Kashi

GREAT OPTIONS FOR CATERING TO-GO

Catering Menu Available

We can deliver the party to your office or home. Plenty of sushi, special rolls, and cooked kitchen dishes to delight everyone!

Kashi ROCKVILLE CENTRE

BENEFIT OF KASHI APP

KASHIJAPANESE.COM

Available on the App Store

ANDROID APP ON Google play

LOYALTY REWARDS

$15 JOIN MEMBER

DOWNLOAD OUR APP AND SIGN UP AFTER 24 HOURS

RECEIVE STORE CREDIT ON

- BIRTHDAY $20
- SURVEY $15
- ANNIVERSARY $10

- **MOBILE ORDERING** Easy ordering of takeout & delivery from your phone
- **EXLUSIVE OFFERS** Receive exclusive discounts for loyalty members only
- **CUSTOMER CARE PORTAL** Send us feedback & suggestions so we can service you better
- **LOYALTY REWARDS** Earn points for every order & redeem rewards

HOW IT WORKS?

EARN POINTS		REDEEM REWARDS
Bronze: 0-750	[$1 spent = 1 point]	200 points = $10
Silver: 751-2000	[$1 spent = 1 point]	450 points = $25
Gold: 2001-3800	[$1 spent = 1.2 point]	800 points = $50
VIP: 3801 and up	[$1 spent = 1.5 point]	1400 points = $100

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KashiRVC

SMILING CHEF CATERING & ENTERTAINMENT

JBBQ & SHABU SHABU

MEET BAR & IZAKAYA

Cajun Claws SEAFOOD BOIL & CLAM BAR

RVC-0423

LUNCH SPECIALS

Mondy thru Saurday, 12-3PM
Served with Miso Soup or Ginger Salad

ANY TWO ROLLS $10 / THREE ROLLS $14

Choice of

* Tuna Roll	* Seared Tuna Scallion Roll	* Tuna Avocado Roll	California Roll
* Yellowtail Roll	* Spicy Tuna Roll	Sweet Potato Tempura	Vegetable Roll
* Salmon Roll	Spicy Crab Roll	Shrimp Avocado Roll	AAC Roll
* Salmon Avocado Roll	* Philadelphia Roll	Peanut Avocado Roll	Avocado Roll

HIBACHI, KITCHEN, AND CLASSIC LUNCH

Hibachi lunches include: Mushroom soup or house salad,
1 pc hibachi shrimp (cooked with entree meat), hibachi vegetable, and steamed white rice.
$2 extra for hibachi fried rice or noodles
$2 extra for filet mignon

Sushi / Sashimi Lunches

* Sushi Lunch 6 pcs sushi plus California roll	16
* Sashimi Lunch 8 pcs sashimi	17
* Sushi & Sashimi Lunch 6 pcs sashimi, 3 pcs sushi plus 1 tuna roll	18
Poke Bowl Choice of tuna or salmon, with avocado, seaweed salad, hijiki, oshinko, crispy potato, microgreens, sesame seaweed	17

Hibachi Lunch

Chicken	15
Angus Steak	16
Shrimp	16
Combination Lunch	22

Classic Lunch

Shrimp Tempura	14
Shrimp Teriyaki	16
Angus Steak Teriyaki	17
Hibachi Noodle with choice of chicken or shrimp	12

KITCHEN LUNCH BOX $18

Create your own pick 1 for each of 4 categories

Soup or Salad choose one	Miso Soup, Mushroom Soup Ginger Salad, Seaweed Salad
Appetizer choose one	Baby Back Rib, Crispy Calamari Rock Shrimp Tempura
Entree choose one	Chicken Teriyaki, Shrimp Teriyaki, Salmon Teriyaki, Steak Teriyaki
Side Dish choose one	Pork Gyoza, Shrimp Shumai Edamame

SUSHI BAR LUNCH BOX $18

Create your own, pick 1 for each of 4 categories

Soup or 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 Spicy Tropical, Sex on the Beach
Type of Sushi choose one	Salmon Sushi, Yellowtail Sushi Shrimp Sushi, Tuna Sushi

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"KASHI is an eye-poppingly beautiful restaurant where diners can sample some interesting, mold-breaking dishes, along with well-turned out standards."

- Joanne Starkey The New York Times 5/11/12

Newsday Certificate of Award

Kashi

JAPANESE CUISINE • SUSHI BAR • LOUNGE

516.442.7600
222 Sunrise Hwy, Rockville Centre, NY 11570
www.KashiJapanese.com

RESERVATIONS • CARRY-OUT • FREE DELIVERY (MIN $25)

LUNCH	Mon - Sat:	12:00pm - 3:00pm
DINNER	Mon - Thur:	5:00pm - 10:00pm
	Fri - Sat:	5:00pm - 11:00pm
	Sunday:	2:00pm - 10:00pm

SPECIAL COLD APPETIZERS

Yellowtail Jalapeno 16

Tuna Pizza 17
Tuna, guacamole, jalapeno, sun dried tomato, microgreens, spicy aioli

Spicy Tuna Gyoza 15
Crispy dumplings with tuna meat and guacamole, Thai chili aioli

Tuna Pringles 15
Spicy tuna, seaweed salad, crushed peanut, thai chili sauce

Spicy Tuna Tartar 15
Chopped raw tuna, mango , wasabi, avocado, nori wasabi yuzu sauce

Shokku Salmon New 16
Seared salmon top with fried shiitake mushroom served with Chef Speciall sauce

TRADITIONAL JAPANESE APPETIZERS

Edamame 7
Salted and steamed soybeans in pods

Shrimp Shuimai 7
Miniature shrimp dumplings, steamed

Spring Roll 7
Fried vegetable rolls, thai chili dipping sauce

Gyoza 8
Choice of pork or vegetable pan fried dumplings

Shrimp Tempura 10
Traditional battered and fried shrimp

Shishito Peppers 14
Roasted miniature peppers with a little bit of heat

Beef Negimaki 15

Crispy Calamari 14
Fried Calamari, champagne mango salsa

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

SPECIAL HOT APPETIZERS

Chicken Lettuce Wraps 14
Diced chicken, onion, jicama, French beans, tempura flakes, red pepper flakes, lettuce cups, kosho chilies sauce

Slow Cooked Baby Back Ribs 15
Tamarind chili glazed

Super Short Rib Appetizers 16
Bone-in short rib, black pepper sauce

Rock Shrimp Tempura 14
Crispy mini shrimp nuggets, tempura battered, tossed in spicy mayo

Popcorn Chicken 13
Crispy breaded mini chicken nuggets, salt, pepper, basil paprika

Fried Oyster New 18
Fried oyster side with Japanese oyster sauce

Grilled Squid New 18
Grilled Squid served with teriyaki sauce

Kobe Meatball 15

SOUP AND SALAD

Miso Soup 4
Fish stock, scallion, tofu, tosaka seaweed

Mushroom Clear Soup 4
Vegetable broth, white mushrooms

Lobster Bisque 18

Lemongrass Hot & Sour Soup 12
Shrimp, scallop, chives, fish cake, shitake mushroom

Seaweed Salad 8
Seasoned to perfection with sesame seeds and sweet rice wine

Ginger Salad 7
Garden greens, cherry tomatoes, house ginger dressing

Kani Salad 9
Shredded kani, tobiko, cucumber, spicy mayo

Avocado Salad 11
Lettuces, avocado, ginger dressing

SUSHI OR SASHIMI A LA CARTE

[TUNA]
* Ahi Tuna (Big Eye) 4
* Pepper Tuna 4
* White Tuna (Escolar) 4
* Toro (Blue Fin) 9

[SALMON]
* Smoked 4
* Wild (Seasonal availability) 6

[YELLOWTAIL]
* Yellowtail (Hamachi) 4
* Amber Jack (Kampachi) 5

[ROE]
* Flying Fish (Tobiko) 4
* Salmon (Ikura) 6

[COOKED]
Fresh Water Eel (Unagi) 5

[WHITE FISH]
* Striped Bass (Suzuki) 4
* Japanese Red Snapper (Madai) 6
* Mackerel (Saba) 4
* Spanish Mackerel 4

[SHELL FISH]
Red Clam (Hokkigai) 4
Crab Stick (Kani) 3
Squid (Mongo Ika) 4
Octopus (Tako) 4
* Sea Scallop (Hotate) 6
Jumbo Shrimp (Ebi) 4
* Sweet Shrimp (Boton Ebi) 6
* Sea Urchin (Uni) 9

KASHI SIGNATURE ROLLS

Cajun Tuna 17
Tuna & seaweed salad, topped with spicy crunchy tuna. Cajun spicy sauce.

Takayama 19
Spicy crunchy tuna, avocado jalapeno, soy nori wrap, topped w. black pepper tuna, wasabi ranchi aioli

Kashi King 19
Fried kani meat, avocado, kani, cooked shrimp, topped with raw spicy tuna, sweet thai chili sauce

Lobster Rainbow 18
Spicy crunchy lobster and kani inside, topped w. tuna, avocado, and salmon

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

Spicy Tropical 17
Spicy raw salmon, spicy cooked shrimp, spicy cooked lobster, topped with spicy raw tuna, paprika sauce

Manhattan Roll New 20
Kani, cucumber, avocado inside top with seared filet mignon, served with balsamic vinegar & wasabi mayo sauce

Ogobono Roll New 17
Kani mango inside fresh salmon served with mango yuzu sauce

Angry Dragon 17
Shrimp tempura & avocado, topped with spicy kani, orange edamame sauce

Valentine Roll 18
Spicy crunchy tuna, avocado topped with tuna, wasabi aioli

Sex on the Beach Roll 18
Shrimp tempura, raw spicy tuna, soy nori wrap, topped with combo of salmon, avocado, and tuna, spicy aka sauce

American Dream 17
Rock shrimp tempura, topped with spicy lobster and kani, mango sauce

Mermaid 18
Shrimp tempura, mango, soy paper, topped with spicy kani lobster, and avocado, spicy mango sauce

SUSHI ROLL / HAND ROLL

[RAW]
* Tuna 7
* Tuna Avocado 8
* Seared Pepper Tuna Jalapeno 7
* Salmon 7
* Salmon Avocado 8
* Salmon Cucumber 7
* Yellowtail Jalapeno 7
* Spicy Tuna 8
* Spicy Salmon 8
* Spicy Yellowtail 8
* Spicy Crunchy Sea Scallop 9

[VEGETABLE]
Avocado 6
Vegetable 7
Asparagus, lettuce, cucumber & avocado.
Peanut Avocado 6
Avocado Cucumber 6
Sweet Potato Tempura 7

[COOKED]
California 7
Philadelphia 7
Eel Avocado 8
Shrimp Avocado 7
Eel Cucumber 8
Spicy Crab 7
Shrimp Tempura 9

KITCHEN ENTREES

King of the Sea New 36
Lobster, jumbo shrimp, scallop, seasonal vegetable wit lemon butter sauce

Kashi Short Ribs Entrees 32
Seasonal vegetable and Kashi special steak sauce

Duck Confit 30
Roast with broccoli and multi-colored pee wee potatoes

Xo Seabass Entree New 35
Grilled seabass served with chef speciall black rice and chef special xo sauce

Thai Basil Chicken 26
Wok sauteed chicken, onion, fresh basil with chili paste & sweet basil sauce

Pineapple Ribeye Steak 30
Rib eye Steak, Asparagus, green red peppers, onion and fresh pineapple cook in Chef special steak sauce

CLASSIC TERIYAKI ENTREES & MORE

(These Are Not Hibachi Entrees - See Next Section For Hibachi Meats. If You Want Hibachi Style Food, Do Not Order From This Section, And Please See Hibachi Section Instead. Thanks!)

Chicken Teriyaki 22
Whole breast of chicken, seasonal vegetables, rice, teriyaki dipping sauce

Shrimp Teriyaki 24
With seasonal vegetables, rice, teriyaki dipping sauce

Salmon Teriyaki 25
Whole filet of salmon, seasonal vegetables, rice, teriyaki dipping sauce

Angus Steak Teriyaki 27
With seasonal vegetables, rice, teriyaki dipping sauce

Shrimp & Vegetable Tempura 22
Traditional battered and fried shrimp with a medley of battered and fried vegetables

HIBACHI ENTREES

Entree include: mushroom soup, green salad, 2 pc hibachi shrimp appetizer cooked together, hibachi vegetables & steamed white rice, $3 extra for hibachi fried rice or noodles

Finest Combination

Filet Mignon & One Item 32
Filet mignon plus your choice of: chicken, shrimp, salmon, scallop, or angus steak

Maine Lobster Tail & 1 Item 34
Maine lobster tail plus your choice of: chicken, shrimp, salmon, scallop, or angus steak

Filet Mignon & Maine Lobster Tail 38

Ocean's Treasure 41
Shrimp, scallops and Maine lobster tail

Land & Sea 48
Filet mignon, shrimp, scallop and Maine lobster tail

Combination Dinner

Select Any Two Items 29
Chicken / Angus Steak / Shrimp / Scallop / Salmon

Single Item Dinner

Angus Steak 27
Filet Mignon 30
Chicken 22
Scallops 27
Shrimp 23
Salmon 25
Vegetable (No Shrimp appetizer) 17

Children's Meals

For Children Age of 12 or Under
Dinner include: mushroom soup, green salad, 1 pc hibachi shrimp (cooked with entree meat), hibachi vegetables & steamed white rice

Chicken 15
Shrimp 15
Angus Steak 17
Filet Mignon 21
Vegetable (No Shrimp appetizer) 13
Chicken Tender 17
Served with french fries only. Soup or Salad upon request!

SUSHI BAR ENTREES

* **Maki A** 18
California roll, salmon avocado roll & tuna avocado roll
* **Maki B** 19
Spicy tuna roll, spicy salmon roll & spicy crab roll
* **Kashi Sushi** 26
10 pcs of chef's selected sushi and tuna roll
* **Kashi Sashimi** 32
24 pcs of chef's selected sashimi
* **Tricolor Sushi** 30
3 pcs of salmon, 3 pcs of tuna, 3 pcs of yellowtail w. spicy crunchy salmon roll
* **Tricolor Sashimi** 33
6 pcs of tuna, 6 pcs of salmon & 6 pcs of yellowtail
* **Sushi & Sashimi For 1** 35
5 pcs of sushi, 15 pcs sashimi & spicy tuna roll

DESSERTS

Fried Ice Cream 10
Vanilla ice cream surrouded in butter pound cake, teampura flash-fried. A tradition in Japanese restaurants, served with or without loud birthday singing!

Chocolate Cake 10

New York Style Cheesecake 10

Gourmet Ice Cream 6
Choice of: Vanilla, Chocolate

Fried Oreos 10
Deep fried Oreos, served with vanilla ice cream

SIDES

Vegetable 10
(steamed or sauteed)

Classic Fried Rice 13
(Choice of shrimp, steak, chicken or vegetable)

Pineapple Fried Rice 15
(Choice of shrimp or chicken)

Hibachi Noodles 14
(Choice of shrimp, steak or chicken)