

Welcome to Kashi, where tradition meets innovation, serving the vibrant community of Bellmore, Long Island. As a beloved staple in the area, we take great pride in providing a fun, engaging, and lively dining environment that will leave you with unforgettable memories.

Our talented chefs have dedicated themselves to pushing the boundaries of Japanese cuisine, utilizing the freshest ingredients and expert culinary skills to create dishes that are both a feast for the eyes and a delight for the palate. From elegantly rolled sushi bursting with vibrant flavors to creative kitchen offerings that warm the soul, each dish is a work of art that tells a story of culinary excellence.

We believe that dining is not just about the food, but also about the experience. Our dedicated staff is committed to ensuring that every visit to our restaurant is a memorable one. From the moment you're seated to the moment you leave, our friendly and knowledgeable team will be there to guide you through our menu, offer recommendations, and provide exceptional service that will exceed your expectations.

As a staple of the Bellmore community for over 8 years, we strive to continue evolving and introducing new flavors, innovative dishes, and exciting events that will keep you coming back for more.

Please advise us if you or anyone in your party has a food allergy\*
\*Consuming raw or uncooked food products, consuming raw or
undercooked meat, poultry, seafood, shellfish or eggs,
may increase your risk of food-borne illness

## SPECIAL HOT APPETIZER

Hot savory appetizers from our kitchen, crafte to delight your taste buds with every bite.



Bake half lobster, kani, rock shrimp, with wasabi dressing

Champagne Chilean Sea Bass

Grilled chilean sea bass on bed of corn, diced green pepper and red pepper with mango champagne sauce

Rosemary Infused Lamb Rack

Lamb chop marinated in olive oil, rosemary, and thyme, slow-cooked to perfection, and served with plum wine reduction sauce

Lobster Gyoza

15

17

22

Crispy lobster dumplings with lobster sauce

Chicken Lettuce Wrap

15

Diced chicken & jicama, onion, carrot, snow pea, stir-fried with basil flavored sauce serve with romaine lettuce

Duck Wrap

17

Roast duck, spring mix, avocado wrap with Singapore flatbread with balsamic drizzle

◆ Petite Filet Mignon

18

Filet Mignon grill to perfection & accompanied with wasabi butter

**Short Ribs** 

16

Slowly Braised angus short ribs with Japanese BBQ sauce

Slow Cooked Baby Back Rib

15

Baby back ribs glazed with tamarined chili sauce

Spicy Tuna Gyoza

15

Fried crispy gyoza serve w. guacamolé & Thai mango chili

Rock Shrimp Tempura

15

Crispy rock shrimp tempura toss in spicy mayo

Kashi Roasted Duck

17

Boneless roasted duck on top of cucumber, with lime mint reduction sauce

Kobe Sliders

13

Kobe beef patty with onion, tomato, lettcus, american Cheese, Kobe Sauce

Crabmeat & Spinach Fusion

21

Savor succulent real crab meat blended with fresh spinach and creamy cheese, grilled to perfection, served with buttery garlic brioche for an indulgent bite



## SPECIAL COLD APPETIZER

Experience our cold special appetizers, featuring fresh-cut fish, ingredients and exquisite flavors

Spicy Tuna Crispy Rice Spicy tuna on top of seared crispy sushi rice serve with wasabi yakiniku sauce

Mango Tuna Tartare Layer of diced tuna, mango & avocado with chili pepper and citrus soy dressing

Tuna Tartare Temptation 20 Freshly diced tuna mixed with spicy mayo, sesame oil, and light soy, topped with dashi soy-marinated ikura and creamy guacamole

Yellowtail Jalapéno 16 Sliced yellowtail top with sliced Jalapéno, with sweet yuzu dressing, ponzu sauce, & wasabi mayo

Pepper Tuna Tataki 16 Sliced pepper tuna w. miso bean mango puree dressing

Toro Tartare Served on baguette 18

Tuna Pizza 17 Tuna, guacamolé, sundried tomato and jalapéno, served w. spicy mayo, Japanese mayo, & balsamic vinegar

#### APPETIZER

Edamame	7
Shrimp Shumai	8
Japanese Spring Roll	8
Gyoza (Pork or Vegetable)	9
Tempura (Shrimp or Chicken)	10
Spicy Edamame	9
Beef Negimaki	15
Shishito Pepper Fresh fried tossed with seasalt and seasoning	13
Crispy Calamari Fried calamari ring served w. mango s	14 salsa

### SALAD

17

Seaweed Salad	8
Kani Salad	11
Ginger Salad Garden salad & Cherry Tomato & Jicama with our signature ginger dressing	8
Avocado Salad Spring-Mix and romaine lettuce topped with sliced avocado	11
Peanut Mango Avocado Mango, avocado, roasted peanut & spring mix with mustard dressing	11

#### SOUP

Miso Soup	5
Vegetable Soup	6
Lemongrass Hot&Sour Soup Shrimp, scallop, fish cake, chives shitake mushrooms	12
Seafood Bisque Shrimp, Scallop, garlic mozzarella bread	13

### SPECIAL ROLLS

Each roll is meticulously crafted with fresh ingredients for the best flavor. Enjoy an unforgettable sushi experience with our unique and delectable creations.

Amazing Roll 17
Spicy Crunchy tuna, white tuna tempura and avocado inside topped with pepper tuna, coconut mayo sauce

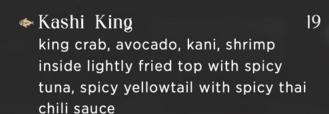
American Dream 18
Rock shrimp tempura inside, topped with spicy kani salad, with spicy mango sauce

Angry Dragon 18
Shrimp tempura, avocado inside,
topped with spicy crunchy kani, with
orange edamame sauce

Cracked Lobster 18
Lobster salad, sweet potato tempura
topped with kani salad and japanese
cracker, garlic mango sauce

17

- Dragon Roll Eel, cucumber inside topped with avocado and tobiko serve with eel sauce
- Four Season 20
  Spicy lobster salad, avocado, spicy crunchy tuna inside topped with tuna, salmon, ikura, blk tobiko, wasabi chips with thai chili mayo eel sauce



Lobster Rainbow 18 Spicy crunchy lobster and kani inside topped with tuna, salmon & avocado with yuzu miso eel sauce

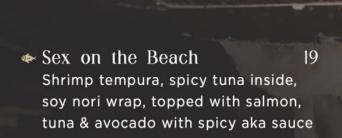
Paradise 18 Spicy lobster salad, shrimp tempura & fried banana w.soy wrap, served with yuzu mango sauce

- Rainbow Roll 17
  Kani, avocado inside, topped with tuna, salmon, yellowtail, jumbo shrimp and avocado
- Rainbow Brite 18
  Tuna, salmon, yellowtail & avocado
  inside topped with sweet chili lobster
  salad & fried onion, with mango sauce
- Salmon Atami 18 Salmon, avocado, mango topped with spicy crunchy salmon with mango salsa

Sawa Kani 19
Blue crab meat, avocado, cucumber topped with spicy crunchy lobster salad with kabayaki sauce

\*These items contain raw or uncooked ingredients.

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- Sunset Blvd 18

  Spicy crunchy tuna, spicy crunchy salmon, spicy crunchy yellowtail & avocado wrap with soy nori with plum reduction drizzle
- Takayama 19 Spicy crunchy tuna, avocado, jalapeño wrap with soy nori topped with seared pepper tuna with ranch wasabi

- Tri-Color Naruto 17
  Tuna, salmon, yellowtail, avocado
  wrapped with cucumber serve with
  mango salsa
- Tropical Roll 19 Spicy crunchy salmon, lobster salad, jalapeno, topped with spicy crunchy tuna w/ wasabi sauce
- Valentine Roll 19 Spicy crunchy tuna inside, topped with tuna, served with wasabi mayo sauce
- Yaki Toro Roll 19 Kani salad, avocado inside topped with flame torched toro, served with mango sauce & eel sauce



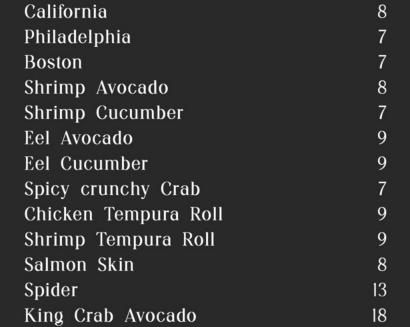


# SUSHI ROLL OR HAND ROLL

#### Raw

Tuna	8
Tuna Avocado	9
Tuna Cucumber	8.5
Seared Pepper Tuna Scallion	7.5
Seared Pepper Tuna Jalapéno	7.5
Salmon	8
Salmon Avocado	8.5
Salmon Cucumber	7.5
Alaska	8.5
Yellowtail Scallion	8
Yellowtail Jalapéno	8
Spicy Crunchy Tuna	9
Spicy Crunchy Salmon	8.5
Spicy Crunchy Yellowtail	8.5
Spicy Crunchy Sea Scallop	9.5

#### Cooked





### Vegetable

A	vocado	7
С	ucumber	5
$\mathbf{p}$	eanut Avocado	7
A	vocado Cucumber	7
S	weet Potato Tempura	7
A	.A.C. (asparagus, avocado, cucumber)	7.5



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#### SUSHI / SASHIMI A LA CARTE

♣ Ahi Tuna Big Eye	4.5	Fresh Water Eel Unagi	4.5
Pepper Tuna	4	Tamago	3.5
★ White Tuna Albacore	4	Disab Cardan	_
★ Toro Blue Fin	9	◆ Black Caviar	5
* C - I	4.5	🗢 Flying Fish Roe торіко	4.5
◆ Salmon Sake	4.5	★ King Salmon Roe /kura	5.5
★ Wild Salmon Seasonal	6	o .	
◆ Smoked Salmon	6	Alaska King Crab	10
*Yellowtail Hamachi	4.5	Crab Stick Kani	3.5
◆ Baby Yellowtail Kampachi	5	Red Clam	4
Buby Tonon tun nampaam	J	Jumbo Shrimp <i>ebi</i>	4
★ Fluke Hirame	4.5	Octopus Tako	4
★ Mackerel Saba	3.5	◆ Sea Scallop Hotate	6
Red Snapper Madai	4.5	≪ Sea Urchin ∪ni	9
Spanish Mackerel sawara	3.5	◆ Squid Mongo Ika	4
★ Striped Bass Suzuki	4.5	◆ Sweet Shrimp Boton Ebi	6

#### SUSHI BAR ENTREE

21

- Maki A California, Salmon avocado, Tuna avocado rolls
- Kashi Sushi 32
  10 pieces of chef selected sushi, with tuna roll
- \*Tricolor Sushi 34
  4pcs salmon, 3pcs tuna, 3pcs
  yellowtail w. spicy crunchy salmon
  roll
- Sushi & Sashimi For One 37 5pcs sushi, 16pcs sashimi & spicy cruncy tuna roll
- Sushi & Sashimi For Two 62 10 pcs of sushi, 24 pcs of sashimi & chef choice of signature roll
- Sushi For Two 57 20 pcs of sushi, and chef choice of signature roll

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- Maki B 22 Spicy crunchy Tuna, Spicy crunchy salmon, Spicy crunchy crab
- Kashi Sashimi 3424 pieces of chef selected sashimi
- Tricolor Sashimi 358pcs salmon, 8pcs tuna, 6pcsyellowtail



### KITCHEN ENTREE

Discover the culinary artistry of our exclusive kitchen entrées, a unique blend of tradition and innovation, only at Kashi.

#### Organic Basil Chicken

28

Organic Chicken stir-fried with green, yellow, red bell peppers, onion, snow pea, beech mushroom asparagus with basil, black bean chili sauce

#### Chilean XO Sea Bass

34

Grilled chilean sea bass & fish cake, snow peas, with Asian XO seafood dressing

#### Grilled Filet Mignon

38

Grilled Filet with crispy mashed potato with port wine reduction

#### King Of Sea

39

Grilled lobster, Jumbo shrimp, scallop with onion, snap peas, carrot with X.O. lobster sauce

#### Seaside Grilled Salmon

36

Seaweed butter, featuring perfectly grilled sushi grade salmon, rosemary. Accompanied by white wine sauce, and garlic miso sauce

#### Reef & Beef

39

A luxutious combanation of tender filet mignon, and succulent maine lobster, complemented by rosemary, seaweed butter, and BBQ miso sauce

#### TERIYAKI / TEMPURA

Organic Chicken Teriyaki 24 Grilled chicken with broccoli, carrots, snap peas and pee wee potatoes

Salmon Teriyaki 26 Grilled salmon with broccoli, carrots, snap peas and pee wee potatoes

Shrimp Teriyaki 25 Grilled shrimp with broccoli, carrots, snap peas and pee wee potatoes

Angus Steak Teriyaki 30
Grilled sirloin with broccoli, carrots, snap peas and pee wee potatoes

Vegetable Tempura	18
Chicken & Vegetable Tempura	22
Shrimp & Vegetable Tempura	23







### HIBACHI ENTREE

served with with mushroom, carrot, zucchini, onion, broccoli, 2 pcs shrimps (except vegetables and combo)

<b>∞</b> Angus Steak	31
◆Filet Mignon	35
Organic Chicken	26
Shrimp	25
Salmon	26
Vegetable	18
Combo	34
choose any 2 - Steak / Chicken / Shrimp / Salmon	



### SIDE ORDERS

Mash potato (plain/crispy)	9
Steamed Vegetable	12
Sauteéd Vegetable	13
Classic Fried Rice Chicken/Shrimp/Steak/Veg	16
${ m Udon}$ Shrimp / Chicken / Steak (\$3 extra for Seafood	16
Pineapple Fried Rice Shrimp or Chicken	17

## DESSERT

The perfect sweet finale to your dining experience

Chocolate Molten Lava Cake 10
Moist chocolate cake with a heart of creamy rich chocolate

Fried Banana 7
Tempura-style banana with honey topping, serve with vanilla ice-cream

Fried Matcha Green Tea Oreo 9
Fried Oreo cookies with matcha pancake mix

Gourmet Ice-Cream 5
Choice of green tea or vanilla flavor

Tempura Ice-Cream 8
Flash-fried vanilla ice-cream in tempura style pound cake crust

Crème Brulee 10
Topped with torch turbinado sugar



