 6
Garden salad with our ginger dressing
- Avocado Salad** 7
Mix greens, lettuce & avocado ginger dressing
- Crabmeat Avocado Salad** 12
Jumbo lump crabmeat, avocado spicy mayo & soy yuzu dressing
- Smoked Duck Salad** 12
Green apple, shaved fennel, mandarin orange, yuzu cherry dressing

NEW!**KASHI RAW BAR**

Raw

(Served w. Cocktail Sauce & Yuzu Mignonette)

- Blue Point** 2 /pc 11 1/2doz
- Kumamoto** 3.5 /pc 20 1/2doz
- West Coast Oyster** 2.5 /pc 13 1/2doz

Cooked

(Served w. Cocktail Sauce & Mango Spicy Aioli)

- Lobster Cocktail (9pcs)** 16
- Raw & Cooked Combo** 29

1/2 Lobster, lump crabmeat, 2 pcs oyster, 2 pcs shrimp cocktail

**SUSHI OR SASHIMI****— A LA CARTE —****[TUNA]**

- * **Ahi Tuna (Big Eye)** 3
- * **Pepper Tuna** 3
- * **White Tuna (Escolar)** 3
- * **White Tuna (Albacore)** 3
- * **Toro (Blue Fin)** 8

[SALMON]

- * **Salmon (Sake)** 3
- * **Smoked Salmon** 3
- * **Wild Salmon (Seasonal)** 4

[YELLOWTAIL]

- * **Yellowtail (Hamachi)** 3
- * **Amber Jack (Kampachi)** 4

[WHITEFISH]

- * **Fluke (Hirame)** 3
- * **Striped Bass (Suzuki)** 3
- * **Japanese Red Snapper (Madai)** 4
- * **Mackerel (Saba)** 3
- * **Spanish Mackerel** 3

[SHELL FISH]

- Red Clam (Hokkigai)** 3
- Crab Stick (Kani)** 3
- Squid (Mungo Ika)** 3
- Octopus (Tako)** 3
- * **Sea Scallop (Hotate)** 4
- Jumbo Shrimp (Ebi)** 3
- * **Sweet Shrimp (Boton Ebi)** 5
- Sea Urchin (Uni)** 6
- Alaska King Crab** 8

[COOKED]

- Tamago** 3

[ROE]

- Salmon Roe (Ikura)** 4
- Flying Fish Roe (Tobiko)** 3





KASHI

— SIGNATURE ROLLS —

- Angry Dragon** 14
Shrimp tempura, avocado inside, spicy kani, ginger miso sauce
- * **Lobster Rainbow** 16
Spicy crunchy lobster & kani inside, topped w. tuna, salmon & avocado, yuzu miso & eel sauce
- American Dream** 14
Rock shrimp tempura inside, topped w. spicy lobster & kani, served with spicy mango sauce
- Paradise** 14
Spicy lobster, shrimp tempura & fried banana inside, soy nori wrap, mango sauce
- * **Deep Blue Sea** 17
Blue crab, avocado, mango, topped w. seared spicy tuna & kabayaki spicy sauce
- Cracked Lobster** 14
Spicy shrimp and lobster, sweet potato tempura inside, topped w. kani salad, Japanese cracker and garlic mango sauce
- * **Takayama** 15
Spicy crunchy tuna, avocado jalapeno inside, soy nori wrap, topped w. black pepper tuna, ranch wasabi aioli
- * **Spicy Tropical** 14
Spicy salmon, spicy shrimp and lobster inside, spicy tuna on top, served with spicy paprika sauce
- * **Valentine Roll** 15
Spicy crunchy tuna with avocado inside, tuna, wasabi aioli
- * **Salmon Atami** 14
Salmon, avocado, mango topped with spicy crunch salmon and mango salsa

* Contains raw or uncooked food products. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of food-borne illness.



— SUSHI ROLL / HAND ROLL —

[RAW]

- * Tuna 5
- * Tuna Avocado 6
- * Tuna Cucumber 6
- * Seared Pepper Tuna Jalapeno 5
- * Salmon 5
- * Salmon Avocado 6
- * Salmon Cucumber 6
- * Alaska 7
- * Yellowtail Scallion 5
- * Yellowtail Jalapeno 5
- * Spicy Tuna 6
- * Spicy Salmon 6
- * Spicy Yellowtail 6
- * Spicy Crunchy Sea Scallop 8
- * Tricolor Naruto 12
- * Kashi Avocado Naruto 12

[VEGETABLE]

- Avocado 5
- Cucumber 4
- Peanut Avocado 5
- Veggie 6
- Avocado Cucumber 5
- Sweet Potato Tempura 6
- A.A.C. 6

[COOKED]

- California 5
- Philadelphia 5
- Boston 5
- Shrimp Avocado 5
- Shrimp Cucumber 5
- Eel Avocado 7
- Eel Cucumber 7
- Spicy Crab 6
- Shrimp Tempura 7
- Chicken Tempura 7
- Salmon Skin 6
- King Crab Avocado 14



— KITCHEN ENTREES —

- Surf & Turf** 28
Grilled beef tenderloin & half Maine lobster, crispy mashed potato, au jus port wine reduction
- Sea Bass** 27
Grilled Chilean sea bass & fish cake, served w. savory XO seafood dressing
- Scottish Salmon** 25
Slow cooked fresh salmon, mushroom polenta, bok choy, lotus root, and truffle sauce
- Beef Tenderloin (select one)** 28
A: Truffle polenta, pumpkin, baby carrot, asparagus, brown butter sherry sauce
B: Stir fried filet mignon, lotus root, asparagus, pineapple, garlic pepper sauce
- King of The Sea** 28
Grilled lobster, jumbo shrimp, scallop, onion, sweet beans, carrot, X.O lobster sauce

— SUSHI BAR ENTREES —

- * **Poké Bowl** 25
Choice of Tuna, Salmon or Yellowtail) with avocado, seaweed salad, hijiki dried seaweed, oshinko yellow radish, crispy potato crunch, microgreens, and sesame seeds
- * **Kashi Nigiri** 24
12 pcs of chef's selected sushi
- * **Kashi Sashimi** 27
24 pcs of chef's selected sashimi
- * **Tricolor Sushi or Sashimi** 25
10 pcs of sushi and tricolor roll or 18 pcs of tuna, salmon and yellowtail sashimi
- * **Nigiri & Sashimi For Two** 51
10 pcs sushi, 24 pcs sashimi and chef's selection of signature roll
- * **Sashimi For Two** 52
48 pcs of chef's selected sashimi

KASHI

— HIBACHI ENTREES —

Includes hibachi vegetable and white rice

- Hibachi Fried Rice 3
- Vegetable 14
- Chicken 16
- Salmon 17
- Shrimp 19
- Steak 21
- Filet Mignon 25
- Sea Bass 26

— SIDES —

- Vegetable (steamed or sauteed) 9
- Shishito Pepper 7
- Classic Fried Rice 10
choice of shrimp, steak, chicken or vegetable
- Udon or Soba Noodle 12
(\$3 extra for seafood)
choice of shrimp, steak, chicken or vegetable
- Blue Crab Fried Rice 13

— TEMPURA —

- Vegetable 14
- Chicken & Vegetable 15
- Shrimp & Vegetable 16

— TERIYAKI —

- Organic Chicken 17
- Salmon 18
- Shrimp 19
- Angus Steak 21

