

NEW!

SEASONAL SPECIAL MENU



Salmon & Shrimp *New* **15**
Slow cooked salmon, shrimp & baby vegetables with yuzukosho



Petite Filet Mignon	14
Truffle mashed potato, wasabi butter sauce.	



Grilled Lobster	16
Grilled seaweed, cheese lobster, chili sauce	



Crispy Chilean Seabass 14
Baby bok choy, shitake mushroom brown butter
ginger broth.



Scallops Skewer	13
Served scallop, corn hijiki salad, shishito pepper, black pepper sauce.	



Avocado Tempura	10
Topped with spicy tuna in yuzu dressing	

- SOUP -

Miso Soup	Chives, tofu, tososaka seaweed & shitake mushroom	3
Seafood Bisque	Shrimp & scallop, garlic mozzarella bread	10
Lemongrass Hot & Sour Soup	Shrimp, scallop, white fish	9
 - SALAD - 		
Roasted Duck Salad		11
Boneless roasted duck, spring mix, walnuts & fried leeks, lime hoisin dressing		
Avocado Salad	Mix greens, lettuce & avocado ginger dressing	7
Kani Salad	Shredded kani, cucumber, tobiko & spicy mayo	6
Seaweed Salad	Seasoned w. sesame & sweet rice wine	6
Ginger Salad	Garden salad with our ginger dressing	5

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

- SALAD -

Roasted Duck Salad	11
Boneless roasted duck, spring mix, walnuts & fried leeks, lime hoisin dressing	
Avocado Salad	7
Mix greens, lettuce & avocado ginger dressing	
Kani Salad	6
Shredded kani, cucumber, tobiko & spicy mayo	
Seaweed Salad	6
Seasoned w. sesame & sweet rice wine	
Ginger Salad	5
Garden salad with our ginger dressing	

- SPECIAL HOT APPETIZERS -

Crab Cake	13
Blue crab, mustard, shallot & sweet mayo	
Kashi Roasted Duck	13
Boneless roasted duck w. lime mint hoisin reduction	
Slow Cooked Baby Back Ribs	11
Tamarind chili glazed	
Short Ribs	13
Slow braised angus beef short ribs w. Japanese BBQ sauce	
Shishito Pepper	7
Grilled shishito pepper with Japanese seasoning	
Popcorn Chicken	10
Crispy chicken, salt, pepper and basil	
Rock Shrimp Tempura	10
Crispy shrimp tempura tossed in spicy mayo	

- SUSHI OR SASHIMI A LA CARTE -

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[SHELL FISH]	
Red Clam (Hokkigai)	3
Crab Stick (Kani)	3
* Squid (Mongoo Ika)	3
Octopus (Tako)	3
* Sea Scallop (Hotate)	4
Jumbo Shrimp (Ebi)	3
* Sweet Shrimp (Boton Ebi)	5
* Sea Urchin (Uni)	M.P.
Alaska King Crab	6

- KASHI SIGNATURE ROLLS -

(\$0.5 for extra sauce)

- * Amazing Roll**
Spicy tuna, white fish tempura inside, topped with pepper tuna, avocado, coconut mayo sauce
- * Lobster Rainbow**
Spicy crunchy lobster & kani inside, topped w. tuna, salmon & avocado, yuzu miso & eel sauce
- Angry Dragon**
Shrimp tempura, avocado inside, topped w. spicy kani, orange edamame sauce
- * Sex on the Beach**
Shrimp tempura, spicy tuna inside, soy nori wrap, topped w. salmon, tuna & avocado spicy aka sauce
- American Dream**
Rock shrimp tempura inside, topped w. kani, served with spicy mango sauce
- Paradise *New***
Spicy tiger shrimp, shrimp tempura & fried banana inside, soy nori wrap mango sauce

- SUSHI ROLL / HAND ROLL -

[RAW]				[COOKED]	
* Tuna	6	* Yellowtail Jalapeno	6	California	5
* Tuna Avocado	6	* Spicy Tuna	7	Philadelphia	6
* Seared Pepper Tuna Jalapeno	6	* Spicy Salmon	7	Boston	6
* Salmon	5	* Spicy Yellowtail	7	Shrimp Avocado	6
* Salmon Avocado	6	* Spicy Crunchy Sea Scallop	8	Eel Avocado	7
* Yellowtail Scallion	6	* Tricolor Naruto	13	Spicy Crab	6
				Shrimp Tempura	7
[VEGETABLE]					
Avocado	5	Veggie			6
Peanut Avocado	5	Sweet Potato Tempura			6

- Classic -

(\$0.5 for extra sauce)

Hibachi served w. 2 pcs shrimp appetizer,

A white oval plate featuring a serving of Teriyaki Chicken. The chicken is cut into bite-sized pieces and coated in a dark, glossy teriyaki sauce. It is garnished with finely chopped green onions. To the right of the chicken is a small portion of pink pickled ginger and a sprig of fresh green parsley.

- KITCHEN ENTREES -

Scottish Salmon	24
Slow cooked fresh salmon, with seasonal vegetable, and truffle sauce	
King of The Sea	29
Grilled lobster, jumbo shrimp, scallop, with seasonal vegetable, X.O lobster sauce	
Surf & Turf	29
Grilled beef tenderloin & lobster tail, crispy mashed potato, au jus port wine reduction	
Chilean XO Sea Bass	27
Grilled chilean sea bass & fish cake w. Asian XO seafood dressing	
Cube Filet Mignon	28
Mongolian filet mignon with chorizo, piquillo pepper, basil & soy maggi black pepper sauce	
Thai Basil Chicken	21
Wok sauteed chicken, mushroom, onion, carrot, fresh basil with chili paste sweet basil sauce	

- SIDES -

Pineapple Chicken Fried Rice	13
Vegetable (steamed or sauteed)	10
Pineapple Shrimp Fried Rice	13
Blue Crab Fried Rice	13
Classic Fried Rice	10
(shrimp, steak, chicken or vegetable)	
Japanese Yaki Soba (\$3 extra for seafood)	13
choice of shrimp, steak, chicken or vegetable	