HIBACHI ENTREES

Entrees include: Mushroom Soup, Green Salad, 2 pieces shrimp appetizer (cooked with entree), hibachi vegetables, and steamed white rice. \$3 extra for fried rice or hibachi noodles.

COMBINATION DINNERS

Select Any Two Items Choice of chicken, shrimp, salmon, scallop, or angus s	30 steak	Filet Mignon & Lobster Tail	39	Land and Sea Filet Mignon, shrimp, scallop, and Maine lobster tail	49
Maine Lobster Tail & One Item Choice of chicken, shrimp, scallop, or angus steak	35	Filet Mignon & One Item Choice of chicken, shrimp, scallop, or angus steak	34	Ocean's Treasure Shimp, scallops, and Maine lobster tail	42
SINGLE ITEM DINNERS					
Angus Steak	28	Chicken	23	Shrimp	25
Filet Mignon	32	Scallops	28	Salmon	25
				Vegetable (No shrimp appetizer)	18
THII HOLN'S MEATS		ushroom Soup, Green Salad, vith entree), hibachi vegetables, and steamed white rice	е.		
Angus Steak	18	Chicken	16	Vegetable (No shrimp appetizer)	13
Filet Mignon	22	Shrimp	16	Chicken Tenders	17

LUNCH SPECIALS

Mon-Sat: 12noon-3pm Served with Miso Soup or Ginger Salad

LUNCH ROLL SPECIAL | Any Two Rolls \$12 / Three Rolls \$16_

- 20	_			-	1	
*	- 11	ır	12	\mathbf{r}	\sim	ш
	- 13	uI.	na	1)	U	ш

- * Tuna Avocado Roll
- * Salmon Roll
- * Salmon Avocado Roll
- * Seared Tuna Scallion Roll
- * Spicy Tuna Roll

SUSHI BAR LUNCH

* Sushi Lunch
6 pcs sushi w. California roll
* Sashimi Lunch

8 pcs sashimi

* Sushi & Sashimi 6 pcs sashimi, 3 pcs sushi & 1 tuna roll

POKE BOWL 17

Choose One

Choice of tuna OR salmon, with avocado, seaweed salad, hijiki, oshinko, crispy potato, microgreens, sesame, and seaweed

* Spicy Crab Roll

- * Philadelphia Roll
- * Tuna Avocado Roll Sweet Pot. Temp. Roll Shrimp Avocado Roll

HIBACHI LUNCH

Hibachi lunches include: Mushroom Soup OR House Salad, 1 piece hibachi shrimp (cooked with your entree meat), hibachi vegetables, steamed white rice. \$2 for hibachi fried rice/noodles Chicken Angus Steak Filet Mignon

Shrimp Combination Hibachi Lunch Choice of two: Chicken, Angus Steak, Shrimp (Add Filet Mignon +\$2)

Vegetable (No shrimp appetizer included)

Peanut Avocado Roll

California Roll Vegetable Roll AAC Roll Avocado Roll

CLASSIC LUNCHES

Shrimp Tempura	14
Chicken Teriyaki	15
Shrimp Teriyaki	16
Salmon Teriyaki	16
Angus Steak Teriyaki	17
Hibachi Noodles Choice of chicken or shrimp	12

KITCHEN LUNCH BOX create your own: pick 1 from each category 19

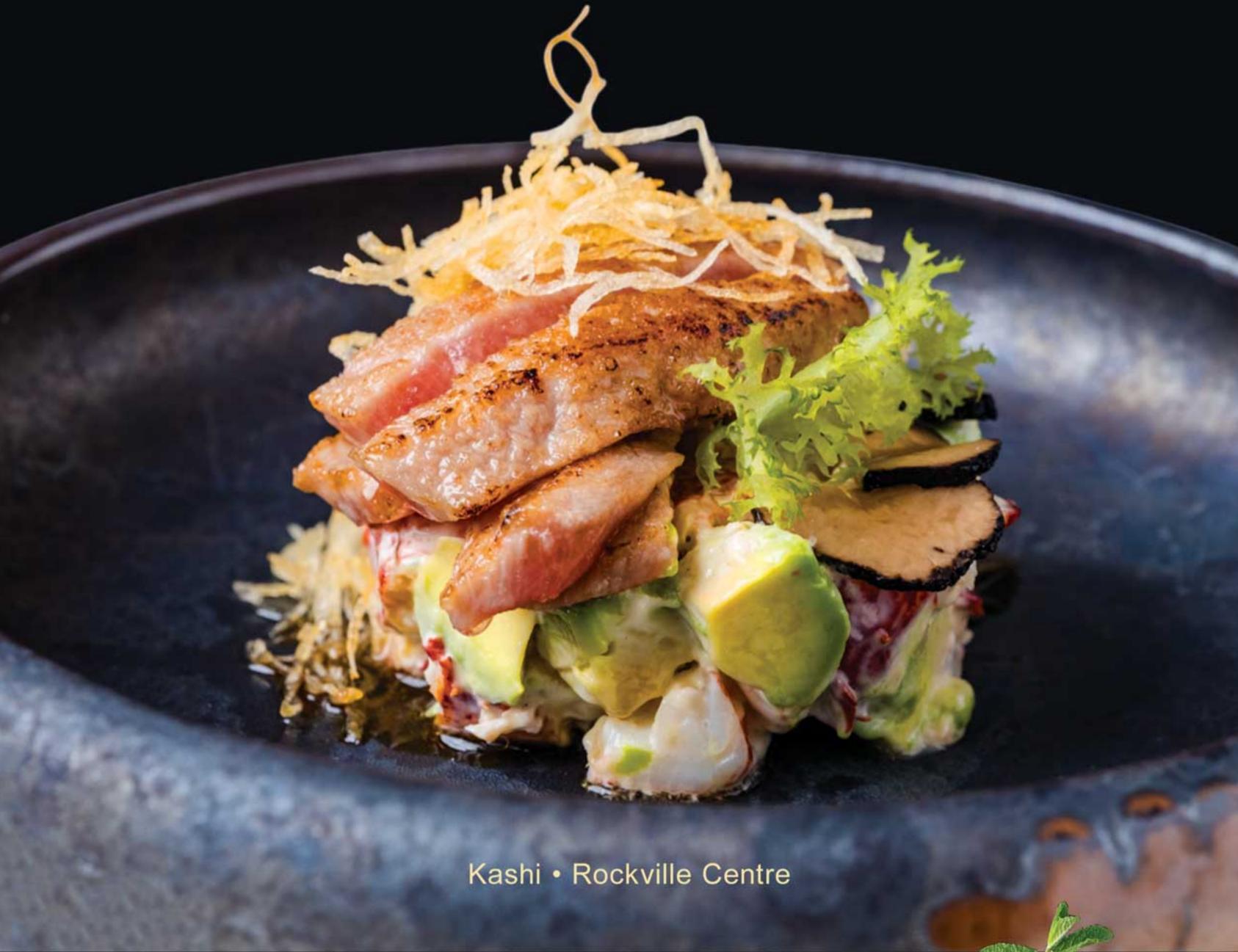
MITCHEN LONCH BOX	create your own, pick i from each category			
Soup / Salad Choose One	Miso Soup, Mushroom Soup, Ginger Salad, Seaweed Salad			
Appetizer Choose One	Baby Back Rib, Crispy Calamari Rock Shrimp Tempura			
Side Dish Choose One	Pork Gyoza, Shrimp Shumai Edamame			
Teriyaki Entree	Chicken, Shrimp, Steak, Salmon			

202HI RAK FONTH	BUX create your own: pick 1 from each category	20	
Soup / Salad Choose One	Miso Soup, Mushroom Soup, Ginger Salad, Seaweed Salad		
Appetizer Choose One	Spicy Tuna Gyoza, AKA Salmon, Spicy Tuna w. Chips, Kani Crunch		
Special Roll Choose One	American Dream Roll, Lobster Rainbow Roll, Spicy Tropical Roll, Sex on the Beach Roll		
Type of Sushi	Salmon Sushi, Yellowtail Sushi, Shrimp Sushi, Tuna Sushi		

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



Japanese Cuisine • Sushi Bar • Lounge —





BENEFITS OF KASHI APP







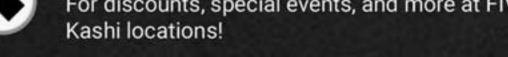


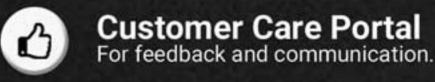


Mobile Ordering For takeout and delivery

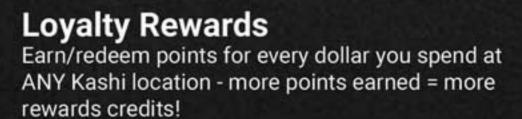














Store Credit
Earned for birthdays, anniversaries, completing surveys, and just for signing up!





SPECIAL HOT APPETIZERS

Short Ribs Slow braised Angus beef short ribs with	
Japanese BBQ sauce	

Petite Filet Mignon 17
Mashed potato and asparagus, wasabi butter sauce

Crab Cake
Lump Maryland blue crab, mustard,
shallot, and sweet mayo

Kashi Duck Bun (2pcs) 14 With shredded ginger and scallions in hoisin sauce

Rock Shrimp Tempura
Crispy shrimp tempura tossed in spicy mayo

Chicken Lettuce Wraps 15
With onion, jicama, beans, red pepper,
tempura flakes, romaine, miso kasha chili sauce

Slow Cooked Baby Back Ribs 15
Tamarind chilli glazed

Crispy Calamari
Fried calamari, champagne mango salsa

Wasabi Sea Scallop 18
Grilled scallops, mashed potato, and asparagus,
wasabi yuzu miso black pepper sauce

Champagne Sea Bass 17
Sea bass marinated in sake, mirin, and white miso

Hot Roasted Edamame
Roasted edamame with chives
and sesame seeds, chili garlic mayo

Pan Fried Oysters 15 Traditionally breaded, battered, and pan sautéed

SPECIAL COLD APPETIZERS

* Yellowtail Jalapeno	16
Ponzu, wasabi aioli	

* Kashi Tartare 23 / 17 / 16
Choice of: Toro / Yellowtail / Salmon

* Carpaccio 28 / 16 / 15 Choice of: Kobe beef / Pepper Tuna / Salmon

* Crispy Rice Choice of Spicy: Tuna / Salmon / Yellowtail

* Truffle Toro (seasonal)
Topped with capers & almonds

* Yuzu Baby Yellowtail
Yuzu kosho, tomato, parmesan cheese

* Kumamoto Oyster (6) 24 Champagne mango salsa, ponzu and cocktail sauces

Duck Wrap

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

* Salmon Asian Pear
Wild king salmon sashimi wrapped with
Asian pear in yuzu olive oil

Spicy Tuna Gyoza 15 Crispy tuna gyoza, guacamole, Thai mango chili aioli

17

* Tuna Pizza

Tuna, guacamole, jalapeño, black olives,
microgreens, and spicy aioli



SALAD & SOUP

Seaweed Salad
Seasoned to perfection with sesame and sweet rice wine

Roasted Duck Salad
Boneless roasted duck, spring mix, walnuts, and fried leeks, lime hoisin dressing

Avocado Salad 11
Mixed greens and lettuce, avocado ginger dressing

Kani Salad 10 Shredded kani, cucumber, and tobiko, spicy mayo

Ginger Salad

Garden salad with our ginger dressing

Miso Soup Chives, tofu, seaweed, and shiitake mushroom

Lemongrass Hot & Sour Soup 12 Shrimp, scallop, white fish

Lobster & Seafood Bisque 18
Shrimp, lobster, and scallop, garlic mozzarella bread



NORI TACOS (2 PIECES EACH)

* Toro Caviar	17	Eel Cucumber
* Shisho Squid	9	Shiitake Mushroom
* Salmon Ikura	11	Wagyu with Truffle Salt
* Uni Caviar	18	* Yellowtail Avocado Yuzu
* Spicy Crunchy Tuna	9	

SUSHI / SASHIMI A LA CARTE

* Fatty Tuna (Toro)	10	* Red Clam (Hokkigai)	4	* Fluke (Hira
* Blue Fin Tuna (Maguro)	5	* California Uni	10	Eel (Unagi)
* Salmon (Sake)	4	Waygu Beef	10	Egg (Tama
* King Salmon (0ki Sake)	6	* Salmon Roe (Ikura)	6	Octopus
* Yellowtail (Hamachi)	4	* Flying Fish Roe (Tobiko)	5	* Squid (Mo
* Baby Yellowtail (Aka)	6	* Red Snapper (Madai)	6	Crab Stic
* Sweet Shrimp (Ama Ebi)	6	* Sea Scallop (Hotate)	6	
Jumbo Shrimp (Ebi)	4	* Bronzini (Buronzu)	4	

	* Fluke (Hirame)	4
)	Eel (Unagi)	5
)	Egg (Tamago)	3
5	Octopus (Tako)	4
	* Squid (Mongo Ika)	4

CLASSIC ROLLS_

Spider Roll	13	Kani Avocado Naruto	13	Yellowtail Jalapeno
Shrimp Tempura Roll	9	Tricolor Naruto	13	Spicy Tuna / Salmon / Yellowtail
Salmon Skin Roll	7	Tuna / Salmon / Yellowtail Roll	7	Spicy Crunchy Sea Scallop
California Roll	7	Tuna Avocado	8	AAC / Avocado Cucumber
Eel Avocado/ Eel Cucumber	8	Salmon Avocado	8	Vegetable Roll
Shrimp Avocado	7	Seared Pepper Tuna Jalapeno	7	Peanut Avocado Roll
Shrimp Cucumber	7	Yellowtail Scallion	7	Sweet Potato Tempura Roll

SUSHI BAR ENTREES

* Kashi Sushi / Sashimi 31 / 34 10 pieces of chef's selected sushi and tuna roll OR 24 pieces of chef's selected sashimi

* Tricolor Sushi / Sashimi 32 / 35 3 pieces each of salmon, tuna, and yellowtail, with spicy crunchy salmon roll OR 6 pieces each tuna, salmon, and yellowtail

* Sushi & Sashimi For 1 36 5 pieces sushi, 15 pieces sashimi, and spicy tuna roll

* Sushi & Sashimi For 2

10 pieces sushi, 21 pieces sashimi,
plus Godzilla Roll and Tuna roll

* Sashimi Tasting
Toro, king salmon, scallop, uni, sweet shrimp,
and kumamoto oysters

49

* Chirashi
15 pieces sashimi, oshinko, kani, and 1 piece egg sushi

KITCHEN ENTREES

Thai Basil Chicken

Wok sautéed chicken, onions, peppers, snap peas,
and fresh basil leaves, with chili sweet basil sauce

King of The Sea

Grilled lobster, jumbo shrimp, scallops, onions, seasonal vegetables, and lemon garlic butter

Beef Tenderloin 34
Grilled tenderloin with crispy potato and port wine,
tobanyaki sauce on the side

Surf & Turf
Grilled beef tenderloin and half Maine lobster,
crispy mashed potatoes, port wine au jus reduction

Chilean XO Sea Bass
Grilled Chilean sea bass & fish cake, savory seafood dressing

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

*Please inform our staff, chef or manager if you have any food allergies.

KASHI SIGNATURE ROLLS

* Mount Fuji Roll	New	19
Black pepper tuna & asp	aragus inside, top	ped with
tuna, salmon, yellowtail,	eel, and tobiko, h	noney
wasabi & eel sauce		

* Billionaire's Roll New 20
Spicy toro and avocado inside, topped with tuna and crispy onions

* Yokozuna Roll New 20
Spicy yellowtail and avocado inside, topped with seared scallop

Crazy Cat's Eye Roll New 20
Fried roll with whitefish, asparagus, crab meat, and eel inside, seaweed outside, eel sauce, miso sauce, 8 spicy mayo

American Dream 18
Rock shrimp tempura inside, topped with spicy
lobster and kani, topped with chef's signature sauce

* Lobster Rainbow Roll

Spicy lobster and kani inside, topped with tuna, salmon, and avocado, miso sauce

Angry Dragon
Shrimp tempura, avocado inside, spicy kani, ginger miso, and eel sauce

* Takayama 19
Spicy crunchy tuna and jalapeño inside, soy nori
wrap, topped with seared pepper tuna and avocado

CLASSIC TERIYAKI AND TEMPURA ENTREES

Chicken & Vegetable Teriyaki	23
Shrimp & Vegetable Teriyaki	25
Salmon & Vegetable Teriyaki	25
Steak & Vegetable Teriyaki	28
Vegetable Teriyaki	18
Chicken & Vegetable Tempura	21
Shrimp & Vegetable Tempura	23

- * Sex on the Beach

 Shrimp tempura, spicy tuna inside, soy nori wrap, topped with salmon, tuna, and avocado, eel sauce and spicy mayo
- Volcano

 Tuna, salmon, yellowtail, cucumber topped with tuna, salmon, served with Sriracha and spicy kabayaki aioli
- * Valentine

 Spicy crunchy tuna, avocado, and mango inside,
 soy paper sealed with tuna and topped with chili
 sauce
- * Fire Dragon

 Spicy crunchy tuna and jalapeño inside, fresh water eel, avocado and crunch on top, served with spicy mayo and eel sauce
- * Salmon Atami Roll

 Spicy salmon, avocado, and mango inside,
 topped with sliced salmon, Thai mango salsa

Fantastic Roll

Spicy red crab, seaweed salad, and avocado inside,
topped with seared Kobe beef and rock shrimp sauce

SIDE ORDERS

Gyoza (Pork or Vegetable)	8
Spring Roll (Pork or Vegetable)	8
Shrimp Shumai	7
Edamame	7
Mashed Potatoes (plain or crispy)	9
Vegetables (steamed or sautéed)	10
Shishito Peppers	14
Blue Crab Fried Rice New	18
Pineapple Chicken or Shrimp Fried Rice	16
Classic Fried Rice (chicken, shrimp, steak, vegetable)	14
Sauteed Japanese Udon Noodles	16
(Shrimp, steak, chicken or vegetable; mixed seafood \$3 extra)	

