



[www.KashiJapanese.com](http://www.KashiJapanese.com)





Welcome to Kashi, where culinary excellence meets a decade-long tradition of serving the vibrant community of Huntington, 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 Huntington community for over a decade. We strive to continue evolving and introducing new flavors, innovative dishes, and exciting events that will keep you coming back for more.



# 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, crabmeat and rock shrimp with wasabi dressing

Champagne Chilean Seabass 17

Grilled chilean seabass with mirin & white miso paste

 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 hrimp tempura toss in spicy mayo

Kashi Roasted Duck 17

Boneless roasted duck on top of cucumber with lime mint reduction

Kobe Sliders 14

Kobe beef patty with onion, tomato, lettuce and 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



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 COLD APPETIZER

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

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Spicy Tuna Crispy Rice

Spicy tuna on top of sear crispy sushi rice serve with wasabi yakiniku sauce

17
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Mango Tuna Tartare

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

17
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Pepper Tuna Tataki

Sliced pepper tuna with yuzu citrus dressing

16
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Toro Tartare

Served with baguette

18
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Tuna Pizza

Tuna, guacamole, sun-dried tomato and jalapeno

17
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Yellowtail Jalapéno

Sliced yellowtail top with sliced Jalapéno with sweet yuzu dressing

16
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Tuna Tartare Temptation

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

20

## APPETIZER

- Edamame

7
- Shrimp Shumai

8
- Japanese Spring Roll

8
- Gyoza Pork / Veg.

9
- Tempura Chicken / Shrimp

10
- Spicy Edamame

9
- Beef Negimaki

15
- Shishito Pepper

14
- Fresh fried tossed with seasalt and seasoning
- Crispy Calamari

14
- Fried calamari ring served with 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

12
- 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 kani salad with mango sauce

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

Cracked Lobster 18  
Lobster salad, sweet potato tempura inside topped with kani salad and Japanese cracker with mango coco 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 and top with spicy tuna and spicy yellowtail serve with 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 topped 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 lobster salad with eel sauce and spicy mayo

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Sex on the Beach 18  
Shrimp tempura, spicy crunchy 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 opium 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 wrapped with cucumber serve with mango salsa

Tropical Roll 18  
Spicy crunchy salmon, lobster salad, jalapeno, topped with spicy crunchy tuna w/ wasabi sauce

Valentine Roll 18  
Spicy crunchy tuna inside with tuna top

Yaki Toro Roll 19  
Crabmeat, kani salad, avocado inside topped with flame torched toro with truffle soy reduction





# 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 Tobiko	18

## Vegetable

Avocado	7
Cucumber	5
Peanut Avocado	7
Avocado Cucumber	7
Sweet Potato Tempura	7
A.A.C.	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
		🐟 Flying Fish Roe <i>Tobkiko</i>	4.5
🐟 Salmon <i>Sake</i>	4.5	🐟 King Salmon Roe <i>Ikura</i>	5.5
🐟 Wild Salmon <i>Sesonal</i>	6		
🐟 Smoked Salmon	6	Alaska King Crab	10
		Crab Stick <i>Kani</i>	3.5
🐟 Yellowtail <i>Hamachi</i>	4.5	Red Clam	4
🐟 Baby Yellowtail <i>Kampachi</i>	5	Jumbo Shrimp <i>Ebi</i>	4
		Octopus <i>Tako</i>	4
🐟 Fluke <i>Hirame</i>	4	🐟 Sea Scallop <i>Hotate</i>	6
🐟 Mackerel <i>Saba</i>	3.5	🐟 Sea Urchin <i>Uni</i>	9
🐟 Red Snapper <i>Madai</i>	4	🐟 Squid <i>Mongo Ika</i>	4
🐟 Spanish Makerel	4	🐟 Sweet Shrimp <i>Boton Ebi</i>	6
🐟 Striped Bass <i>Suzuki</i>	4		

## SUSHI BAR ENTREE

🐟 Maki A	19	🐟 Maki B	20
California, Salmon avocado, Tuna avocado rolls		Spicy crunchy tuna, Spicy crunchy salmon, Spicy crunchy crab	
🐟 Kashi Sushi	32	🐟 Kashi Sashimi	33
10 pieces of chef selected sushi with california or tuna roll		24 pieces of chef selected sashimi	
🐟 Tricolor Sushi	34	🐟 Tricolor Sashimi	34
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	61		
10 pcs of sushi, 24 pcs of sashimi & chef choice of signature roll			
🐟 Sushi For Two	56		
20 pcs of sushi, and chef choice of signature roll			







# 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  
Stir-fried chicken and seasonal vegetables with basil,  
black bean chili sauce

**Chilean XO Sea Bass** 35  
Grilled chilean sea bas & fish cake 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 luxurious combination of tender filet mignon, and  
succulent maine lobster, complemented by rosemary,  
seaweed butter, and BBQ miso sauce

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# 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	25
Shrimp	25
Salmon	25
Vegetable	18
<i>Stir-fried mushroom, carrot, zucchini, onion, broccoli, snow peas, beech mushroom, asparagus</i>	
Combo	34
<i>choose any 2 - Steak / Chicken / Shrimp</i>	

# 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*

## Assorted Cake Pops 9

3 assorted flavor cake pops serve with vanilla ice-cream

## 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

## New York Style Cheesecake 8

Paired with a scoop of ice-cream and japanese pocky cookie

## Tempura Ice-Cream 8

Flash-fried vanilla ice-cream in tempura style pound cake crust

## Tiramisu Cake 8

Imported savoiardi ladyfingers are hand dipped in custom espresso mixture, layered w. ethereal mascarpone, finished with premium cocoa powder

## Crème Bûrlée 10

Topped with torch turbinado sugar

