

## SIGNATURE ROLLS

Cut Rolls  
Only

<b>KASAI*</b>	Salmon, Shrimp, Avocado, Cream Cheese, Tempura battered and deep fried. Topped with Scallops Dynamite: Scallops, Crab Mix, Eel Sauce, Spicy Mayo, and Sriracha	18		
<b>SUN LIGHT*</b>	Shrimp Tempura, Crab Mix, Cucumber, Avocado, all rolled together and topped with Yellowtail, Sweet Miso Glaze, Sriracha, and a thin slice of fresh Lemon	14		
<b>TROPICAL ISLAND*</b>	Big Eye Tuna lightly seared in Garlic Butter, Crab Mix, Avocado, Mango, Masago, Eel Sauce, and Spicy Mayo	16		
<b>GOOD TIME*</b>	Shrimp Tempura, Cucumber, and Crab Mix, rolled together and topped with Spicy Tuna Mix and Spicy Mayo Sauce	14		
<b>REBEL REBEL*</b>	Spicy Yellowtail and Avocado topped with Big Eye Tuna, Scallions, and Roasted Garlic Chips. Served with Ponzu	16		
<b>BABA*</b>	Yellowtail, Avocado, Jalapeño, Cream Cheese, wrapped in Soy Paper, Tempura battered and Deep Fried. Topped with Sriracha, served with Sweet Miso Paste, and Eel Sauce	15		
<b>JOHNNY DYNAMITE*</b>	Shrimp Tempura, Crab Mix, Avocado, and Cucumber rolled together and topped with our Baked Dynamite Mix (Scallops, Spicy Crab Mix, Masago, Spicy Mayo, Eel Sauce)	18		
<b>SURF 'N' TURF*</b>	Seared Filet Mignon, Crab Tempura, Avocado, Cucumber, Spicy Mayo, served with Tabasco Eel Sauce	15		
<b>SUGAR DADDY*</b>	Salmon, Crab Mix, Avocado, Fresh Mango, rolled and topped with Big Eye Tuna, Spicy Mayo, Scallions, Sriracha, and served with a side of Kasai Citrus Sauce	17		
<b>SUGAR MAMMA*</b>	Salmon, Shrimp Tempura, Tuna, Crab Mix, Avocado, Mango, Soy Paper, rolled up and topped Peach Chili Sauce	19		
<b>FRIENDS WITH BENEFITS*</b>	Shrimp Tempura, Crab Mix, and Cucumber, rolled together and topped with Seared Spicy Salmon, Eel Sauce, Spicy Mayo, Garlic-Butter, and a Jalapeño slice	14		
<b>Signature Rolls - Cut or Hand Option</b>			<b>Cut Roll</b>	<b>Hand Roll</b>
<b>SPIDER</b>	Soft Shell Crab Tempura, Crab Mix, rolled together with fresh Cucumber and Avocado	14		
<b>TORA TORA*</b>	Tuna, Salmon, Yellowtail, Crab, Shrimp, Ponzu Sauce, wrapped in a thin sheet of fresh Cucumber	16		

## SUSHI ROLLS

Cut Roll Hand Roll

<b>TEMPURA SHRIMP</b>	Shrimp Tempura, Crab Mix, Avocado, Cucumber	10		
<b>CALIFORNIA</b>	Imitation Crab, Avocado, Cucumber (GF)	8		
<b>SPICY YELLOWTAIL*</b>	Spicy Yellowtail, Cucumber (GF)	9		
<b>TOOTSIE</b>	Crab Mix, Cucumber, Tempura Flakes, Eel Sauce	10		N/A
<b>PHILADELPHIA</b>	Smoked Salmon, Cream Cheese, Avocado	8		
<b>VEGGIE</b>	Cucumber, Avocado, Asparagus, Sprouts, Carrots (GF)	8		
<b>ALASKAN*</b>	Crab Mix and Avocado. Topped with Salmon (GF)	10		N/A
<b>RAINBOW*</b>	Tuna, Shrimp, Salmon Yellowtail, Avocado (GF)	15		N/A
<b>SPICY SALMON*</b>	Spicy Salmon Mix, Cucumber (GF)	10		
<b>LAS VEGAS*</b>	Salmon, Crab Mix, Avocado, Cream Cheese rolled together and deep fried. Topped with Eel Sauce	10		N/A
<b>SPICY TUNA*</b>	Spicy Tuna Mix, Cucumber (GF)	8		
<b>CATERPILLAR</b>	Toasted Eel, Cucumber, Avocado, Eel Sauce	12		N/A

# KASAI SPECIALS

<b>TUNA POKE* TOWER</b>	Saku Tuna, Seaweed Salad, Tomato, Avocado, Rice, Scallions, Ginger Sesame Sauce, Balsamic Reduction	16	
<b>CITRUS YELLOWTAIL SASHIMI*</b>	Yellowtail, Citrus Ponzu, Miso Sauce, Avocado, Sriracha - (8pc)	19	
<b>SEARED FILET NIGIRI*</b>	Garlic Butter Seared Filet Mignon, Cilantro, Roasted Jalapeño Vinaigrette - (2pc) GF	9	
<b>SPICY YELLOWTAIL NIGIRI*</b>	Garlic Butter Seared Yellowtail, Jalapeño, Sriracha, Eel Sauce - (2pc)	9	
<b>CHARRED SALMON NIGIRI*</b>	Lightly Charred Garlic Butter Salmon with Spicy Mayo, Jalapeño, and Sriracha - (2pc) GF	8	

# SUSHI & SASHIMI

nigiri  
2pc

sashimi  
6 pc

<b>SAKE*</b>	Salmon GF	6		11	
<b>TAKO*</b>	Octopus GF	8		15	
<b>EBI</b>	Cooked Shrimp GF	5		9	
<b>HAMACHI*</b>	Yellowtail GF	8		16	
<b>MAGURO*</b>	Tuna GF	8		18	
<b>UNAGI</b>	Freshwater Eel	8		16	
<b>IKURA*</b>	Salmon Roe GF	8			N/A
<b>TOBIKO*</b>	Flying Fish GF	6			
<b>SASHIMI COMBO*</b>	11 Pieces: Tuna, Salmon, Yellowtail, Octopus GF		N/A		24

# SIDE SALADS & SOUP

SUNOMONO / CUCUMBER SALAD GF | 5

IKA SANSAI / SQUID SALAD | 6

KAISO / SEAWEED SALAD GF | 5

MISO SOUP | 3 GF      MUSHROOM SOUP | 3

# HAPPY HOUR

DAILY 4:00PM-6:30PM

Cut Hand  
Roll Roll

<b>TEMPURA SHRIMP</b>	Shrimp Tempura, Crab Mix, Avocado, Cucumber	7		
<b>CALIFORNIA</b>	Imitation Crab, Avocado, Cucumber GF	6		
<b>SPICY YELLOWTAIL*</b>	Spicy Yellowtail, Cucumber GF	8		
<b>RAINBOW*</b>	Tuna, Shrimp, Salmon Yellowtail, Avocado GF	12		N/A
<b>SPICY SALMON*</b>	Spicy Salmon Mix, Cucumber GF	8		
<b>LAS VEGAS*</b>	Salmon, Crab Mix, Avocado, Cream Cheese rolled together and deep fried. Topped with Eel Sauce	8		N/A
<b>SURF 'N' TURF*</b>	Seared Filet Mignon, Crab Tempura, Avocado, Cucumber, Spicy Mayo, Tabasco Eel Sauce	12		N/A

**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

**FOR PICKUP OR DELIVERY ORDERS  
VISIT ORDERKASAI.COM**



## appetizers

SEA SALT EDAMAME  | 6

KUNG PAO EDAMAME | 7  
spicy kung pao sauce, crushed peanuts

SHISHITO PEPPERS | 8  
ginger garlic glaze

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

TUNA POKE TOWER\* | 16  
saku tuna, seaweed salad, tomato, avocado, rice,  
scallions, ginger sesame sauce, balsamic reduction

LUMP BLUE CRAB RANGOONS | 12  
citrus cherry sauce, beurre blanc

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

MONGOLIAN BBQ RIBS | 15  
braised st. louis pork ribs, mongolian sauce

TOGARASHI CHICKEN WINGS\* | 14  
6 grilled jumbo wings, togarashi dry rub

CHICKEN GYOZA\* | 10  
sesame chili sauce

MONGOLIAN LAMB CHOPS\* | 26  
asian slaw, coconut curry beurre blanc

MISOYAKI BLACK COD\* | 20  
eel sauce, togarashi butter

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

## salads & soups

KASAI HOUSE | 9 | HALF 6  
mixed greens, carrots, pickled red onions,  
jicama, tomatoes, house ginger dressing

TERIYAKI GRILLED SALMON\* | 18  
spring mix, tomatoes, cucumbers, wontons,  
avocado, thai chili vinaigrette

CHOPPED THAI CHICKEN\*  | 15  
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

KAISO - 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 [kasaiteppan.com](http://kasaiteppan.com) | follow us on fb & ig | host your event at kasai or let us cater at your location

Complimentary Birthday Dessert: Please choose one of the following: 2 Scoops Ice Cream or 1 Flourless Chocolate Cake.

\*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.

 = Gluten Free Item

VER101821A

# wok & noodles

**VEGETABLE FRIED RICE\*** | 9  
snap peas, carrots, onion, egg  
add chicken or shrimp + 5 | steak + 6

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

**KUNG PAO SHRIMP\*** | 18  
carrots, zucchini, shiitake  
mushrooms, jasmine rice

**ORANGE PEEL CHICKEN\*** | 16  
snap peas, thai chili peppers,  
spicy orange peel sauce  
substitute shrimp + 2

**KUNG PAO CHICKEN\*** | 16  
carrots, zucchini, shiitake  
mushrooms, jasmine rice

**LO MEIN\*** | 12  
celery, carrots, onion, bean sprouts, and thin  
lo mein noodles tossed in garlic oyster sauce  
add chicken or shrimp + 5 | steak + 6

**TERIYAKI CHICKEN\*** | 16  
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 or shrimp + 5

## KASAI ENTREES

EACH KASAI ENTREE BELOW IS SERVED WITH FRIED RICE OR COCONUT RICE, BROCCOLINI, AND DOLE FROZEN PINEAPPLE DESSERT. ADD A BOWL OF SOUP (MISO OR MUSHROOM) OR SMALL SALAD FOR \$2. ADD BOTH A BOWL OF SOUP AND A SMALL SALAD FOR \$3. SMALL SALAD IS SERVED WITH OUR HOUSE GINGER DRESSING.

**NEW YORK STRIP\*** 12oz | 38  
charbroiled with our house dry rub

**FILET MIGNON\*** 7oz | 36  
charbroiled with our house dry rub

**WAGYU FILET MIGNON\*** | 70  
our top cut! - charbroiled wagyu  
beef with our house dry rub

**PINEAPPLE CHICKEN\*** | 25  
two teriyaki glazed breasts,  
and slices of grilled pineapple

**MONGOLIAN GLAZED LAMB CHOPS\*** | 42  
5 lamb chops, mongolian bbq glaze, coconut curry beurre blanc - best served with jasmine white rice

**SHRIMP\*** | 25  
flat iron seared with butter and soy sauce

**SCALLOPS\*** | 33  
flat iron seared with butter and soy sauce

**SEA BASS\*** | 38  
herb panko crusted **or** seasoned & seared

**LOBSTER\*** | 52  
two 5-6oz broiled tails, drawn butter

**SALMON\*** | 28  
ginger garlic herb crusted **or** seasoned & seared

## entree add-ons - add any of the following to your entree

**SEARED SCALLOPS\***  
four scallops | 14  
eight scallops | 27

**SEARED SHRIMP\***  
seven shrimp | 7  
twelve shrimp | 11

**PINEAPPLE CHICKEN\*** | 10  
one breast + one slice pineapple

**LOBSTER TAIL\*** one 6oz tail | 24

**SEABASS\*** 6oz | 24

**SALMON\*** 6oz | 12

VER101821A

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sweet sake caramelized maui onions,  
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celery, carrots, onion, bean sprouts, and thin  
lo mein noodles tossed in garlic oyster sauce  
add chicken or shrimp + 5 | steak + 6

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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 or shrimp + 5

**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 hawaiian pineapple frozen dessert.

## teppan dinners

FILET MIGNON* 7oz	38	SOY-GLAZED TOFU	20	SEA BASS*	42
NEW YORK STRIP* 8oz	36	CALAMARI STEAK*	24	LOBSTER*	53
SUMO FILET MIGNON* 10oz	51	SALMON*	30		
SUMO N.Y. STRIP* 12oz	47	SCALLOPS*	35		
CHICKEN BREAST*	25	SHRIMP*	28		
				<b>WAGYU FILET MIGNON*   70</b>	
				<b>7oz - our top cut!</b>	

## teppan combinations

NEW YORK STRIP & CALAMARI STEAK*	37	CHICKEN BREAST & SHRIMP*	34
NEW YORK STRIP & CHICKEN BREAST*	38	CHICKEN BREAST & SALMON*	35
NEW YORK STRIP & SCALLOPS*	43	SCALLOPS & LOBSTER*	53
NEW YORK STRIP & SHRIMP*	39	SEA BASS & SCALLOPS*	46
NEW YORK STRIP & LOBSTER*	53	SEA BASS & SHRIMP*	42
NEW YORK STRIP & SALMON*	40	SEA BASS & NEW YORK STRIP*	48
FILET MIGNON & CALAMARI STEAK*	37	SEA BASS & FILET MIGNON*	49
FILET MIGNON & CHICKEN BREAST*	39	SHRIMP & SCALLOPS*	48
FILET MIGNON & SCALLOPS*	44	SHRIMP & LOBSTER*	47
FILET MIGNON & SHRIMP*	40	SHRIMP & SALMON*	35
FILET MIGNON & LOBSTER*	53		
FILET MIGNON & SALMON*	42		

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

CALAMARI STEAK*	62	SALMON*	63	SHRIMP*	63
SCALLOPS*	65	SEA BASS*	70	CHICKEN*	61

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

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# happy hour

daily 4:00pm-6:30pm

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

\$2 OFF ALL APPETIZERS | SPECIALS ON SELECT SUSHI ITEMS  
selected items shown on sushi menu

## TEPPAN HAPPY HOUR - DAILY 4PM - 5PM

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

NEW YORK STRIP\* - 31  
N.Y. STRIP & CHICKEN\* - 33  
N.Y. STRIP & SHRIMP\* - 34  
N.Y. STRIP & SALMON\* - 35

CHICKEN\* - 20  
SALMON\* - 25  
SHRIMP\* - 23

CHICKEN & SHRIMP\* - 29  
CHICKEN & SALMON\* - 30  
SHRIMP & SALMON\* - 30  
SOY-GLAZED TOFU - 15

## custom cocktails

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

**SWEET ORCHARD MULE** | 14 |  
akashi ume plum whisky, pear liquor,  
lime juice, ginger beer  
*pairing: tropical island sushi roll*

**ROSÉ RABA MULE** | 14 |  
rosé tequila, strawberry purée, ginger beer,  
fresh lime juice - *pairing: chicken gyoza*

**CUCUMBER SPLASH** | 14 |  
plume and cucumber vodka, fresh lime juice,  
soda water - *pairing: sunlight sushi roll*

**LEMONGRASS** | 14 |  
cucumber vodka, coconut lemongrass sake,  
lemongrass infused simple syrup, fresh lemon juice  
*pairing: scallops entrée*

**SANGRIA - RED OR WHITE** | 10 |  
red or white wine infused with seasonal fresh fruit  
*pairing: lobster fried rice*

**BLACK CHERRY LEMONADE** | 14 |  
vodka, black cherry purée, fresh lemon juice  
*pairing: misoyaki black cod*

**P.KING** | 14 |  
japanese whisky, lychee liqueur,  
lime juice, bitters - *pairing: sugar mamma roll*

## martinis

**PASSION MANGO FROZEN MARTINI** | 14 |  
light rum, mango rum, passionfruit mango purée,  
raspberry liqueur - *pairing: crab rangoon*

**LYCHEE** | 14 |  
ginger vodka, lychee liquor, lychee syrup  
*pairing: pineapple chicken*

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

**WATERMELON BASIL** | 14 |  
watermelon basil vodka, grand marnier,  
fresh lemon juice - *pairing: crab rangoon*

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

**KABUKICHO "ka-boo-key-cho"** | 14 |  
suntory roku gin, passion fruit liquor,  
pineapple juice, fresh lime juice, grenadine  
*pairing: spicy yellowtail sushi roll*

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

## beer etc

KIRIN ICHIBAN | 22oz - 10  
KIRIN LIGHT | 22oz - 10  
SAPPORO | 22oz - 10  
ASAHI - 7  
COORS LIGHT - 6.5

BUD LIGHT - 6.5  
MICHELOB ULTRA - 6.5  
OAK CREEK AMBER - 7  
OAK CREEK IPA - 7  
STELLA ARTOIS - 7

HEINEKEN - 7  
DOS EQUIS - 7  
BLUE MOON - 7  
OMISSION PALE ALE (GF) - 7  
WHITE CLAW - 7

# japanese whisky

- item availability varies

## SHIBUI 18 YEAR SHERRI CASK | 50

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 & LOBSTER

### THE YAMAZAKI 12YR SINGLE MALT | 30 |

peach, pineapple, grapefruit, clove,  
candied orange, vanilla, mizunara (japanese oak)  
*pairing: filet mignon or new york strip*

### IWAI MARS | 12 |

lean and slightly sweet with notes of pear,  
quince, and hints of red fruits and vanilla  
*pairing: togarashi chicken wings*

### IWAI TRADITIONAL | 17 |

ripe cherry, toffee with beautiful ginger spice,  
honey - *pairing: crab rangoons*

### SUNTORY TOKI | 13 |

grapefruit, green grapes, peppermint, thyme  
*pairing: crispy brussels sprouts*

### AKASHI | 14 |

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

### TENJAKU PURE MALT BLACK LABEL | 22 |

rich nuttiness, green apple and herbs. smoky vanilla,  
and wood tones - *pairing: chicken gyoza*

### AKASHI SINGLE MALT GREEN LABEL | 28 |

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

### HIBIKI HARMONY | 22 |

honey like sweetness, candied orange peel,  
white chocolate notes, smooth and tasteful  
*pairing: lobster entrée*

### NOBUSHI | 15 |

aromas of smokey caramel, mint. light spice,  
orange zest, and a hints of vanilla  
*pairing: misoyaki black cod*

### TENJAKU WHITE LABEL | 12 |

light smoke, pear blossom, plump sultana,  
creamy oak spice, elderflower finish  
*pairing: mongolian lamb chops*

## sake

### SAKE BOMBER - 15

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

HOUSE SAKE - GEKKEIKAN 6oz | \$6 | traditional hot sake - *pairing: tootsie sushi roll*

### JUNMAI HAKUTSURU "ORGANIC"

300ml bottle | \$20

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

### JUNMAI GINJO KANBARA "BRIDE OF FOX"

300ml bottle | \$29

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

### NIGORI HAKUTSURU SAYURI "LITTLE LILY"

300ml bottle | \$18

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

### HANA LYCHEE SAKE

375ml bottle | \$20

rich lychee flavor, sweet full body, yellow peach,  
lemon lime finish - *pairing: sashimi combination*

### JUNMAI SOTO BLACK - PREMIUM

6oz can | \$11

clean and light, apple, soft rice, touch of umami  
*pairing: sashimi combination*

### JUNMAI DAIGINJO SOTO WHITE - SUPER PREMIUM

720 bottle | \$80

smooth and crisp apple cucumber, and melon  
*pairing: sashimi combination*

## ARIZONA SAKE

Gold Medal Winner - 2018 Tokyo Sake Competition

Gold Medal Winner - 2019 Los Angeles International Wine Competition

Yokohama, Japan native Atsuo Sakurai, the only First-Grade Sake Brewer in the United States,  
spent 10 years in the sake industry in Japan before launching his own sake in Holbrook, Arizona.

### JUNMAI GINJO - NAVAJO TEA

370ml bottle | \$60

infused with navajo grown tea leaf,  
minimally sweet *pairing: filet mignon*

### JUNMAI GINJO - UNPASTURIZED

370ml bottle | \$60

pear and citrus notes with  
long sweet finish *pairing: sashimi/nigiri*

### SPARKLING NIGORI - DESERT SNOW

370ml bottle | \$60

melon aroma, dry, with light sweet  
lemongrass - *pairing: sunlight roll*



# wine & sparkling

## CHARDONNAY

6oz 9oz BTL

HOUSE- CANYON ROAD - CALIFORNIA 8 12 N/A

DECOY - SONOMA 12 18 46

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 - *pairing: scallops Teppanyaki*

SONOMA CUTRER - CALIFORNIA 15 22.5 57

flavors of lemon, crisp apple, pear, pineapple, and finishing with cantaloupe - *pairing: pad thai shrimp*

ROMBAUER - CALIFORNIA 22 33 80

flavors of lychee and yellow peach which meld perfectly with the cream texture, vanilla and slight butter - *pairing: friends with benefits sushi roll*

## SAUVIGNON BLANC

6oz 9oz BTL

SEEKER - NEW ZEALAND 11 16.5 42

bright crisp and fresh. tons of citrus with floral meyer lemon and tart bitter grapefruit - *pairing: crispy brussels sprouts*

EDNA VALLEY - CALIFORNIA 16 24 58

aromas of honeydew melon and grapefruit a touch of lime zest and a hint of jalapeno. crisp and refreshing - *pairing: shishito peppers*

## RIESLING

6oz 9oz BTL

### EROICA

CHATEAU STE. MICHELLE - WASHINGTON 12 18 46

beautifully bright riesling showcases mandarin blossoms, key lime and subtle minerality against an off-dry palate - *pairing: bang bang shrimp*

## ROSÉ

6oz 9oz BTL

FLEURS DE PRAIRIE - FRANCE 12 18 46

fresh, with watermelon, white cherry and strawberry notes that keep some tension through the finish - *pairing: lobster Teppanyaki or entrée, crab rangoons*

## PINOT GRIGIO

6oz 9oz BTL

HOUSE- CANYON ROAD - CALIFORNIA 8 12 N/A

ESPERTO - ITALY 10 15 38

full bodied and elegant, with notes of wild rose and orange blossom, tropical fruit, citrus and apricot - *pairing: Kasai salad*

BANFI - ITALY 12 18 46

fresh bouquet with notes of pear, peach, anise and honey. fruity and crisp, very refreshing - *pairing: sea bass entrée or Teppanyaki style*

## SPARKLING / CHAMPAGNE

6oz 9oz BTL

CANDONI PROSECCO BRUT - ITALY SPLIT 12

fruity with a hint of honey, with a crisp clean finish - *pairing: Crab rangoon*

MIDONETTO PRESITGE SPARKLING ROSE - ITALY SPLIT 12

aromas of pink grapefruit, pomegranate and black current - *pairing: sashimi platter*

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 - *pairing: teppan seafood dishes*

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 - *pairing: sea bass or sashimi*

2009 LOUIS ROEDERER CRISTAL - FRANCE 250

great depth and richness, a beautiful balance between ripe fruit and crisp texture that make it alive, crisp and bright - *pairing: wagyu filet mignon, lobster, or sashimi*

# red wine

## PINOT NOIR

6oz 9oz BTL

HOUSE- CANYON ROAD - CALIFORNIA 8 12 N/A

ANGELINE - RUSSIAN RIVER 11 16.5 42  
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 13 19.5 50  
flavors of cherry, blackberry, boysenberry and smoked bacon. rich tannins, and a nice smoky, earthy finish - *pairing: brown butter cake dessert*

HARTFORD COURT - RUSSIAN RIVER 60  
aromas of blackberry, boysenberry, nutmeg, and smoke flavors of bing cherries roasted plum, cinnamon, and allspice - *pairing: mongolian lamb chops*

## RED BLEND

6oz 9oz BTL

ZOLO - MENDOZA 11 16.5 42  
mixed blend of cherry, plum, with a hint of cedar, a mix between a merlot and syrah - *pairing: new york strip*

UNSHACKLED - CALIFORNIA 16 24 60  
THE PRISONER WINE COMPANY  
aromas of raspberry, blueberry and crushed violets. flavors of spiced dried cherries, floral and a hint of white pepper - *pairing: wagyu beef sliders*

## ZINFANDEL

6oz 9oz BTL

FOUR VINES "BIKER" - LODI 12 18 44  
aromas and flavors of ripe blackberries and blueberries with layers of spice - *pairing: mongolian ribs*

## MERLOT

6oz 9oz BTL

HOUSE- CANYON ROAD - CALIFORNIA 8 12 N/A

WILLIAM HILL - CENTRAL COAST 12 18 46  
bold wine with a smooth, rich and complex notes of blackberry, black cherry and a hint of chocolate - *pairing: chicken gyoza*

## CABERNET SAUVIGNON

6oz 9oz BTL

HOUSE- CANYON ROAD - CALIFORNIA 8 12 N/A

BALLARD LANE - PASO ROBLES 12 18 44  
aromas of crisp red currents, melon, its lightly bodied to the sip where cranberry and cinnamon flavors lead to caramel finish - *pairing: mongolian lamb chops*

DAOU - PASO ROBLES 16 24 60

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

QUILT - NAPA 18 27 68

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

CAYMUS - NAPA 185

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

# kasai desserts

**FLOURLESS CHOCOLATE CAKE** <sup>GF</sup> | <sup>B</sup>  
caramel, vanilla bean ice cream, seasonal fruit

**BROWN BUTTER CAKE** | <sup>B</sup>  
bourbon caramel toffee crunch ice cream, caramel sauce, raspberry sauce, seasonal berries

**BANANAS FOSTER SPRING ROLL** | <sup>B</sup>  
fresh banana wrapped in a crispy cinnamon and sugar coated spring roll wrapper, chocolate, raspberry sauce, foster sauce

**BOURBON CARAMEL TOFFEE CRUNCH ICE CREAM** | <sup>B</sup>  
locally made here in phoenix, arizona

**DOLE FROZEN DESSERT** <sup>GF</sup> | <sup>B</sup>  
dairy-free hawaiian pineapple soft serve

# dessert spirits

**JAPANESE WHISKY**  
we offer a variety of masterful japanese whisky

**NONINO GRAPPA I VIGNETI MONOVITIGNO IL MOSCATO** | 15  
elegant, aromatic, soft and sensual with the perfume of roses, sage and vanilla - italy

**GRAND MARNIER CORDON ROUGE** | 15  
blend of fine cognacs, essence of oranges, aged in french oak casks. long finish of orange and hazelnut - france

**DISARONNO** | 15  
sweet almond aroma. the almond flavor is sweet, and provides nutty, toasted backnotes on the finish - italy