



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\**

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# SPECIAL HOT APPETIZER

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



**Baked Stuffed Lobster** 28  
Bake half lobster, kani, rock shrimp, with wasabi dressing


**Champagne Chilean Sea Bass** 17  
Grilled chilean sea bass on bed of corn, diced green pepper and red pepper with mango champagne sauce

 **Rosemary Infused Lamb Rack** 22  
Lamb chop marinated in olive oil, rosemary, and thyme, slow-cooked to perfection, and served with plum wine reduction sauce

**Lobster Gyoza** 15  
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, lettuce, 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** 17  
Spicy tuna on top of seared crispy sushi rice serve with wasabi yakiniku sauce
-  **Mango Tuna Tartare** 17  
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 13  
Fresh fried tossed with seasalt and seasoning
- Crispy Calamari 14  
Fried calamari ring served w. mango salsa



## SALAD

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

## SOUP

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



# 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

🐟 **Dragon Roll** 17  
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



🐟 **Kashi King** 19  
king crab, avocado, kani, shrimp inside lightly fried top with spicy tuna, spicy yellowtail with spicy thai chili 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. Consuming raw or uncooked food products, consuming raw or undercooked meat, poultry, seafood, shellfish or eggs, may increase your risk of food-borne illness.

🐟 **Sex on the Beach** 19  
Shrimp tempura, spicy tuna inside, soy nori wrap, topped with salmon, tuna & avocado with spicy aka sauce

🐟 **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

California	8
Philadelphia	7
Boston	7
Shrimp Avocado	8
Shrimp Cucumber	7
Eel Avocado	9
Eel Cucumber	9
Spicy crunchy Crab	7
Chicken Tempura Roll	9
Shrimp Tempura Roll	9
Salmon Skin	8
Spider	13
King Crab Avocado	18

## Vegetable

Avocado	7
Cucumber	5
Peanut Avocado	7
Avocado Cucumber	7
Sweet Potato Tempura	7
A.A.C. (asparagus, avocado, cucumber)	7.5



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# SUSHI / SASHIMI A LA CARTE

🐟 Ahi Tuna <i>Big Eye</i>	4.5	Fresh Water Eel <i>Unagi</i>	4.5
🐟 Pepper Tuna	4	Tamago	3.5
🐟 White Tuna <i>Albacore</i>	4		
🐟 Toro <i>Blue Fin</i>	9	🐟 Black Caviar	5
🐟 Salmon <i>Sake</i>	4.5	🐟 Flying Fish Roe <i>Tobiko</i>	4.5
🐟 Wild Salmon <i>Seasonal</i>	6	🐟 King Salmon Roe <i>Ikura</i>	5.5
🐟 Smoked Salmon	6		
		Alaska King Crab	10
🐟 Yellowtail <i>Hamachi</i>	4.5	Crab Stick <i>Kani</i>	3.5
🐟 Baby Yellowtail <i>Kampachi</i>	5	Red Clam	4
		Jumbo Shrimp <i>Ebi</i>	4
🐟 Fluke <i>Hirame</i>	4.5	Octopus <i>Tako</i>	4
🐟 Mackerel <i>Saba</i>	3.5	🐟 Sea Scallop <i>Hotate</i>	6
🐟 Red Snapper <i>Madai</i>	4.5	🐟 Sea Urchin <i>Uni</i>	9
🐟 Spanish Mackerel <i>Sawara</i>	3.5	🐟 Squid <i>Mongo Ika</i>	4
🐟 Striped Bass <i>Suzuki</i>	4.5	🐟 Sweet Shrimp <i>Boton Ebi</i>	6

# SUSHI BAR ENTREE

🐟 Maki A	21	🐟 Maki B	22
California, Salmon avocado, Tuna avocado rolls		Spicy crunchy Tuna, Spicy crunchy salmon, Spicy crunchy crab	
🐟 Kashi Sushi	32	🐟 Kashi Sashimi	34
10 pieces of chef selected sushi, with tuna roll		24 pieces of chef selected sashimi	
🐟 Tricolor Sushi	34	🐟 Tricolor Sashimi	35
4pcs salmon, 3pcs tuna, 3pcs yellowtail w. spicy crunchy salmon roll		8pcs salmon, 8pcs tuna, 6pcs yellowtail	
🐟 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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# 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)*

🐟 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  
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

