

\*The consumer advisory: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

\*Denotes raw seafood

## **APPETIZERS**

<b>Edamame</b> boiled and salted young soybean .....	4.95
<b>Agedashi Tofu</b> fried tofu w. mixture of grated daikon radish&ginger&tempura sauce.....	4.95
<b>Shrimp Tempura</b> jumbo shrimp&vegetables tempura fried to golden perfection.....	7.50
<b>Soft Shell Crab Tempura</b> soft shell crab&vegetables fried to golden perfection.....	9.95
<b>Shrimp Shumai</b> ( steamed or fried, your choice ).....	4.50
<b>Wasabi Shumai</b> ( steamed or fried, your choice ).....	4.50
<b>Gyoza</b> pan fried dumpling, which is stuffed w. meat&vegetables.....	5.50
<b>Vegetable Croquette</b> (Minced Potato Shortcake).....	5.00
<b>Vegetable Gyoza</b> pan fried dumpling, which is stuffed w. vegetables only.....	5.00
<b>Haru Maki</b> Japanese style spring rolls fried to perfection, crispy and golden.....	4.75
<b>Kasai Cheese Wonton</b> filled w. cream cheese&crab&assorted veggie.....	5.95
<b>Dynamite</b> scallop&kanikama baked w. our dynamite sauce to perfection.....	7.50
<b>Baked Mussel</b> green mussels baked w. our dynamite sauce.....	7.50
<b>Escolar Tuna Motoyaki</b> escolar topped w. spicy creamy sauce&baked to perfection.....	10
<b>Fried Oyster</b> jumbo size oyster coated w. panko & fried to perfection w. katsu sauce.....	5.95
<b>Fried Calamari</b> panko bread crumb coated calamari lightly fried served w. sweet chili.....	7.50
<b>Kasai Crab Cake</b> pan fried jumbo lump crab cake drizzled w. cream spicy sauce.....	9.00
<b>Rock Shrimp Starter</b> tempura rock shrimp tossed in our special sauce.....	9.00
<b>Lettuce Wrap</b> stirred fried chicken, served w. iceberg lettuce, sweet chili on the side.....	9.00
<b>Hamachi Kama</b> salt and pepper seasoned yellowtail collar grilled to perfection.....	10.95
<b>Sashimi Starter</b> an assortment of fresh sashimi.....	9.95
<b>Jalapeño Hamachi</b> yellowtail sashimi topped w. sliced jalapeño on a bed of inari.....	9.50
<b>Maguro Tataki</b> sliced seared tuna, your choice of ponzu sauce or sweet vinegar chili.....	8.95
<b>Black Pepper Tuna</b> black pepper coated tuna w. honey wasabi sauce.....	8.95
<b>Spicy Tuna Avocado Starter</b> tuna cubes and avocado cubes mixed w. spicy creamy sauce, masago, finished w. olive shoyu juice, very refreshing	9.95
<b>Tako Tiradido</b> thinly sliced octopus topped w. dots of chili and shiso and ponzu sauce	10

## **SALADS**

<b>House Green Salad</b> ( mixed green lettuce w. house ginger dressing).....	2.50
<b>Seaweed Salad</b> ( seaweed marinated in lightly sweet sesame chili oil ).....	5.95
<b>Kani Salad</b> ( your choice of spicy or non-spicy, fine crab sticks w. cucumber, avocado, green lettuce mixed w. our special creamy dressing ).....	6.95
<b>Calamari Salad</b> (marinated cooked squid in sesame soy flavored dressing).....	6.95
<b>Idako</b> (marinated cooked baby octopus with daikon radish and green lettuce).....	5.95
<b>Sunomono Salad</b> (cucumber, lettuce&your choice of shrimp or crab or octopus, with sesame oil flavored sweet vinegar dressing).....	6.95
<b>Seafood Ceviche*</b> ( assorted sashimi pieces mixed w. cucumber, lettuce and onion tossed w. lemon flavored sweet vinegar ).....	12.95
<b>Seafood Salad*</b> ( assorted sashimi pieces mixed w. cucumber, lettuce and onion tossed w. creamy spicy and sour dressing).....	12.95
<b>Grilled Salmon Salad</b> (grilled salmon served w. green lettuce w. ginger dressing).....	12.95
<b>Grilled Chicken Salad</b> (grilled chicken breast served w. greens w. ginger dressing).....	10.95
<b>Grilled Beef Salad</b> (grilled strip steak served w. green lettuce w. ginger dressing).....	12.95

## **SOUP**

<b>Miso Soup</b> (fermented soy bean soup w. tofu, seaweed and scallion).....	2.25
<b>Clear Soup</b> (light bonito and seaweed broth w. mushroom, wakame&green onion).....	2.50
<b>Tofu&amp;Vegetable Soup</b> ( tofu and mixed vegetables in miso broth ).....	4.95
<b>Dobinmushi Soup</b> ( mixed seafood, mushroom steamed in tea pot ).....	6.95

## **HOUSE SPECIALS**

(served w. miso soup, house salad and steamed rice)

<b>Spicy Sour Tiger Shrimp</b> .....	17
tiger shrimp sautéed w. our spicy lemon sauce and mixed vegetables	
<b>Eat Sake</b> .....	18
Scottish salmon filet coated w. panko flour lightly fried to perfection and on a bed of spicy ginger teriyaki sauce	
<b>Sweet Chili Crispy White Fish</b> .....	18
Canadian cod coated w. panko, lightly fried to crispy and served w. sweet chili sauce	
<b>Pad Thai</b> .....	17
rice noodle w. tiger shrimp and chicken stirred fried w. sweet and tangy sauce, a delicious citrus blend of herbs and spices	

## **NOODLES**

served w. house green salad

<b>Vegetable Udon</b> ( udon noodles in clear light broth w. assorted vegetables ).....	10
<b>Tempura Udon</b> (vegetable udon served w. tempura shrimp&vegetable on the side).....	13
<b>Miso Ramen</b> ( ramen noodles in miso broth w. vegetables&roast beef ).....	11
<b>Yakisoba</b> ( sautéed soba noodles w. vegetables and your choice of chicken 11, or beef 13 or shrimp 13	
<b>Yakiudon</b> ( sautéed udon noodles w. vegetables and your choice of chicken 11, or beef 13 or shrimp 13 )	

## **Donburi (Rice Bowl)**

served w. miso soup and salad

<b>Oyako Don</b> (chicken w. egg&vegetables on steamed rice).....	12
<b>Chicken Katsu Don</b> (panko coated fried chicken w. egg&vegetables on steamed rice)...	13
<b>Tonkatsu Don</b> (panko coated fried pork cutlet w. egg&vegetables on steamed rice).....	13
<b>Beef Rice Bowl</b> (roast tender beef w. egg&vegetables on steamed rice).....	14

## **HIBACHI**

served w. miso soup, house green salad, fried rice and hibachi style vegetable

<b>Vegetable</b> .....	14.95	(add tofu 2)
<b>Chicken</b> .....	16.95	
<b>Steak</b> .....	18.95	
<b>Shrimp</b> .....	18.95	
<b>Steak&amp;Chicken</b> .....	18.95	
<b>Steak&amp;Shrimp</b> .....	18.95	
<b>Shrimp&amp;Chicken</b> .....	17.95	
<b>Salmon</b> .....	19.95	
<b>Kasai Hibachi</b> .....	21.95	
<b>( steak, chicken&amp;shrimp )</b>		

## **TERIYAKI**

served w. miso soup, house green salad, and white rice

seafood/meat grilled to perfection then served w. our teriyaki sauce&onion over sizzling plate

<b>Chicken</b> .....	14.95	<b>Salmon</b> .....	16.95
<b>Beef</b> .....	15.95	<b>White Fish</b> .....	15.95
<b>Shrimp</b> .....	15.95	<b>Tofu&amp;Vegetables</b> .....	14.95
<b>Blackened Tuna</b> .....	17.95		

## **TEMPURA**

served w. miso soup, house green salad, and white rice

lightly battered and fried to perfection served w. tempura sauce

<b>Vegetable Tempura</b> .....	13.95
<b>Shrimp&amp;Vegetable Tempura</b> .....	15.95
<b>Soft Shell Crab&amp;Vegetable Tempura</b> .....	16.95
<b>White Fish&amp;Vegetable Tempura</b> .....	15.95
<b>Chicken&amp;Vegetable Tempura</b> .....	14.95

## **AGEMONO**

served w. miso soup, house green salad and white rice

seafood/meat with panko fried to perfection, served w. katsu sauce on the side

<b>Chicken Katsu</b> .....	14.95
<b>Pork Katsu</b> .....	14.95
<b>Salmon Katsu</b> .....	15.95
<b>White Fish ( Canadian Cod ) Katsu</b> .....	15.95

## **NIGIRI sushi**

fine slice of fish or shellfish on top of sushi rice, served by single piece

Aji* (horse mackerel).....	3.50	Botan Ebi* (jumbo sweet raw shrimp)...	3.50
Ebi (cooked shrimp).....	2.00	Bluefin Tuna* .....	3.50
Hokkigai* (canadian surf clam)..	2.00	Scallop*.....	3.00
Hirame* (fluke).....	2.50	Hamachi* (yellow tail).....	3.00
Ika* (cuttlefish).....	2.50	Escolar Tuna* .....	2.50
Maguro* (red tuna).....	2.75	Ikura* (salmon egg).....	3.00
Mirugai* (giant clam).....	4.00	Madai* (sea bream).....	3.50
Kani (crab stick).....	2.00	Kanpachi* (amberjack).....	3.00
Octopus.....	2.50	Salmon*.....	2.50
Masago* (smelt roe).....	2.00	Striped Bass* .....	2.50
Shima Aji* (hard tail).....	3.50	Tobiko* (flying fish roe).....	2.50
Wasabi Tobiko* .....	2.50	Tamago (egg omelete).....	2.00
Spanish Mackerel* .....	3.00	Toro* (bluefin tuna belly).....	Market Price
Uni* (sea urchin roe).....	4.50		

## SUSHI ROLLS

Filled with seafood, vegetable, or both and wrapped in nori (toasted seaweed) and rice

<b>Sweet Potato</b> (sweet potato tempura fried to perfection).....	4.75
<b>Asparagus Roll</b> ( asparagus tempura fried to perfection).....	4.75
<b>Avocado Roll</b> .....	4.75
<b>Carrots Roll</b> (marinated finely cut carrots).....	4.50
<b>Cucumber Roll</b> .....	4.50
<b>Inari Roll</b> (marinated tofu skin wrapped w. cucumber&avocado).....	4.95
<b>Veggie Roll</b> (cucumber, avocado&carrots).....	4.95
<b>Tuna* Roll</b> .....	5.25
<b>Yellowtail*&amp;Scallion Roll</b> .....	5.50
<b>California Roll</b> (crab stick, cucumber, avocado&fish roe).....	5.25
<b>Eel &amp; Avocado</b> .....	5.50
<b>Philadelphia</b> (smoked salmon*, cream cheese&avocado) .....	5.50
<b>Boston Roll</b> (cooked shrimp, mayo, fish roe&cucumber&avocado) .....	5.50
<b>Alaska Roll</b> (fresh salmon*, cucumber&avocado&smelt roe) .....	5.50
<b>Tuna&amp;Avocado Roll</b> (tuna*, avocado&smelt roe) .....	5.50
<b>Spicy Roll</b> (choice of tuna*/salmon*/yellowtail*/escolar*/cooked shrimp/crab).....	5.50
<b>Crunchy Spicy Roll</b> .....	5.95
spicy roll topped w. tempura flakes&eel sauce (choice of tuna*/salmon*/yellowtail*/escolar tuna*/crab/shrimp)	
<b>YumYum Roll</b> (crab, mayo&fish roe&cucumber&avocado) .....	5.95
<b>Tempura Shrimp Roll</b> (tempura shrimp, cucumber&avocado&smelt fish roe).....	6.95
<b>Cajun Calamari</b> (cajun tempura calamari&cucumber&avocado&scallion&eel sauce).....	6.50
<b>Spider Roll</b> (tempura soft shell crab&cucumber&avocado&fish roe&eel sauce).....	7.95
<b>Tempura Lobster</b> (tempura lobster&cucumber&avocado&scallion&eel sauce&fish roe)...	9.50
<b>Dragon Roll</b> (eel, shrimp&cucumber&avocado&topped w. avocado&eel sauce&fish roe)..	9.95
<b>Rainbow* Roll</b> (California roll topped w. assorted fish).....	9.95
<b>Naruto Roll</b> (your choice of crab or tuna or salmon or yellowtail wrapped w. peeled cucumber, avocado drizzled w. our honey wasabi sauce).....	8.95
<b>Fantastic Tempura</b> (choice of tuna*/salmon*/yellowtail*/shrimp/crab).....	11.95
(w. cucumber, avocado&crab&scallion&fish roe&finished w. eel sauce&spicy mayo)	

## SPECIALTY SUSHI ROLLS

<b>Black Pepper Trio*</b> .....	10.95
salmon*&yellowtail*&avocado topped w. black pepper tuna*&thinly sliced jalapeño and finished w. honey wasabi sauce and spicy mayo	
<b>Sunset Roll*</b> .....	10.95
spicy tuna* topped w. yellowtail*&salmon*&finished w. honey wasabi sauce&spicy mayo&tempura	
<b>Volcano Roll</b> (California roll topped w. spicy crawfish salad&eel sauce).....	9.50
<b>Philadelphia Dream Roll</b> .....	9.50
spicy crab&cream cheese&avocado topped w. tempura zucchini&finished w. eel sauce&spicy mayo	
<b>Torpedo Roll*</b> .....	10.95
Panko bread crumb fried oyster, asparagus, avocado, lettuce rolled up&topped w. whole layer of salmon, drizzled w. eel sauce&spicy mayo&served w. a lime wedge on the side	
<b>lucky Bounce Roll*</b> .....	11.95
spicy salmon, crunchy shrimp salad, tempura asparagus, avocado rolled up and topped w. yumyum crab salad, drizzled w. spicy mayo, eel sauce and tempura flakes	
<b>Lemon Salmon Roll*</b> .....	10.95
spicy salmon* roll topped w whole layer of salmon and thinly sliced lemon* and served on honey wasabi sauce and drizzled w. citrus ponzu sauce	
<b>Monster Roll *</b> .....	11.50
salmon*&spicy crab&avocado&cream cheese rolled up and fried and topped w. one layer of avocado&one layer of spicy crawfish salad&finished w. eel sauce&spicy mayo	
<b>Fire Cracker Roll*</b> .....	11.50
spicy tuna* roll lightly tempura fried&topped w. spicy crunchy crab, finished w. eel sauce	
<b>Orange Field Roll*</b> .....	10.95
crunchy crab salad&mango&avocado topped w. spicy salmon*&finished w. eel sauce	
<b>Foreplay Roll*</b> .....	12.95
tuna*&spicy crab&cream cheese&avocado&topped w. whole layer of striped bass and baked w. dynamite sauce to perfection&finished w. eel sauce	
<b>New Orlean Roll*</b> .....	10
jalapeño pepper stuffed w. spicy salmon*&tempura fried to perfection&rolled up w. spicy crawfish salad&avocado&cream cheese&lettuce&finished w. eel sauce&spicy mayo	
<b>Alaska Beauty Roll*</b> .....	12.95
spicy salmon*&avocado&cucumber&tempura flakes inside&topped w. fresh salmon*&avocado&finished w. eel sauce&spicy mayo	
<b>381 Roll* (mean I Love Y)</b> .....	12.95
spicy tuna*, tempura flakes&cucumber&avocado&topped w. tuna*&avocado&finished w. eel sauce&spicy mayo&tempura flakes	

<b>Anniversary Roll*</b> .....	13.95
tempura shrimp, spicy crab, cucumber&avocado rolled up, topped w. tuna*, salmon*&avocado, finished w. eel sauce&spicy mayo&tempura flakes	
<b>Kasai Crazy Roll</b> .....	12.95
eel, cooked shrimp, crab, cream cheese avocado&cucumber, topped w. tempura flakes and finished w. eel sauce and masago (smelt fish roe)	
<b>Submarine Roll</b> .....	12.95
tempura shrimp, cucumber&avocado topped w. spicy crab&finished w. eel sauce	
<b>Grouching Tiger Roll</b> .....	13.95
tempura shrimp&spicy crab&cucumber&avocado rolled up w. soy paper&topped w. eel sauce&spicy mayo	
<b>Mango Mango Tango Roll*</b> .....	13.95
tempura shrimp, yumyum crab salad, mango&avocado rolled up w. soy paper and topped w. tuna*, salmon*&finished w. our sweet mango sauce and sprinkled w. tempura&fish roe	
<b>Crazy Dragon*</b> .....	14.95
tuna*, salmon*, cooked shrimp, spicy crab, cream cheese&cucumber rolled up and lightly tempura fried till golden color&cut&topped with jalapeño&hot chili dot&served on a thin bed of eel sauce	
<b>Aloha* Roll</b> .....	14.95
tempura lobster tail, spicy shrimp, mango&avocado rolled up&topped w. tuna*, salmon*&yellowtail&finished w. eel sauce&spicy mayo and sprinkled w. multiple colored tobiko flying fish roe	
<b>Malibu Maki*</b> .....	14.95
tempura shrimp, tuna*, salmon*, spicy crab, coconut flakes, avocado&mango rolled up and topped w. almond flakes, coconut flakes&finished w. Malibu flavored coconut sauce	
<b>Whole (Hole) In One*</b> .....	14.95
tempura shrimp, spicy crab, spicy salmon*, tuna*, mango, avocado&cream cheese rolled up&finished w. eel sauce, spicy mayo&tempura flakes	
<b>Land&amp;Sea</b> .....	14.95
grilled new york strip&tempura lobster tail, grilled mushroom&avocado, masago all rolled up and finished w. eel sauce, spicy mayo and a touch of tempura flakes	
<b>Masters Maki*</b> .....	15.95
tempura shrimp, spicy crab, spicy salmon*, avocado&cream cheese rolled up and topped w. fine slice of tuna*, escolar tuna*, striped bass*, yellowtail*&shrimp&drizzled w. eel sauce&spicy mayo&a touch of honey wasabi sauce&sprinkled w. tempura flakes	
<b>Wild Maki*</b> .....	15.95
tempura shrimp, spicy tuna*, spicy crab, cream cheese&avocado rolled up w. soy paper and topped w. black pepper tuna*&finished w. eel sauce, spicy mayo&honey wasabi sauce&tempura	
<b>Empire Roll*</b> .....	15.95
spicy tuna, yellowtail, salmon, striped bass&tempura zucchini rolled up and finished w. sesame oil, honey wasabi sauce, eel sauce&spicy mayo&sprinkled w. tempura&fish roe	
<b>Merry Christmas Roll*</b> .....	16.95
tempura shrimp, spicy smoked salmon*, spicy tuna*, spicy crab, avocado&cream cheese topped w. black pepper tuna*&finished w. eel sauce, honey wasabi sauce, spicy mayo, tempura and green and red tobiko flying fish roe	



## **MAKI COMBO**

**served w. miso soup & house green salad**

<b>Two Rolls</b> .....	11.95
<b>Three Rolls</b> .....	14.95
<b>Four Rolls</b> .....	18.95

Choose Your Combination from the List Below

tuna\*/ salmon\*/ yellowtail\*&scallion/ eel&avocado/ California/ Alaska\*/ spicy salmon\*/ spicy tuna\*/ spicy yellowtail/ spicy shrimp/ spicy crab/ Philadelphia/ Boston/ avocado/ cucumber/ tuna&avocado/ veggie/ inari roll/ asparagus/ cajun calamari/ tempura shrimp/ sweet potato/ yum yum roll/ white fish tempura roll/ shrimp&avocado

## **SUSHI BAR ENTREES**

**Chef's choice of fine sliced sashimi fish, served w. miso soup&house green salad**

### **Sashimi Entrees\***

**finely selected assortment of sashimi fish with sushi rice on the side**

Regular (15pc sashimi) .....	18.95
Deluxe (18pc sashimi) .....	21.95
Tricolor (4 pc sashimi each of tuna*, salmon*, yellowtail*).....	21.95

### **Sushi Nigiri Entrees\***

Sushi Regular (7 pieces of nigiri plus one California roll).....	16.95
Sushi Deluxe (10 pieces of nigiri plus one tuna roll) .....	19.95
Sushi Tricolor (3 pieces each of tuna*, salmon*, yellowtail*&spicy tuna roll).....	20.95
Sushi House (18 pieces nigiri&2 sushi rolls) .....	37.95

## SUSHI BOX

served w. miso soup&house green salad

<b>Tuna Lover Box *</b> .....	20.00
5 pc tuna sashimi, 2pc tuna nigiri, one crunchy spicy tuna roll&black pepper tuna	
<b>Salmon Lover Box *</b> .....	20.00
5 pc salmon sashimi, 2pc salmon nigiri, one crunchy spicy salmon roll&grilled salmon teriyaki	
<b>Tricolor Lover Box*</b> .....	22.00
5 pc salmon sashimi, 2pc yellowtail nigiri&one crunchy spicy yellowtail&black pepper tuna	
<b>Chirashi Box*</b> .....	22.00
assortment of fish&shell fish on a bed of seasoned sushi rice w. oba leaf, green onion, fish roe&sesame seeds&seaweed powder	

## SUSHI&SASHIMI COMBOS

chef's wonderful combination of sashimi fish w. miso soup&house green salad

<b>Combo For One</b> *(8 pieces sashimi, 7 pieces nigiri&one California roll) .....	25.00
<b>Bridge For Two*</b> (18 pieces sashimi, 14 pieces nigiri&2 rolls) .....	55.00
<b>Boat For Three*</b> (28 pieces sashimi, 21 pieces nigiri&3rolls) .....	85.00
<b>Boat For Four*</b> (38 pieces sashimi, 28 pieces nigiri&4 rolls) .....	110.00

## KASAI LUNCHEON SPECIALS

served 11:00 am-2:30pm

### FROM OUR SUSHI BAR

(served w. soup&salad) (fish assortment is finely selected by chefs)

<b>Sushi Lunch*</b> 4pc nigiri&one roll .....	9.95
<b>Sashimi Lunch*</b> 9pc sashimi.....	11.95
<b>Sushi&amp;Sashimi Lunch*</b> 4pc nigiri, 7pcs sashimi&one roll.....	13.95
<b>Chirashi*</b> .....	13.95

### MAKI COMBO

(served w. soup&salad)

your choice of

**Any Two Roll** 9.95      **Any Three Roll** 11.95

tuna/ salmon/ yellowtail&scallion/ eel&avocado/ California/ Alaska/ spicy tuna/  
spicy salmon/spicy crab/ Philadelphia/ salmon skin/ white fish tempura/  
shrimp&avocado/ Boston/ Inari/ veggie/ sweet potato/ asparagus/ cucumber/  
avocado/ carrots/ tuna&avocado

### BENTO BOX SPECIALS

(served w. miso soup, house green salad)

<b>Bento Box A</b> .....	11.95
white rice, one sushi roll, one appetizer and one of your choice of the following list: chicken teriyaki/beef teriyaki/shrimp teriyaki/salmon teriyaki/chicken katsu/pork katsu/chicken tempura/shrimp tempura/vegetable tempura	
<b>Nigiri Bento Box B*</b> .....	12.95
four pc nigiri sushi, 2 different appetizers of chef's creation, one sushi roll (varies daily)	
<b>Sashimi Bento Box C*</b> .....	13.95
seven pc sashimi, 2 different appetizers of chef's creation, one sushi roll (varies daily)	

## KASAI LUNCHEON SPECIALS

### HOT DISH FROM OUR KITCHEN

<b>Chicken Hibachi</b> (served w. fried rice&stirred fried vegetable).....	10.95
<b>Steak Hibachi</b> (served w. fried rice&stirred fried vegetable).....	10.95
<b>Shrimp Hibachi</b> (served w. fried rice&stirred fried vegetable).....	10.95
<b>Salmon Hibachi</b> (served w. fried rice&stirred fried vegetable).....	10.95
<b>White Fish Hibachi</b> (served w. fried rice&stirred fried vegetable).....	10.95
<b>Vegetable Hibachi</b> (served w. fried rice&stirred fried vegetable).....	10.95

**Teriyaki** seafood or tender meat boiled to perfection then served on a sizzling hot plate w. spanish onion, broccoli&carrots&teriyaki sauce&white rice on the side

choice of: salmon 10.95 beef 10.95 chicken 8.95 shrimp 10.95

**Tempura** lightly battered&fried to golden perfection served w. tempura sauce&white rice

choice of: chicken&vegetable 9.95 shrimp&vegetable 10.95 vegetable 9.95

**Tonkatsu**.....9.95

pork cutlet w. panko bread crumb&fried to perfection served w. tonkatsu sauce

**Chicken Katsu**.....9.95

chicken cutlet w. panko bread crumb&fried to perfection served w. tonkatsu sauce

### NOODLES

(served w. house green salad)

**Yaki Soba** (sauteed thin noodles w. chicken&vegetables).....9.95

**Yaki Udon** (sauteed wide noodles w. chicken&vegetables).....9.95

**Tempura Udon** (udon noodl in soup w. tempura shrimp&vegetable on the side).....10.95

**Miso Ramen** (Ramen noodles in miso broth w. roast beef&vegetable).....9.95

## **ROBATAYAKI AT KASAI**

**(available on Tuesday 5pm-9pm, Wednesday 5pm-9pm, Sunday 3pm-9pm)**

Robatayaki—or “Robata” for short—is a traditional cooking style of Hokkaido in northern Japan where the day’s catch is grilled on small fires. At Kasai, charcoal made in Japan is used to cook items to perfection, producing ultimate charcoal grill flavor!

<b>Portabello Mushroom on the skewer (2pc)</b> .....	4.50
<b>Asparagus on the skewer (2pc)</b> .....	4.50
<b>Zucchini on the skewer (2pc)</b> .....	3.75
<b>Spanish Onion w. Bell Pepper on the skewer (2pc)</b> .....	3.75
<b>Bacon w. Cherry Tomato (2pc)</b> .....	5.95
<b>Chicken on the skewer (2pc)</b> .....	5.95
<b>Beef on the skewer (2pc)</b> .....	7.95
<b>Robata Oyster on Half Shell</b> .....	6.50
(large oyster w. butter and garlic on robata w. shell)	
<b>Robata Salmon Starter</b> .....	10.00
<b>Robata Strip Steak Starter</b> .....	12.00
(served w. garlic sake soy on the side)	
<b>Robatayaki Whole Squid</b> .....	12.95

