

SPECIAL COLD APPETIZER

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

SPECIAL HOT APPETIZER

LOBSTER GYOZA <i>crispy lobster dumpling w. lobster sauce</i>	14
SLOW COOKED BABY BACK RIBS <i>tamarind chilli glazed</i>	14
CHAMPAGNE CHILEAN SEA BASS <i>grilled Chilean sea bass w. couscous, mirin & white miso sauce</i>	16
CHICKEN LETTUCE WRAP <i>diced chicken and sweet potato w. basil flavored sauce, served w. romaine lettuce</i>	13
SPICY TUNA GYOZA <i>crispy tuna dumpling, guacamole, Thai mango chilli aioli</i>	14
SHORT RIBS <i>slow braised angus beef short ribs w. Japanese BBQ sauce</i>	15
ROCK SHRIMP TEMPURA <i>crispy shrimp tempura tossed in spicy mayo</i>	13
RACK OF LAMB <i>New Zealand lamb, grilled to perfection & served w. plum wine reduction</i>	15
PETITE FILET MIGNON <i>grilled to perfection & accompanied w. wasabi butter</i>	18
GOAT CHEESE <i>served w. garlic bread & citrus plum vinaigrette drizzle</i>	14
KASHI ROASTED DUCK <i>boneless roasted duck w. lime mint hoisin reduction</i>	16
SHISHITO PEPPER <i>grilled shishito peppers w. Japanese seasoning</i>	11
DUCK WRAP <i>roasted duck, Singapore flatbread, spring mix, avocado, balsamic drizzle</i>	15

SOUP

MISO SOUP <i>tofu, tosaka seaweed, scallion & white beec mushroom</i>	4
VEGETABLE SOUP <i>seasonal vegetables in clear broth</i>	5
LEMONGRASS HOT & SOUR SOUP <i>jumbo shrimp, scallop, fish cake & mushroom in lemongrass broth</i>	10
SEAFOOD BISQUE <i>shrimp & scallop, garlic mozzarella bread</i>	12

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 <i>fried calamari, champagne mango salsa</i>	12

SALAD

SEAWEED SALAD	6
ROASTED DUCK SALAD <i>boneless, w. spring mix, walnut & fried leeks & lime hoisin dressing</i>	14
GINGER SALAD <i>garden salad w. our ginger dressing</i>	7
AVOCADO SALAD <i>spring mix, lettuce & avocado w. ginger dressing</i>	9
KANI SALAD <i>shredded kani, cucumber, tobiko & spicy mayo</i>	9
PEANUT MANGO AVOCADO SALAD <i>rspring mix, avocado, mango, roasted peanut with mustard dressing</i>	9
JUMBO CRABMEAT SALAD <i>jumbo lump crabmeat mixed w. avocado & spicy mayo in soy yuzu dressing</i>	16

LUNCH BOX

KITCHEN LUNCH BOX *create your own* 17

Soup or Salad <i>choose one</i>	Miso Soup, Seafood Hot & Sour Soup Ginger Salad, Avocado Salad
Entree <i>choose one</i>	Chicken Teriyaki, Shrimp Teriyaki Salmon Teriyaki, Angus Steak Teriyaki
Appetizer <i>choose one</i>	Baby Back Rib, Crispy Calamari Rock Shrimp Tempura
Side <i>choose one</i>	Pork Gyoza, Shrimp Shumai Edamame

SUSHI BAR LUNCH BOX *create your own* 17

Soup or Salad <i>choose one</i>	Miso Soup, Seafood Hot & Sour Soup Ginger Salad, Avocado Salad
Special Roll <i>choose one</i>	American Dream Roll, Angry Dragon Roll Spicy Tropical, Cracked Lobster Roll
Type of Sushi <i>choose one</i>	Salmon Sushi, Yellowtail Sushi, Shrimp Sushi, Tuna Sushi
Appetizer <i>choose one</i>	Spicy Tuna Gyoza, AKA Salmon, Spicy Tuna w. Chips, Kani Crunch

KASHI SIGNATURE ROLLS

* YAKI TORO ROLL <i>crabmeat, kani salad avocado inside, topped w. toro flamed torched, truffle soy reduction</i>	18
ANGRY DRAGON <i>shrimp tempura, avocado, topped w. spicy kani, orange edamame sauce</i>	16
* LOBSTER RAINBOW <i>spicy crunchy lobster & kani inside, topped w. tuna, salmon, & avocado, yuzu miso, eel sauce</i>	18
* AMERICAN DREAM <i>rock shrimp tempura, topped w. spicy lobster & kani, spicy mango sauce</i>	16
* SEX ON THE BEACH <i>shrimp tempura, spicy tuna wrapped in sesame soy nori, topped w. salmon, tuna, avocado, spicy aka sauce</i>	18
* TAKAYAMA <i>spicy tuna, avocado, jalapeño inside, soy nori wrap, topped w. pepper tuna, ranch wasabi aioli</i>	19
* FOUR SEASON <i>spicy tuna, lobster salad topped w. tuna, salmon, wasabi chips & caviar</i>	20
* VALENTINE <i>spicy tuna & avocado in pink soy nori, fresh tuna outside, wasabi aioli</i>	18
* SALMON ATAMI <i>salmon, avocado, mango topped w. spicy crunchy salmon, mango salsa</i>	17
PARADISE <i>spicy lobster, shrimp tempura & fried banana, soy nori wrap, mango sauce</i>	17
* NEW TUNA <i>seared pepper tuna & avocado inside, topped w. spicy tuna, sriacha teriyaki sauce</i>	18
* OCEAN RAINBOW <i>crabmeat & avocado in soy nori, topped w. tuna, salmon, yellowtail, fluke, shrimp & tobiko, spicy kimchi dressing</i>	16
* FIRE DRAGON <i>spicy tuna & jalapeño inside, topped w. fresh water eel, avocado & crunch, eel sauce & spicy wasabi aioli</i>	17
CRACKED LOBSTER <i>lobster salad, sweet potato tempura inside, topped w. kani salad & Japanese cracker, mango sauce</i>	17
* SPICY TROPICAL <i>spicy salmon, spicy shrimp & lobster inside, topped w. spicy tuna, spicy paprika sauce</i>	18
KASHI KING <i>fried Alaskan king crab, avocado, kani & shrimp roll, topped w. spicy tuna & spicy yellowtail, spicy Thai chili sauce</i>	19

CLASSIC LUNCH SPECIAL

Served with Miso Soup or Ginger Salad

LUNCH ROLL SPECIAL

ANY TWO ROLLS FOR \$12 / ANY THREE ROLLS FOR \$14

* Tuna Roll	Sweet Potato Tempura Roll
* Yellowtail Roll	Shrimp Cucumber Roll
* Salmon Roll	Shrimp Avocado Roll
* Salmon Avocado Roll	Peanut Avocado Roll
* Spicy Salmon Roll	California Roll
* Seared Tuna Scallion Roll	Vegetable Roll
* Spicy Tuna Roll	Boston Roll
Spicy Crab Roll	AAC Roll
Philadelphia Roll	Avocado Roll
* Tuna Avocado Roll	Cucumber Roll
Avocado Cucumber Roll	

SUSHI / SASHIMI LUNCH

* SUSHI LUNCH <i>6 pcs sushi w. California roll</i>	14
* SASHIMI LUNCH <i>10 pcs sashimi</i>	16
* SUSHI & SASHIMI <i>6 pcs sashimi, 3 pcs sushi & 1 tuna roll</i>	17

CLASSIC LUNCH

VEGETABLE TEMPURA	12
ORGANIC CHICKEN TEMPURA	13
SHRIMP TEMPURA	14
ORGANIC CHICKEN TERIYAKI	14
SHRIMP TERIYAKI	15
ANGUS STEAK TERIYAKI	16
VEGETBLE YAKI UDON <i>stir-fried noodle</i>	12
ORGANIC CHICKEN YAKI UDON <i>stir-fried noodle</i>	13
SHRIMP YAKI UDON <i>stir-fried noodle</i>	14

HIBACHI LUNCH

VEGETABLE	12
CHICKEN	14
ANGUS STEAK	15
SHRIMP OR SALMON	14
FILET MIGNON	18

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

Benefits of the Kashi App:

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How It Works:

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- Silver: 751-2000 [31 spent = 1 point]
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- 280 points: Free Appetizer
- 480 points: Free Entree
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Jeanine Sturley



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LUNCH MENU

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