



KASAI japanese
steakhouse

appetizers

- SEA SALT EDAMAME** ^{GF} | 6
KUNG PAO EDAMAME | 7
LUMP CRAB RANGOONS | 11
 citrus cherry sauce, beurre blanc
TEMPURA BANG BANG SHRIMP* | 14
 asian slaw, spicy aioli, may request tempura sauce
WAGYU SLIDERS* | 13
 sweet sake caramelized maui onions, radish aioli
MONGOLIAN BBQ RIBS | 12
 braised st. louis pork ribs, mongolian sauce
TUNA POKE TOWER* | 14
 saku tuna, seaweed salad, tomato, avocado, rice, scallions, ginger sesame sauce, balsamic reduction
CHICKEN GYOZA* | 9
 sesame chili sauce
MONGOLIAN LAMB CHOPS* | 24
 asian slaw, coconut curry beurre blanc
MISOYAKI BLACK COD* | 18
 eel sauce, togarashi butter
KASAI FILET CARPACCIO* | 18
 sesame oyster glaze, fresh ginger, scallions, cilantro
CRISPY BRUSSEL SPROUTS ^{GF} | 13
 toki whiskey glaze, bacon, fresh pomegranate seeds

salads & soup

- KASAI HOUSE** ^{GF} | 8
 mixed greens, carrots, pickled red onions, jicama, tomatoes, house ginger dressing
TERIYAKI GRILLED SALMON* | 15
 spring mix, tomatoes, cucumbers, wontons, avocado, thai chili vinaigrette
CHOPPED THAI CHICKEN* | 14
 lettuce, jicama, snap peas, bean sprouts, wontons, peanuts, thai peanut dressing

TEPPAN SALAD | 5
IKA SANSA - SQUID | 6
KAISO - SEAWEED ^{GF} | 5
SUNOMONO - CUCUMBER ^{GF} | 5

MISO SOUP | 4 **MUSHROOM SOUP** | 4

beer etc

- KIRIN ICHIBAN** | 22oz - 9
KIRIN LIGHT | 22oz - 9
SAPPORO | 22oz - 9

 COORS LIGHT - 5.5
 BUD LIGHT - 5.5
 MICHELOB ULTRA - 5.5
 OAK CREEK AMBER - 6
 OAK CREEK IPA - 6
 STELLA ARTOIS - 6
 DOS EQUIS - 6
 BLUE MOON - 6
 WHITE CLAW - 6

SAKI BOMBERS

22oz
 KIRIN ICHIBAN OR
 KIRIN LIGHT OR
 SAPPORO
 AND 6oz HOT SAKE

12

custom cocktails

- KASAI-TAI** | 14 | rum, orange liqueur, amaretto, fresh lime juice, mango, lemongrass foam
VIOLET SOLSTICE | 14 | hendricks mid-summer solstice gin, creme de violette, triple sec, lemon juice
P. KING | 14 | toki japanese whiskey, lychee liqueur, fresh lime juice, a dash of bitters
PASSION MANGO MARTINI | 12 | citrus rum, citrus vodka, ginger mango puree, raspberry liqueur
PLUM FASHION | 14 | japanese plum whiskey, japanese whiskey, simply syrup, plum bitters
LEMONGRASS SAKETINI | 12 | lemongrass sake, cucumber vodka, simple syrup, lemon juice
FISTS OF FURY | 14 | absolut grapefruit, lychee liqueur, lemon juice, agave syrup
SANGRIA - RED OR WHITE | 8 |

sake

- GEKKEIKAN** | 4 | 6oz traditional hot sake
JUNMAI - HAKUTURU "ORGANIC" 300ml | 20
 light, exhilarating and crisp with hints of citrus and earth

JUNMAI GINJO - KANBARA "BRIDE OF FOX" 300ml | 29
 grilled nuts, pistachio, honeydew, crisp finish

JUNMAI GINJO GENSHU - G JOY -SAKEONE "CASK STRENGTH" 300ml | 25
 banana bread, melon, coconut milk, mushroom consommé

JUNMAI DAIGINJO - KONTEKI "PEARLS OF SIMPLICITY" 300ml | 34
 asian pear, clean flavors of lemon, and a hint of licorice

NIGORI - HAKUTSURU SAYURI "LITTLE LILY" 300ml | 17
 white grape, and elements of cherry blossom

SPARKLING - HAKUTSURU AWA YUKI 300ml | 18
 tropical fruits, banana cream, hazelnut, vanilla, honeycomb

wine

	6oz	9oz	BTL
PINOT NOIR			
CANYON ROAD - CALIFORNIA	7	10.5	28
ANGELINE - RUSSIAN RIVER	11	16.5	44
HAHN - CENTRAL COAST	14	21	52
SMOKE TREE - SONOMA	20	30	70
CABERNET SAUVIGNON			
CANYON ROAD - CALIFORNIA	7	10.5	28
TRUE MYTH - EDNA VALLEY	11	16.5	44
JUSTIN - PASO ROBLES	19	28.5	65
SILVER OAK - ALEXANDER VALLEY			150
CAYMUS - NAPA			175
RED BLEND			
TROUBLE MAKER - PASO ROBLES	10	15	40
CAYMUS CONUNDRUM - NAPA	14	21	49
ZINFANDEL			
BRICKMASON - LODI	11	16.5	44
MERLOT			
CANYON ROAD - CALIFORNIA	7	10.5	28
CHARDONNAY			
CANYON ROAD - CALIFORNIA	7	10.5	28
TRUE MYTH - EDNA VALLEY	11	16.5	44
SONOMA CUTRER - SONOMA COAST	15	22.5	55
ZD - NAPA	22	33	75
RIESLING			
CHATEAU STE. MICHELLE - WASHINGTON	9	13.5	36
SAUVIGNON BLANC			
WALNUT - NEW ZEALAND	9	13.5	36
SEEKER - NEW ZEALAND	11	16.5	44
PINOT GRIGIO			
CANYON ROAD - CALIFORNIA	7	10.5	28
SCARPETTA - ITALY	11	16.5	44
ROSE			
PAUL JABOULET AINE - FRANCE	11	16.5	44
SPLIT			
LUNETTA - ITALY			12
CHAMPAGNE			
VEUVE CLICQUOT - FRANCE			180

wok & noodle

VEGETABLE FRIED RICE* | 8
snap peas, carrots, onion, egg
add chicken + 4 | shrimp + 6

PAD THAI* | 10
rice noodles, snap peas, carrots, onions,
shiitake mushrooms, bean sprouts
add chicken + 4 | shrimp + 6

TERIYAKI CHICKEN* | 14
onions, carrots, celery, jasmine rice,
sweet sake teriyaki sauce
substitute salmon + 4

KUNG PAO SHRIMP* | 15
carrots, zucchini, shiitake mushrooms, jasmine rice

SZECHUAN BEEF* | 18
asparagus, scallions, shiitake mushrooms,
wasabi glaze, jasmine rice

desserts

FLOURLESS CHOCOLATE CAKE ^{GF} | 8
caramel, vanilla bean ice cream, seasonal fruit

BROWN BUTTER CAKE | 8
bourbon caramel toffee crunch ice cream,
caramel sauce, raspberry sauce, seasonal berries

BANANAS FOSTER SPRING ROLL | 8
fresh banana wrapped in a crispy cinnamon
and sugar coated spring roll wrapper,
chocolate, raspberry sauce, foster sauce

**BOURBON CARAMEL
TOFFEE CRUNCH ICE CREAM** | 6
locally made here in phoenix, arizona

ORIGINAL DOLE WHIP ^{GF} | 6
dairy-free hawaiian pineapple soft serve
- ask your server about our Dole Whip
inspired Kasai cocktails.

happy hour ^{daily}
4-6:30pm
available throughout the restaurant

**\$2 OFF ALL BEER & WINE
\$3 OFF ALL COCKTAILS**

\$2 OFF ALL APPETIZERS

**SPECIAL PRICING ON
SELECT SUSHI ITEMS
SEE SUSHI MENU FOR SPECIALS**

TEPPAN HAPPY HOUR
SEATINGS FROM 4PM-5PM
offered at teppanyaki tables only

all the fire, all the flavor, all the fun

VEGETARIAN	15	SALMON*	25
CHICKEN*	19	SHRIMP	23
NEW YORK STRIP*	29		
NEW YORK STRIP & CHICKEN*	30		
NEW YORK STRIP & SHRIMP*	32		
NEW YORK STRIP & SALMON*	33		
CHICKEN & SHRIMP*	26		
CHICKEN & SALMON*	27		
SHRIMP & SALMON*	30		

TEPPANYAKI

EACH TEPPAN MEAL IS ACCOMPANIED BY
A SHRIMP STARTER, MUSHROOM SOUP,
HOUSE SALAD, FRIED RICE, SEASONAL
VEGETABLES, AND DOLE WHIP HAWAIIAN
PINEAPPLE FROZEN DESSERT

kasai dinners

FILET MIGNON*	36	SALMON*	30
NEW YORK STRIP*	34	SCALLOPS*	34
SUMO FILET MIGNON*	48	SHRIMP*	28
SUMO N.Y. STRIP*	44	SEA BASS*	42
CHICKEN BREAST*	20	LOBSTER*	46
SOY-GLAZED TOFU	20	WAGYU FILET*	
CALAMARI STEAK*	24	MIGNON	70

kasai combinations

CHICKEN BREAST & CALAMARI*	29
CHICKEN BREAST & SCALLOPS*	35
CHICKEN BREAST & SHRIMP*	31
CHICKEN BREAST & LOBSTER*	42
CHICKEN BREAST & SALMON*	32
SCALLOPS & CALAMARI STEAK*	35
SCALLOPS & LOBSTER *	48
SCALLOPS & SALMON*	38
SEA BASS & CALAMARI STEAK*	40
SEA BASS & CHICKEN BREAST*	40
SEA BASS & SCALLOPS*	46
SEA BASS & SHRIMP*	42
SEA BASS & NEW YORK STRIP*	46
SEA BASS & FILET MIGNON*	47
SEA BASS & LOBSTER*	53
SEA BASS & SALMON*	43
SHRIMP & CALAMARI STEAK*	32
SHRIMP & SCALLOPS*	37
SHRIMP & LOBSTER*	44
SHRIMP & SALMON*	35
NEW YORK STRIP & CALAMARI*	35
NEW YORK STRIP & CHICKEN BREAST*	35
NEW YORK STRIP & SCALLOPS*	41
NEW YORK STRIP & SHRIMP*	37
NEW YORK STRIP & LOBSTER*	48
NEW YORK STRIP & SALMON*	38
FILET MIGNON & CALAMARI STEAK*	37
FILET MIGNON & CHICKEN BREAST*	36
FILET MIGNON & SCALLOPS*	42
FILET MIGNON & SHRIMP*	38
FILET MIGNON & LOBSTER*	50
FILET MIGNON & SALMON*	40

kasai imperials

FILET MIGNON OR NEW YORK STRIP,
LOBSTER, AND ONE OF THE FOLLOWING

CALAMARI STEAK*	59	SEA BASS*	67
SCALLOPS*	63	SHRIMP*	61
SALMON*	61	CHICKEN*	59

^{GF} = Gluten Free Item

◇ Gratuity of 18% may be added to parties of eight or more.

◇ Maximum dining time for teppanyaki is 2 hours to better accommodate all guest.

◇ Please inform you server if you or any person at the table has a food allergy.

*These items may contain raw or undercooked ingredients and are cooked to order. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

SIGNATURE ROLLS

Cut Roll 6-8pc | Hand Roll 1 pc

KASAI ROLL* †	Salmon, Shrimp, Avocado, Cream Cheese, Scallops, Crab Mix, Eel Sauce, Spicy Mayo, Sriracha	18		
SUN LIGHT ROLL* †	Yellowtail, Crab Mix, Shrimp Tempura, Cucumber, Avocado, Miso Sauce, Sriracha, Lemon	14		
SPIDER*	Soft Shell Tempura Crab, Crab Mix, Cucumber, Avocado	13		
TROPICAL ISLAND* †	Blue Fin, Crab Mix, Avocado, Mango, Spicy Mayo, Wasabi Mayo, Eel Sauce, Garlic Butter, Masago	15		
TORA TORA*	Tuna, Salmon, Yellowtail, Crab, Shrimp, Tobiko, Cucumber, Spicy Ponzu	16		
SURF 'N' TURF* †	Tempura Crab, Seared Filet, Avocado, Cucumber, Spicy Mayo, Tabasco	14		
SUGAR DADDY* †	Salmon, Crab, Avocado, Mango, Tuna, Spicy Mayo, Citrus Sauce, Sriracha	16		
SUGAR MAMMA* †	Salmon, Tuna, Crab, Shrimp Tempura, Avocado, Mango, Soy Paper, Peach Chili Sauce	16		
FRIENDS WITH BENEFITS* †	Spicy Crab Mix, Tempura Shrimp, Cucumber, Jalapeño, Seared Spicy Salmon, Eel Sauce, Spicy Mayo, Garlic-Butter Sauce	14		

SUSHI ROLLS

Cut Roll 6-8pc | Hand Roll 1 pc

TEMPURA SHRIMP*	Tempura Shrimp, Crab Mix, Avocado, Cucumber	10		
CALIFORNIA	Imitation Crab, Avocado, Cucumber	8		
SPICY YELLOWTAIL* †	Spicy Yellowtail, Cucumber (GF)	9		
TOOTSIE †	Crab Mix, Cucumber, Tempura Flakes, Eel Sauce	9		
PHILADELPHIA*	Smoked Salmon, Cream Cheese, Avocado	8		
VEGGIE	Cucumber, Avocado, Asparagus, Yamagobo (GF)	8		
ALASKAN* †	Crab And Avocado With Salmon On Top (GF)	9		
RAINBOW* †	Tuna, Shrimp, Salmon Yellowtail, Snapper, Avocado (GF)	14		
SPICY SALMON*	Spicy Salmon Mix, Cucumber	10		
LAS VEGAS* †	Salmon, Crab, Avocado, Cream Cheese, Eel Sauce	10		
SPICY TUNA*	Spicy Tuna Mix, Cucumber (GF)	8		
CATERPILLAR* †	Toasted Eel, Cucumber, Avocado, Eel Sauce	12		

SIDE SALADS & SOUP

SUNOMONO / CUCUMBER SALAD (GF) | 5

IKA SANSAI / SQUID SALAD | 6

KAISO / SEAWEED SALAD (GF) | 5

MISO SOUP | 4 MUSHROOM SOUP | 4

KASAI SPECIALS

TUNA POKE* TOWER	Saku Tuna, Seaweed Salad, Tomato, Avocado, Rice, Scallions, Ginger Sesame Sauce, Balsamic Reduction	14	
CITRUS YELLOWTAIL SASHIMI*	Yellowtail, Citrus Ponzu, Miso Sauce, Avocado, Sriracha - (8pc)	14	
SEARED FILET NIGIRI*	Garlic Butter, Cilantro, Roasted Jalapeño Miso Paste - (2pc) (GF)	8	
SPICY YELLOWTAIL NIGIRI*	Lightly Seared Yellowtail, Jalapeño, Sriracha, Eel Sauce - (2pc)	8	
CHARRED SALMON NIGIRI*	Lightly Seared Salmon With Spicy Mayo - (2pc) (GF)	7	

SUSHI & SASHIMI

nigiri
2pc

sashimi
6 pc

SAKE*	Salmon (GF)	6		11	
TAKO*	Octopus (GF)	6		13	
EBI*	Cooked Shrimp (GF)	5		9	
HAMACHI*	Yellowtail (GF)	7		15	
MAGURO*	Tuna (GF)	7		16	
UNAGI*	Freshwater Eel	7		15	
IKURA*	Salmon Roe (GF)	7			
TOBIKO*	Flying Fish (GF)	6			
SASHIMI COMBO*	11 Pieces: Tuna, Salmon, Yellowtail, Octopus (GF)				24

HAPPY HOUR DAILY 4:00PM-6:30PM

Cut Hand
Roll Roll
6-8pc 1 pc

TEMPURA SHRIMP*	Tempura Shrimp, Crab Mix, Avocado, Cucumber	7		
CALIFORNIA	Imitation Crab, Avocado, Cucumber	5		
SPICY YELLOWTAIL* †	Spicy Yellowtail, Cucumber (GF)	7		
RAINBOW* †	Tuna, Shrimp, Salmon Yellowtail, Snapper, Avocado (GF)	12		
SPICY SALMON*	Spicy Salmon Mix, Cucumber (GF)	10		
LAS VEGAS* †	Salmon, Crab, Avocado, Cream Cheese, Eel Sauce	7		
SURF 'N' TURF* †	Tempura Crab, Seared Filet, Avocado, Cucumber, Spicy Mayo, Tabasco	11		

OTHER HAPPY HOUR SPECIALS @ KASAI

KASAI HAPPY HOUR DAILY FROM 4:00PM - 6:30PM
\$2 OFF ALL BEER AND WINE BY THE GLASS
\$3 OFF ALL COCKTAILS
\$2 OFF ALL MAIN MENU APPETIZERS

TEPPAN HAPPY HOUR

TEPPAN HAPPY HOUR DAILY FROM 4PM - 5PM
GREAT DEALS ON SELECT TEPPAN DINNERS
ALL THE FIRE | ALL THE FLAVOR | ALL THE FUN



kasai **Kids** main menu

Sliders...8

2 wagyu beef sliders w/cheddar cheese,
french fries, beverage, dole whip

Macaroni & Cheese...8

creamy macaroni and cheese,
beverage, dole whip

Chicken Strip...8

3 fried chicken tenders, french fries,
beverage, dole whip

Teriyaki Chicken...8

chicken breast, carrots, celery, onion,
steamed rice, beverage, dole whip

write your name

Kids teppanyaki menu

teppan meals are served at the
teppan tables. all teppan meals
come with: soup or salad,
fried rice, vegetables, beverage,
and dole whip for dessert

Chicken...12

Shrimp...12

Scallops...16

N.Y. Strip...18

Filet Mignon...18

