



Happy HOUR



MON-SAT
4:30PM-6:30PM
(BAR ONLY)

DRINKS

BEERS

(Not included Ginger Beer)

WINE BY GLASS

OR HOT SAKE (LG)

5

HOUSE LIQUOR

7

SIGNATURE COCKTAIL 8

(Saketini, Lycheetini, Red Sangria, Voodoo Juice & Mai Tai)

6

APPETIZERS

TAKOYAKI NEW

6

Grilled wheat cakes with octopus, top with bonito

AKA SALMON

PRINGLES NEW

12

Stuffed salmon wraps with spicy kani salad on crispy Pringle chips in mango salsa sauce.

TUNA TARTAR NEW 13

fresh tuna mixed w. Avocado & cucumber in yuzu sauce.

GYU BUNS NEW

8

Tender beef & onion with Japanese style sweet & savory sauce.

SHISHITO PEPPER

6

Grilled shishito pepper with Japanese seasoning

TANGY CHICKEN

WINGS

8

Crispy mid joint wings, sweet & tangy w. soy sauce.

SIGNATURE ROLLS \$12

SUMMER SUNSHINE NEW

Spicy salmon & mango inside, top with salmon avocado & mango salsa

BOMBSHELLS NEW

Spicy tuna & jalapeno inside, tuna and avocado on top with spicy mayo and wasabi mayo.

AMERICAN DREAM

Rock shrimp tempura inside, topped with spicy lobster, kani and spicy mango sauce

ANGRY DRAGON

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

SUSHI ROLLS \$5

RAW

TUNA CUCUMBER

TUNA AVOCADO

SALMON CUCUMBER

SALMON AVOCADO

SPICY CRUNCHY TUNA

SPICY CRUNCHY SALMON

COOKED

CALIFORNIA

SWEET POTATO TEMPURA

BENEFITS OF THE KASHI APP



Mobile Ordering

Easy ordering of takeout & delivery from your phone



Exclusive Offers

Receive exclusive discounts for loyalty members only



Customer Care Portal

Send us feedback and suggestions so we can service you better



Loyalty Rewards

Earn points for every order & redeem rewards

How It Works:

EARN POINTS

Bronze: 0-750 [\$1 spent = 1 point]

Silver: 751-2000 [\$1 spent = 1 point]

Gold: 2001-3800 [\$1 spent = 1.2 points]

VIP: 3801 and up [\$1 spent = 1.5 points]

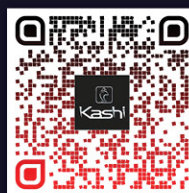
\$15

JOIN MEMBER

DOWNLOAD OUR APP AND SIGN UP AFTER 24 HOURS

Redeem Rewards

200 points = \$10 • 450 points = \$25 • 800 points = \$50 • 1400 points = \$100



Search "Kashi Japanese"

"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