

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 steak	30	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 Shrimp, 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

CHILDREN'S MEALS

For guests 12 or under - Includes: Mushroom Soup, Green Salad, 1 piece shrimp appetizer (cooked with entree), hibachi vegetables, and steamed white rice.

Angus Steak	18	Chicken	16	Vegetable (No shrimp appetizer)	13
Filet Mignon	22	Shrimp	16	Chicken Tenders (fries only or sub for soup/salad)	17

LUNCH SPECIALS

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



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

* Tuna Roll	* Spicy Crab Roll	Peanut Avocado Roll
* Tuna Avocado Roll	* Philadelphia Roll	California Roll
* Salmon Roll	* Tuna Avocado Roll	Vegetable Roll
* Salmon Avocado Roll	Sweet Pot. Temp. Roll	AAC Roll
* Seared Tuna Scallion Roll	Shrimp Avocado Roll	Avocado Roll
* Spicy Tuna Roll		

SUSHI BAR LUNCH

* Sushi Lunch 6 pcs sushi w. California roll	16
* Sashimi Lunch 8 pcs sashimi	18
* Sushi & Sashimi 6 pcs sashimi, 3 pcs sushi & 1 tuna roll	19

POKE BOWL 17

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

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	15
Angus Steak	17
Filet Mignon	19
Shrimp	16
Combination Hibachi Lunch Choice of two: Chicken, Angus Steak, Shrimp (Add Filet Mignon +\$2)	22
Vegetable (No shrimp appetizer included)	13

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

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 Choose One	Chicken, Shrimp, Steak, Salmon

SUSHI BAR LUNCH BOX 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 Choose One	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.



Kashi

Japanese Cuisine · Sushi Bar · Lounge



Kashi · Rockville Centre



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SPECIAL HOT APPETIZERS

Short Ribs Slow braised Angus beef short ribs with Japanese BBQ sauce	16
Petite Filet Mignon Mashed potato and asparagus, wasabi butter sauce	17
Crab Cake Lump Maryland blue crab, mustard, shallot, and sweet mayo	16
Kashi Duck Bun (2pcs) With shredded ginger and scallions in hoisin sauce	14
Rock Shrimp Tempura Crispy shrimp tempura tossed in spicy mayo	14
Chicken Lettuce Wraps With onion, jicama, beans, red pepper, tempura flakes, romaine, miso kasha chili sauce	15
Slow Cooked Baby Back Ribs Tamarind chilli glazed	15
Crispy Calamari Fried calamari, champagne mango salsa	14
Wasabi Sea Scallop Grilled scallops, mashed potato, and asparagus, wasabi yuzu miso black pepper sauce	18
Champagne Sea Bass Sea bass marinated in sake, mirin, and white miso	17
Hot Roasted Edamame Roasted edamame with chives and sesame seeds, chili garlic mayo	9
Pan Fried Oysters Traditionally breaded, battered, and pan sautéed	15

NORI TACOS (2 PIECES EACH)

* Toro Caviar	17
* Shisho Squid	9
* Salmon Ikura	11
* Uni Caviar	18
* Spicy Crunchy Tuna	9

SUSHI / SASHIMI A LA CARTE

* Fatty Tuna (Toro)	10
* Blue Fin Tuna (Maguro)	5
* Salmon (Sake)	4
* King Salmon (Oki Sake)	6
* Yellowtail (Hamachi)	4
* Baby Yellowtail (Aka)	6
* Sweet Shrimp (Ama Ebi)	6
Jumbo Shrimp (Ebi)	4

SPECIAL COLD APPETIZERS

* Yellowtail Jalapeno Ponzu, wasabi aioli	16
* Kashi Tartare Choice of: Toro / Yellowtail / Salmon	23 / 17 / 16
* Carpaccio Choice of: Kobe beef / Pepper Tuna / Salmon	28 / 16 / 15
* Crispy Rice Choice of Spicy: Tuna / Salmon / Yellowtail	16
* Truffle Toro (seasonal) Topped with capers & almonds	18
* Yuzu Baby Yellowtail Yuzu kosho, tomato, parmesan cheese	18
* Kumamoto Oyster (6) Champagne mango salsa, ponzu and cocktail sauces	24
Duck Wrap Roast duck, Singapore flatbread, spring mix, avocado, balsamic drizzle	16
* Salmon Asian Pear Wild King salmon sashimi wrapped with Asian pear in yuzu olive oil	17
Spicy Tuna Gyoza Crispy tuna gyoza, guacamole, Thai mango chili aioli	15
* Tuna Pizza Tuna, guacamole, jalapeño, black olives, microgreens, and spicy aioli	17

Eel Cucumber	9
Shiitake Mushroom	9
Wagyu with Truffle Salt	18
* Yellowtail Avocado Yuzu	9

* Red Clam (Hokkigai)	4
* California Uni	10
Waygu Beef	10
* Salmon Roe (Ikura)	6
* Flying Fish Roe (Tobiko)	5
* Red Snapper (Madai)	6
* Sea Scallop (Hotate)	6
* Bronzini (Buronzu)	4

SALAD & SOUP

Seaweed Salad Seasoned to perfection with sesame and sweet rice wine	8
Roasted Duck Salad Boneless roasted duck, spring mix, walnuts, and fried leeks, lime hoisin dressing	16
Avocado Salad Mixed greens and lettuce, avocado ginger dressing	11
Kani Salad Shredded kani, cucumber, and tobiko, spicy mayo	10
Ginger Salad Garden salad with our ginger dressing	7
Miso Soup Chives, tofu, seaweed, and shiitake mushroom	4
Lemongrass Hot & Sour Soup Shrimp, scallop, white fish	12
Lobster & Seafood Bisque Shrimp, lobster, and scallop, garlic mozzarella bread	18

* Fluke (Hirame)	4
Eel (Unagi)	5
Egg (Tamago)	3
Octopus (Tako)	4
* Squid (Mungo Ika)	4
Crab Stick (Kani)	3

CLASSIC ROLLS

Spider Roll	13	Kani Avocado Naruto	13	Yellowtail Jalapeno	8
Shrimp Tempura Roll	9	Tricolor Naruto	13	Spicy Tuna / Salmon / Yellowtail	8
Salmon Skin Roll	7	Tuna / Salmon / Yellowtail Roll	7	Spicy Crunchy Sea Scallop	10
California Roll	7	Tuna Avocado	8	AAC / Avocado Cucumber	7
Eel Avocado/ Eel Cucumber	8	Salmon Avocado	8	Vegetable Roll	7
Shrimp Avocado	7	Seared Pepper Tuna Jalapeno	7	Peanut Avocado Roll	7
Shrimp Cucumber	7	Yellowtail Scallion	7	Sweet Potato Tempura Roll	7

SUSHI BAR ENTREES

* Kashi Sushi / Sashimi 10 pieces of chef's selected sushi and tuna roll OR 24 pieces of chef's selected sashimi	31 / 34
* Tricolor Sushi / Sashimi 3 pieces each of salmon, tuna, and yellowtail, with spicy crunchy salmon roll OR 6 pieces each tuna, salmon, and yellowtail	32 / 35
* Sushi & Sashimi For 1 5 pieces sushi, 15 pieces sashimi, and spicy tuna roll	36
* Sushi & Sashimi For 2 10 pieces sushi, 21 pieces sashimi, plus Godzilla Roll and Tuna roll	64
* Sashimi Tasting Toro, king salmon, scallop, uni, sweet shrimp, and kumamoto oysters	49
* Chirashi 15 pieces sashimi, oshinko, kani, and 1 piece egg sushi	35

KITCHEN ENTREES

Thai Basil Chicken Wok sautéed chicken, onions, peppers, snap peas, and fresh basil leaves, with chili sweet basil sauce	26
King of The Sea Grilled lobster, jumbo shrimp, scallops, onions, seasonal vegetables, and lemon garlic butter	MP
Beef Tenderloin Grilled tenderloin with crispy potato and port wine, tobanayaki sauce on the side	34
Surf & Turf Grilled beef tenderloin and half Maine lobster, crispy mashed potatoes, port wine au jus reduction	MP
Chilean XO Sea Bass Grilled Chilean sea bass & fish cake, savory seafood dressing	34

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

KASHI SIGNATURE ROLLS

* Mount Fuji Roll <i>New</i> Black pepper tuna & asparagus inside, topped with tuna, salmon, yellowtail, eel, and tobiko, honey wasabi & eel sauce	19	* Sex on the Beach Shrimp tempura, spicy tuna inside, soy nori wrap, topped with salmon, tuna, and avocado, eel sauce and spicy mayo	18
* Billionaire's Roll <i>New</i> Spicy toro and avocado inside, topped with tuna and crispy onions	20	* Volcano Tuna, salmon, yellowtail, cucumber topped with tuna, salmon, served with Sriracha and spicy kabayaki aioli	18
* Yokozuna Roll <i>New</i> Spicy yellowtail and avocado inside, topped with seared scallop	20	* Valentine Spicy crunchy tuna, avocado, and mango inside, soy paper sealed with tuna and topped with chili sauce	19
Crazy Cat's Eye Roll <i>New</i> Fried roll with whitefish, asparagus, crab meat, and eel inside, seaweed outside, eel sauce, miso sauce, & spicy mayo	20	* Fire Dragon Spicy crunchy tuna and jalapeño inside, fresh water eel, avocado and crunch on top, served with spicy mayo and eel sauce	18
American Dream Rock shrimp tempura inside, topped with spicy lobster and kani, topped with chef's signature sauce	18	* Salmon Atami Roll Spicy salmon, avocado, and mango inside, topped with sliced salmon, Thai mango salsa	18
* Lobster Rainbow Roll Spicy lobster and kani inside, topped with tuna, salmon, and avocado, miso sauce	19	Fantastic Roll Spicy red crab, seaweed salad, and avocado inside, topped with seared Kobe beef and rock shrimp sauce	24
Angry Dragon Shrimp tempura, avocado inside, spicy kani, ginger miso, and eel sauce	18		

CLASSIC TERIYAKI AND TEMPURA ENTREES

Chicken & Vegetable Teriyaki	23	Gyoza (Pork or Vegetable)	8
Shrimp & Vegetable Teriyaki	25	Spring Roll (Pork or Vegetable)	8
Salmon & Vegetable Teriyaki	25	Shrimp Shumai	7
Steak & Vegetable Teriyaki	28	Edamame	7
Vegetable Teriyaki	18	Mashed Potatoes (plain or crispy)	9
Chicken & Vegetable Tempura	21	Vegetables (steamed or sautéed)	10
Shrimp & Vegetable Tempura	23	Shishito Peppers	14
		Blue Crab Fried Rice <i>New</i>	18
		Pineapple Chicken or Shrimp Fried Rice	16
		Classic Fried Rice (chicken, shrimp, steak, vegetable)	14
		Sauteed Japanese Udon Noodles (Shrimp, steak, chicken or vegetable; mixed seafood \$3 extra)	16

