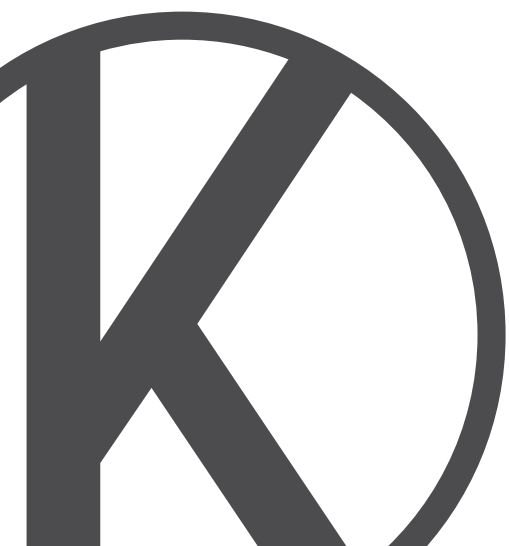


KASAI JAPANESE STEAKHOUSE

ALL MENUS AS OF
12-30-2020



items, prices, and availability subject to
change without notice. restaurant staff will
have most current menus upon your arrival.

bar menu



happy hour

daily 4:00pm-6:30pm

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

**\$2 OFF ALL APPETIZERS
SPECIAL PRICES ON SELECT SUSHI ITEMS**

select item list shown on sushi menu

TEPPAN HAPPY HOUR - DAILY 4PM - 5PM

all the food, fire, and fun but at a happy hour price... teppanyaki tables only
served with soup, salad, shrimp appetizer, fried rice, seasonal vegetables, entree and dessert

NEW YORK STRIP* - 29
N.Y. STRIP & CHICKEN* - 30
N.Y. STRIP & SHRIMP* - 32
N.Y. STRIP & SALMON* - 33

CHICKEN* - 15
SALMON* - 25
SHRIMP* - 23

CHICKEN & SHRIMP* - 26
CHICKEN & SALMON* - 27
SHRIMP & SALMON* - 27
SOY-GLAZED TOFU - 15

custom cocktails

WOODSMAN | 14 |
kikori japanese rice whisky, maple syrup,
smoked bitters - *pairing: mongolian bbq ribs*

SWEET ORCHARD | 12 |
akashi ume plum whisky, pear liquor,
lime juice, ginger beer
pairing: tropical island sushi roll

ROSÉ RABA | 12 |
codigo rosé tequila, strawberry purée, ginger
beer, fresh lime juice - *pairing: chicken gyoza*

BLACK CHERRY LEMONADE | 12 |
pearl vodka, black cherry purée, basil,
fresh lemon juice - *pairing: misoyaki black cod*

LEMONGRASS | 12 |
cucumber vodka, coconut lemongrass sake,
lemongrass infused simple syrup, fresh lemon juice,
sea-foam - *pairing: kasai filet carpaccio*

SANGRIA - RED OR WHITE | 9 |
red or white wine infused with seasonal fresh fruit
pairing: lobster fried rice

martinis

PASSION MANGO FROZEN MARTINI | 12 |
passionfruit rum, mango rum, passionfruit mango purée,
raspberry liqueur - *pairing: crab rangoon*

LYCHEE | 14 |
hansons ginger vodka (gluten free/organic),
lychee liquor, simple syrup - *pairing: lobster dumplings*

AUTUMN SPICE | 14 |
kahlua, vodka, baileys, autumn spices,
sonata orange spice bitters - *pairing: butter cake*

GREEN COCONUT | 14 |
kula toasted coconut rum, pineapple juice,
fresh lime juice, agave nectar, green tea seasoning
pairing: friends with benefits sushi roll

RED SUN | 14 |
yuzu vodka, strawberry liquor, aperol,
fresh lemon juice - *pairing: sunlight sushi roll*

OKINAWA | 14 |
iichiko saiten, malibu rum, banana liquor, lime juice,
peach bitters - *pairing: ahi poke tower*

KABUKICHO | 14 |
suntory roku gin, passion fruit liquor,
pineapple juice, fresh lime juice, grenadine
pairing: spicy yellowtail sushi roll

beer etc

KIRIN ICHIBAN | 22oz - 9
KIRIN LIGHT | 22oz - 9
SAPPORO | 22oz - 9
ASAHI - 6
COORS LIGHT - 5.5

BUD LIGHT - 5.5
MICHELOB ULTRA - 5.5
OAK CREEK AMBER - 6
OAK CREEK IPA - 6
STELLA ARTOIS - 6

HEINEKEN - 6
DOS EQUIS - 6
BLUE MOON - 6
OMISSION IPA (GF) - 6
WHITE CLAW - 6

CENTR SPARKLING CBD WATER
N/A, 30mg CBD | 7.5

sake

The sake scale is a combination of indicators that gives you an idea of what a sake tastes like as accurately as possible. Sake is assigned a barometer of acidity, alcohol percentage, and sake meter value "SMV" or nihonshudo. Below we have added the sweetness ratings. The the higher the rating, the dryer the sake. The lower the rating, the sweeter the sake

SAKE BOMBERS - 14

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

JUNMAI

HAKUTSURU "ORGANIC"

300ml | \$20 | +2 RATING

light, exhilarating and crisp with hints of citrus and earth
served cold - *pairing: sugar mamma sushi roll*

JUNMAI GINJO

KANBARA "BRIDE OF FOX"

300ml | \$29 | +2 RATING

grilled nuts, pistachio, honey, crisp finish
served cold - *pairing: tora tora sushi roll*

JUNMAI GINJO GENSHU

G JOY - SAKEONE "CASK STRENGTH"

300ml | \$25 | +5 RATING

banana bread, melon, coconut milk, mushroom consommé
served cold - *pairing: sugar daddy sushi roll*

JUNMAI DAIGINJO

KONTEKI "PEARLS OF SIMPLICITY"

300ml | \$35 | +4 RATING

asian pear, clean flavors of lemon, hints of licorice
served cold - *pairing: kasai sushi roll*

NIGORI

HAKUTSURU SAYURI "LITTLE LILY"

300ml | \$18 | -11 RATING

white grape and elements of cherry blossom
served cold - *pairing: sun light sushi roll*

SPARKLING

HAKUTSURU AWA YUKI

300ml | \$19 | -58 RATING

tropical fruits, banana cream, hazelnut, vanilla, honeycomb
served cold - *pairing: citrus yellowtail sashimi*

GEKKEIKAN 6oz | \$6

traditional hot sake | *pairing: tootsie sushi roll*

japanese whisky

THE YAMAZAKI

12YR SINGLE MALT | 19

peach, pineapple, grapefruit, clove,
candied orange, vanilla, mizunara (japanese oak)

pairing: coconut chicken skewers

IWAI MARS | 9

lean and slightly sweet with notes of pear,
quince, and hints of red fruits and vanilla

pairing: togarashi chicken wings

IWAI

TRADITIONAL | 11

ripe cherry, toffee with beautiful ginger spice,
honey - *pairing: lobster dumplings*

SUNTORY TOKI | 10

grapefruit, green grapes, peppermint, thyme

pairing: crispy brussels sprouts

AKASHI | 11

nose is slightly fruity with hints of lemon, cherry,
toffee, oats, and sea air - *pairing: misoyaki black cod*

AKASHI SINGLE MALT | 13

salted caramel, yellow apple, brown sugar,
angelica fruit, mild peat - *pairing: mongolian ribs*

HIBIKI HARMONY | 15

honey like sweetness, candied orange peel,
white chocolate notes, smooth and tasteful

pairing: lobster dumplings

OHISHI | 16

light and soft with notes of flowers, sake,
toasted oak - *pairing: bang bang shrimp*

OHISHI SHERRY CASK | 16

dried fruits with nutmeg and christmas cake

pairing: mongolian lamb chops

FUKANO RESERVE #1 | 18

nutty (almond & walnut), dried leaves, hay,
charred oak, dried mango, white peach,

lemon peel, orange zest

pairing: misoyaki black cod

FUKANO RESERVE #2 | 18

sea salt, caramel apple, fresh cedar, fig,
lime peel, fresh peach, brown sugar,

coconut, vanilla - *pairing: chicken gyoza*

ICHIROS | 18

lemon rind, stone fruit, toffee, and spice

pairing: kasai filet carpaccio

SHIBUI 18 YEAR SHERRI CASK

AROMA: MILK CHOCOLATE, SOFT CEREAL, CARAMELIZED WALNUTS, PALATE: DELICATE CHOCOLATE
COVERED CHERRIES, MADAGASCAN VANILLA, BLACK LICORICE, SOFT SWEET OAK AND NUTTINESS FINISH

pairing: wagyu filet and lobster

wine & bubbles

HOUSE SELECTIONS

	6oz	9oz	BTL
CHARDONNAY - CANYON ROAD	8	12	N/A
PINOT GRIGIO - CANYON ROAD	8	12	N/A
CABERNET SAUVIGNON - CANYON ROAD	8	12	N/A
PINOT NOIR - CANYON ROAD	8	12	N/A

CHARDONNAY

	6oz	9oz	BTL
DECOY - SONOMA	12	18	48
layers of green apple, white peach and honeysuckle, as well as hints of cinnamon. on the palate, a supple texture from sur lie aging is balanced by bright natural acidity, which adds poise and length to the lush, pure fruit flavors - <i>pairing: kabayaki scallops</i>			

LOUIS LATOUR - FRANCE	14	21	56
ripe pear and apple fruit inlaid with light toasty hazelnut and brioche notes. maintains good acidity through the finish for balance - <i>pairing: crab rangoon or chicken gyoza</i>			

SONOMA CUTRER - CALIFORNIA	15	22.5	60
flavors of lemon, crisp apple, pear, pineapple, and finishing with cantaloupe - <i>pairing: kasai carpaccio</i>			

ROMBAUER - CALIFORNIA	21	31	80
flavors of lychee and yellow peach which meld perfectly with the cream texture, vanilla and slight butter - <i>pairing: lobster dumplings</i>			

RIESLING

	6oz	9oz	BTL
EROICA	12	18	48
- CHATEAU ST. MICHELLE - WASHINGTON beautifully bright riesling showcases mandarin blossoms, key lime and subtle minerality against an off-dry palate - <i>pairing: bang bang shrimp</i>			

SANCERRE

	6oz	9oz	BTL
CHÂTEAU DE SANCERRE - FRANCE	24	36	90
alluring, with hints of jasmine, talc and honeysuckle, backed by a core of lemon peel, wet straw and gooseberry - <i>pairing: poke tower or kung pao shrimp</i>			

PINOT GRIGIO

	6oz	9oz	BTL
ESPERTO - ITALY	10	15	40
full bodied and elegant, with notes of wild rose and orange blossom, tropical fruit, citrus and apricot - <i>pairing: kasai salad</i>			

BANFI - ITALY	12	18	48
fresh bouquet with notes of pear, peach, anise and honey. fruity and crisp, very refreshing - <i>pairing: beef carpaccio</i>			

ROSÉ

	6oz	9oz	BTL
FLEURS DE PRAIRIE - FRANCE	12	18	48
fresh, with watermelon, white cherry and strawberry notes that keep some tension through the finish - <i>pairing: lobster dumplings or crab rangoons</i>			

SPARKLING / CHAMPAGNE

	6oz	9oz	BTL
FAMLIA PROSEC - ITALY	SPLIT		12
its nose is fruity and rather intense and it is fresh and well-balanced on the palate - <i>pairing: crab rangoon or thai chicken salad</i>			

BERTRAND CREMANT ROSE - FRANCE	12	18	48
delicate bubbles, with long lasting red fruit, strawberry and raspberries - <i>pairing: sashimi platter</i>			

SHRAMSBERG - CALIFORNIA			80
generous fruitful aromas of red apple, pineapple and pear, followed by nuances of warm caramel and vanilla, there are flavors of guava and papaya, followed by mandarin orange and meyer lemon - <i>pairing: teppan seafood dishes</i>			

VEUVE CLICQUOT - FRANCE			180
- YELLOW LABEL BRUT lemony richness on the nose, a struck match character that falls in with lemon vanilla notes. toffee apple allure on the palate with chalky coolness & savoury nutty finish - <i>pairing: sea bass or sashimi</i>			

red wine

PINOT NOIR

6oz 9oz BTL

ANGELINE - RUSSIAN RIVER

11 16.5 44

dried strawberries, flowers and cedar on the nose, medium to full body with a firm silky-textured palate and a long, creamy finish - *pairing: wagyu sliders*

ELOUAN - OREGON

15 22.5 60

flavors of cherry, blackberry, boysenberry and smoked bacon. rich tannins, and a nice smoky, earthy finish - *pairing: mongolian ribs*

HARTFORD COURT - RUSSIAN RIVER

60

aromas of blackberries, boysenberry, nutmeg and smoke flavors of bing cherries, roasted plum, cinnamon and allspice - *pairing: lamb chops*

RED BLEND

6oz 9oz BTL

ZOLO - MENDOZA

11 16.5 44

mixed blend of cherry, plum, with a hint of cedar, a mix between a merlot and syrah - *pairing: n.y. strip*

UNSHACKLED - CALIFORNIA

16 24 62

THE PRISONER WINE COMPANY
aromas of raspberry, blueberry and crushed violets. flavors of spiced dried cherries, floral and a hint of white pepper - *pairing: lamb chops*

QUILT - NAPA

18 27 75

aromas of blackberry, dark chocolate, and lightly toasted almonds, spices & vanilla - *pairing: wagyu filet*

CABERNET SAUVIGNON

6oz 9oz BTL

TRUE MYTH - PASO ROBLES

12 18 48

aromas of blackberry, blueberry, pepper, flavors of red fruits, hints of cedar spice, cocoa powder, and caramelized oak - *pairing: szechuan beef*

DAOU - PASO ROBLES

16 24 64

the seamless texture of vanilla bean and holiday spices combined with rich black fruit and cedar are evidence of true balance - *pairing: filet mignon*

QUILT - NAPA

20 30 80

enticing aromas of bing cherry, dark chocolate, lightly toasted oak with a hint of blackberry jam and vanilla - *pairing: lamb chops*

CAYMUS - NAPA

185

dark in color, with rich ripe fruits and cocoa with velvety tannins - *pairing: mongolian ribs*

ZINFANDEL

6oz 9oz BTL

DRY CREEK - SONOMA

16 24 62

- "HERITAGE VINES"
a spirited red, well-layered black cherry, licorice, fine-grained tannins - *pairing: n.y. strip*

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

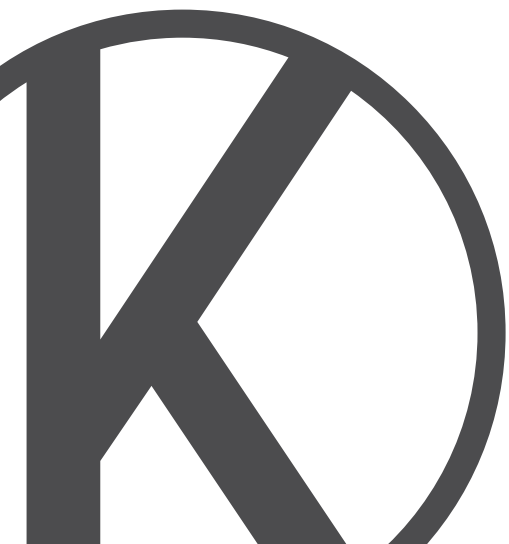
BOURBON CARAMEL TOFFEE CRUNCH ICE CREAM | 6

locally made here in phoenix, arizona

ORIGINAL DOLE WHIP ^{GF} | 6

dairy-free hawaiian pineapple soft serve

sushi menu



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	18		
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)	7		
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)	8		
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
\$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 FLAVOR | ALL THE FIRE | ALL THE FUN



main dining menu
non-teppanyaki





appetizers

SEA SALT EDAMAME ^{GF} | 6

KUNG PAO EDAMAME | 7
steamed edamame, kung pao sauce

SHISHITO PEPPERS ^{GF} | 8
ginger garlic glaze

LUMP CRAB RANGOONS | 11
citrus cherry sauce, beurre blanc

TEMPURA BANG BANG SHRIMP* | 14
asian slaw, spicy aioli, **may request tempura sauce**

LOBSTER DUMPLINGS* | 14
asian vegetables, citrus miso butter sauce

WAGYU BEEF SLIDERS* | 13
sweet sake caramelized maui onions,
cheese, pickle, 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

TOGARASHI CHICKEN WINGS* | 12
6 grilled jumbo wings, togarashi dry rub

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 BRUSSELS SPROUTS ^{GF} | 13
toki whisky glaze, bacon, fresh pomegranate seeds

COCONUT CHICKEN SKEWERS* | 10
coconut crusted tenders, pineapple, sweet chili sauce

salads & soups

KASAI HOUSE | 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 | 4
mixed greens, cucumber,
tomato, house ginger dressing

IKA SANSA - SQUID | 6
kikurage mushrooms, yamakurage,
bamboo shoots, sweet soy

KAIISO - SEAWEED | 5
blend of wakame, hijiki, and
sea lettuce, soy rice vinegar

SUNOMONO - CUCUMBER | 5
english cucumbers, carrots, brined with
kombu, sweet sake, rice vinegar

MISO SOUP | 3
miso, bonito broth, tofu, scallions

MUSHROOM SOUP | 3
beef consommé, mushrooms, scallions

ask server for cocktail/dessert menu: beer, cocktails, sake, japanese whisky, wine, desserts

visit kasaiscottsdale.com | follow us on fb & ig | host your event at kasai or let us cater at your location

*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. ^{GF} = Gluten Free Item

wok & noodles

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

LOBSTER FRIED RICE* | 26
steamed lobster, calrose & long grain
rice, snap peas, carrots, onion, egg

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

KABAYAKI SCALLOPS* | 24
kabayaki glazed, asparagus tips, shiitake
mushrooms, scallions, sesame seeds

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

ORANGE PEEL CHICKEN* | 14
snap peas, thai chili peppers,
spicy orange peel sauce
substitute shrimp + 2

YAKISOBA NOODLES* | 10
celery, carrots, bean sprouts,
onions, yakisoba sauce
add chicken + 4 | shrimp + 6

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

PAD THAI* | 12
rice noodles, snap peas, carrots, onions,
shiitake mushrooms, bean sprouts
add chicken + 4 | shrimp + 6

KASAI ENTREES

EACH ENTREE BELOW IS SERVED WITH FRIED RICE OR COCONUT RICE, BROCCOLINI, AND DOLE WHIP FROZEN PINEAPPLE DESSERT. ADD A SALAD OR SOUP (MISO OR MUSHROOM) FOR \$2. ADD BOTH SOUP AND SALAD FOR \$3.

NEW YORK STRIP* 10oz | 33
charbroiled with our house dry rub

FILET MIGNON* 7oz | 33
charbroiled with our house dry rub

WAGYU FILET MIGNON* | 70
our top cut - 7oz australian a7 wagyu
charbroiled with our house dry rub

TERIYAKI CHICKEN* | 20
two teriyaki glazed breasts,
grilled pineapple

SHRIMP* | 25
grilled teppan style

SCALLOPS* | 31
grilled teppan style

SEA BASS* | 37
herb panko crusted or teppan style

LOBSTER* | 44
two 5-6oz broiled tails, drawn butter

SALMON* | 27
ginger garlic herb crusted or teppan style

combinations - combination dishes are prepared teppan style

FILET & SHRIMP* | 35

FILET & CHICKEN* | 32

FILET & LOBSTER* | 47

FILET & SCALLOPS* | 39

FILET & SEA BASS* | 45

CHICKEN & SHRIMP* | 28

N.Y. STRIP & SHRIMP* | 34

N.Y. STRIP & CHICKEN* | 31

N.Y. STRIP & LOBSTER* | 46

N.Y. STRIP & SCALLOPS* | 38

N.Y. STRIP & SEA BASS* | 44

CHICKEN & SCALLOPS* | 33

SCALLOPS & SEA BASS* | 43

SCALLOPS & LOBSTER* | 45

SHRIMP & SEA BASS* | 39

SHRIMP & SCALLOPS* | 34

SHRIMP & LOBSTER* | 41

LOBSTER & SEA BASS* | 50

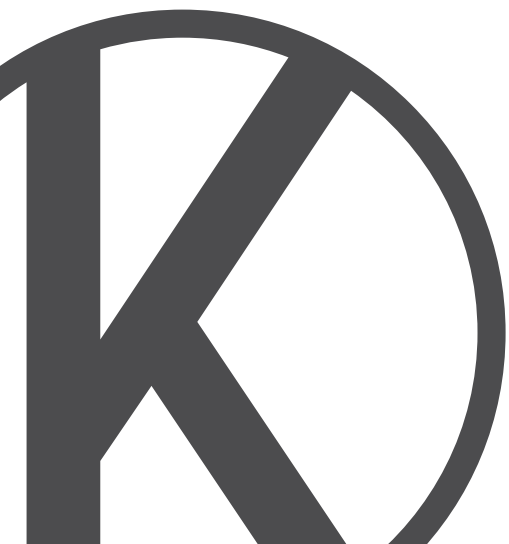
GF = Gluten Free Item

- ◆ Gratuity of 18% may be added to parties of eight or more.
- ◆ Maximum dining time for teppanyaki is 2 hours to better accommodate all guests.
- ◆ Please inform your 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.

teppanyaki table menu

the food - the fire - the fun



appetizers

SEA SALT EDAMAME  | 6

KUNG PAO EDAMAME | 7
steamed edamame, kung pao sauce

SHISHITO PEPPERS  | 8
ginger garlic glaze

LUMP CRAB RANGOONS | 11
citrus cherry sauce, beurre blanc

TEMPURA BANG BANG SHRIMP* | 14
asian slaw, spicy aioli, **may request tempura sauce**

LOBSTER DUMPLINGS* | 14
asian vegetables, citrus miso butter sauce

WAGYU BEEF SLIDERS* | 13
sweet sake caramelized maui onions,
cheese, pickle, 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

TOGARASHI CHICKEN WINGS* | 12
6 grilled jumbo wings, togarashi dry rub

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 BRUSSELS SPROUTS  | 13
toki whisky glaze, bacon, fresh pomegranate seeds

COCONUT CHICKEN SKEWERS* | 10
coconut crusted tenders, pineapple, sweet chili sauce

salads & soups

KASAI HOUSE | 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 | 4
mixed greens, cucumber,
tomato, house ginger dressing

IKA SANSU - SQUID | 6
kikurage mushrooms, yamakurage,
bamboo shoots, sweet soy

KAISO - SEAWEED | 5
blend of wakame, hijiki,
sea lettuce, soy rice vinegar

SUNOMONO - CUCUMBER | 5
english cucumbers, carrots, brined with
kombu, sweet sake, rice vinegar

MISO SOUP | 3
miso, bonito broth, tofu, scallions

MUSHROOM SOUP | 3
beef consommé, mushrooms, scallions

wok & noodle

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

LOBSTER FRIED RICE* | 26
steamed lobster, calrose & long grain
rice, snap peas, carrots, onion, egg

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

PAD THAI* | 12
rice noodles, snap peas, carrots, onions,
shiitake mushrooms, bean sprouts
add chicken + 4 | shrimp + 6

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

ORANGE PEEL CHICKEN* | 14
snap peas, thai chili peppers, spicy orange
peel sauce | substitute shrimp + 2

YAKISOBA NOODLES* | 10
celery, carrots, bean sprouts, onions, yakisoba
sauce | add chicken + 4 | shrimp + 6

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

KABAYAKI SCALLOPS* | 24
kabayaki glazed, asparagus tips,
shiitake mushrooms, scallions, sesame seeds

WHAT IS TEPPANYAKI... teppanyaki is a post-World War II style of Japanese cuisine that uses an iron griddle to cook food. The word teppanyaki is derived from teppan, which is the metal plate which food is cooked on and yaki, which means grilled, broiled, or pan-fried. Teppan are commonly confused with the hibachi barbecue grill, which is called shichirin in Japanese, and has a charcoal or gas flame and is made with an open grate cooking top design.

KASAI TEPPANYAKI

Each teppan meal is accompanied by mushroom soup, house salad, shrimp starter, fried rice, seasonal vegetables, and dole whip hawaiian pineapple frozen dessert.

teppan dinners

FILET MIGNON* 7oz	36	SOY-GLAZED TOFU	20	SEA BASS*	42
NEW YORK STRIP* 8oz	34	CALAMARI STEAK*	24	LOBSTER*	46
SUMO FILET MIGNON* 10oz	48	SALMON*	30	WAGYU FILET MIGNON* 70 our top cut - 7oz australian a7 wagyu	
SUMO N.Y. STRIP* 12oz	44	SCALLOPS*	34		
CHICKEN BREAST*	20	SHRIMP*	28		

teppan combinations

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

teppan imperials - filet mignon or new york strip, lobster, and one of the following

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

ask server for cocktail/dessert menu: beer, cocktails, sake, japanese whisky, wine, desserts

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Ⓢ = 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 guests.

◇ Please inform your 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.

KASAI JAPANESE STEAKHOUSE

ALL MENUS AS OF
12-30-2020

