

SPECIAL COLD APPETIZERS

* Yellowtail Jalapeno	16
* Kashi Tartare	23 / 17 / 16
Choice of: Toro / Yellowtail / Salmon	
* Carpaccio	28 / 16 / 15
Choice of: Wagyu A5 / Pepper Tuna / Salmon	
* Crispy Rice	16
Choice of spicy: Tuna / Salmon / Yellowtail	
* Lump Blue Crab Crostini	19
Cooked jumbo blue crab on a thin toasted and brushed crostini	
* Yuzu Baby Yellowtail	18
Yuzu kosho, tomato	
* Kumamoto Oyster (6)	25
Champagne mango salsa, ponzu and cocktail sauces	
Lobster Nori	18
Lobster, avocado, mango on wasabi nori crisps	
Duck Wrap	16
Roast duck, Singapore flatbread, spring mix, avocado, balsamic drizzle	
* Wild King Salmon Belly	16
Melting king salmon with cucumber & guacamole in yuzu sauce	
Spicy Tuna Gyoza	15
Crispy tuna gyoza, guacamole, Thai mango chili aioli	
* Tuna Pizza	16
Tuna, guacamole, jalapeño, black olives, micro green, and spicy aioli	



KASHI TARTARE



DUCK WRAP

Food Allergy? If you have a food allergy or special dietary needs, please notify our staff

** 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

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



SLOW COOKED BABY BACK RIBS

*Food Allergy? If you have a food allergy or special dietary needs, please notify our staff
 * Contains raw or uncooked food products. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of food-borne illness.*



SOUP / SALAD

Miso Soup	4	Tri Color Sashimi Salad	16
Chives, tofu, seaweed, and shiitake mushroom		Tuna, salmon & yellowtail mixed with mango & cucumber in wasabi citrus	
Lemongrass Hot & Sour Soup	11	Avocado Salad	9
Shrimp, scallop, white fish		Mixed greens and lettuce, avocado ginger dressing	
Lobster & Seafood Bisque	18	Kani Salad	9
Shrimp, lobster, and scallop, garlic mozzarella bread		Shredded kani, cucumber, and tobiko, spicy mayo	
Seaweed Salad	8	Ginger Salad	7
Seasoned to perfection with sesame and sweet rice wine		Garden salad with our ginger dressing	



KANI SALAD

LEMONGRASS HOT & SOUR SOUP

NORI TAGOS

* 2 pieces each

* Toro Caviar	22
King Crab	24
* Shisho Squid	14
* Salmon Ikura	18
Eel Cucumber	16
Wagyu with Truffle Salt	24
* Uni Caviar	22
* Spicy Crunchy Tuna	16
* Yellowtail Avocado Yuzu	16
Shiitake Mushroom	14



Food Allergy? If you have a food allergy or special dietary needs, please notify our staff

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



SUSHI BAR ENTRÉE

* Kashi Sushi / Sashimi	34/36
10 pieces of chef's selected sushi & tuna roll OR 24 pieces of chef's selected sashimi	
* Tricolor Sushi / Sashimi	34/36
3 pieces salmon, 3 pieces tuna, & 3 pieces yellowtail sushi, with spicy crunchy salmon roll OR 6 pieces tuna, 6 pieces salmon, and 6 pieces of yellowtail sashimi	
* Sushi & Sashimi for 1	38
5 pieces sushi, 15 pieces sashimi, & spicy tuna roll	
** Sushi & Sashimi for 2	69
10 pieces sushi, 24 pieces sashimi, & chef's signature roll	
osaka Chirashi	35
18 pieces of chef's special selected sashimi with sushi rice	
Imperial Sashimi	88
24 pieces of premium selected sashimi of toro, Japanese uni, sweet shrimp, king salmon, tuna, baby yellowtail & madai	
Imperial Sashimi for 2	188
28 pieces of supreme sashimi includes Japanese uni, toro, sweet shrimp, salmon, tuna, baby yellowtail, madai with 10 pieces of sushi & lobster roll	
Poke Bowl	31
Choice of: Tuna, Salmon, or Yellowtail	



Food Allergy? If you have a food allergy or special dietary needs, please notify our staff
 * Contains raw or uncooked food products. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of food-borne illness.



SUSHI / SASHIMI A LA CARTE

* Blue Fin Fatty Tuna Toro	10
* Blue Fin Tuna Maguro	5
* Salmon Sake	4
* King Salmon Oki Sake	8
* Yellowtail Hamachi	5
* Baby Yellowtail Aka	6
* Sweet Shrimp Ama Ebi	6
Jumbo Shrimp Ebi	4
* Sea Scallop Hotate	6
* Red Clam Hokkigai	4
* Japanese Uni	14
Wagyu Beef	10
* Salmon Roe Ikura	5
* Flying Fish Roe Tobiko	5
* Red Snapper Madai	5
* Shima Aji	10
* Fluke Hirame	4
Eel Unagi	5
Egg Tamago	3
* Octopus Tako	5
Squid* Mongo Ika	4
Crab Stick Kani	4
King Crab Oki Kani	12



Ebi



Hamachi



Maguro



Sake



Zuzuki



Blue Fin
Fatty Tuna

Food Allergy? If you have a food allergy or special dietary needs, please notify our staff
 * Contains raw or uncooked food products. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of food-borne illness.



CLASSIC ROLL

Spider Roll	13
Shrimp Tempura Roll	9
Salmon Skin Roll	7
King Crab Avocado	16
California Roll	7
Eel Avocado/Cucumber	9
Shrimp Avocado / Cucumber	7
Kani Avocado Naruto	13
* Tricolor Naruto	13
* Tuna / Salmon / Yellowtail Roll	7
* Tuna / Salmon Avocado Roll	8
Seared Pepper Tuna Jalapeno	7
* Yellowtail Scallion / Jalapeno	7
* Spicy Tuna / Salmon / Yellowtail	8
* Spicy Crunchy Sea Scallop	10
AAC	7
Avocado Cucumber	7
Vegetable Roll	7
Peanut Avocado Roll	7
Sweet Potato Roll	7



Food Allergy? If you have a food allergy or special dietary needs, please notify our staff
 * Contains raw or uncooked food products. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of food-borne illness.



SIGNATURE ROLLS

Monster Lobster Roll <i>New</i>	25	Angry Dragon	18
Crabmeat, avocado, spicy shrimp inside, top with whole lobster tail & cocktail sauce		Shrimp tempura, avocado inside, spicy kani, ginger miso, and eel sauce	
Miyazaki Wagyu Roll <i>New</i>	30	* Sex on the Beach	18
Miyazaki Wagyu A5, lightly seared on top of blue crab, avocado & cucumber w. yuzu & truffle oil		Shrimp tempura, spicy tuna inside, soy nori wrap, topped with salmon, tuna, and avocado, spicy aka sauce	
* Billionaire's Roll <i>New</i>	20	* Volcano	18
Spicy toro and avocado inside, topped with tuna and spicy onions		Tuna, salmon, yellowtail, cucumber topped with tuna, salmon, served with sriracha and spicy kabayaki aioli	
* Yokozuna Roll <i>New</i>	20	* Valentine	19
Spicy yellowtail and avocado inside, topped with seared scallop and wasabi mayo		Spicy crunch tuna, avocado, and mango inside, soy paper, sealed with tuna, wasabi mayo	
Kashi King Roll <i>New</i>	18	* Fire Dragon	18
Smoked salmon, kani, cream cheese & avocado inside deep fried, top with tobiko, spicy mayo & eel sauce		Spicy crunchy tuna and jalapeño inside, fresh water eel, avocado and crunch on top, served with spicy wasabi aioli	
American Dream	19	* Salmon Atami Roll	18
Rock shrimp tempura inside, topped with spicy lobster & kani, topped with mango sauce		Spicy salmon, avocado, and mango inside, topped with sliced salmon, Thai mango salsa	
* Lobster Rainbow Roll	19	* Takayama	18
Spicy lobster and kani inside, topped with tuna, salmon, and avocado in miso sauce		Spicy crunchy tuna, avocado jalapeño inside, soy nori wrap, topped with black pepper tuna	



Food Allergy? If you have a food allergy or special dietary needs, please notify our staff

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



KITCHEN ENTRÉE

Thai Basil Chicken	26
<i>Wok sautéed chicken, mushroom, onion, carrot, fresh basil leaves, with chili sweet basil sauce</i>	
King of the Sea	34
<i>Grilled lobster, jumbo shrimp, scallop, onion, seasonal vegetables, and lemon garlic butter</i>	
Beef Tenderloin	34
<i>Grilled tenderloin with crispy potato & port wine, tobanoyaki sauce on the side</i>	
Surf & Turf	36
<i>Grilled beef tenderloin and half Maine lobster, crispy mashed potatoes, au jus port wine reduction</i>	
Chilean XO Sea Bass	35
<i>Grilled chilean sea bass and fish cake with savory XO seafood dressing</i>	



TERIYAKI & HIBACHI

Chicken & Vegetable	24
Shrimp or Salmon	27
Angus Steak & Vegetable	29
Filet Mignon	32

TEMPURA

Vegetable	18
Chicken & Vegetable	21
Shrimp & Vegetable	23

*Food Allergy? If you have a food allergy or special dietary needs, please notify our staff
 * Contains raw or uncooked food products. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of food-borne illness.*



SIDES

Gyoza <i>Pork or Vegetable</i>	8
Spring Roll <i>Pork or Vegetable</i>	8
Shrimp Shumai	7
Edamame	7
Mashed Potato <i>Plain or Crispy</i>	9
Vegetable <i>Steamed or Sauteed</i>	12
Shishito Peppers	11
Blue Crab Fried Rice	18
Pineapple Chicken or Shrimp Fried Rice	16
Classic Fried Rice	14
<i>Choice of shrimp, steak, chicken or vegetable</i>	
Japanese Udon or Yaki Soba	16
<i>Choice shrimp, steak, chicken or vegetable (mixed seafood \$3 extra)</i>	

EDAMAME



GYOZA



SPRING ROLLS



Food Allergy? If you have a food allergy or special dietary needs, please notify our staff

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



RAW BAR

Oyster: East Coast Selection (6pcs)	18
<i>Served with yuzu mignonette & cocktail</i>	
Oyster: West Coast Selection (6pcs)	25
<i>Served with yuzu mignonette & cocktail</i>	
Little Neck Clams (6pcs)	16
<i>Served with yuzu mignonette & cocktail</i>	
Jumbo Shrimp Cocktail	18
<i>Classic cocktail sauce & lemon aioli</i>	
Whole Lobster Cocktail	32
<i>Classic cocktail sauce & lemon aioli</i>	
Jumbo Maryland Lump Crab Cocktail	16
<i>Served with cocktail sauce</i>	
King Crab Leg Cocktail	30
<i>Served with drawn butter and lemon</i>	
Seafood Tower (For 2)	70
<i>6 oysters, 6 little neck clams, 4 jumbo shrimps, half Maine lobster</i>	
Kashi Seafood Platter	100
<i>9 oysters, 9 little neck clams, 4 jumbo shrimps, Jumbo Lump Maryland crab meat, Maine lobster</i>	



Food Allergy? If you have a food allergy or special dietary needs, please notify our staff
 * Contains raw or uncooked food products. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of food-borne illness.

