



Restaurant Week Lunch \$20.00

(DINE IN ONLY)

SOUP OR SALAD

Miso Soup

The classic soup of Japanese cuisine

Lemongrass Hot & Sour Soup

Shrimp, white fish and vegetable

Ginger Salad

Garden salad with ginger dressing

Seaweed Salad

Seasoned to perfection w. sesame rice wine

APPETIZER

Chicken Lettuce Wrap

Diced onion, French beans, heart of romaine

w. Miso chilies sauce

Choo Choo Prawn

Seared pepper tuna, Served w. Mango coconut sauce &

rice cracker

Crispy Calamari

Fried calamari, Champagne mango salsa

Salmon Pringle

Diced salmon mixed w. Seaweed salad & peanut served on Pringle chips

ENTREE

Hibachi

Choice of steak, chicken or shrimp

Poke Bowl

Choice of salmon, tuna or yellowtail

Petite Filet Mignon

Mashed potato, wasabi butter sauce

Kashi Signature Roll

Choose one of signature rolls (on the back)

Yaki Udon

Choice of vegetable, chicken or shrimp

Kashi Sushi

6 pcs sushi w. California roll



Restaurant Week Dinner 45.00 (DINE IN ONLY)

SOUP OR SALAD

Lemongrass Hot & Sour Soup

Shrimp, scallop & white fish

Seafood Bisque

Shrimp & scallop, garlic mozzarella bread

Kani Salad

Kani cucumber tobiko and spicy mayo

Avocado Salad

Mix greens, lettuce & avocado in ginger dressing

APPETIZER

Scallop Skewers

Corn, shishito pepper black pepper sauce

Tuna Tataki

Pan Seared fine ahi tuna w. Sesame coating and scallion in yuzu sauce

Grilled Lobster

Half lobster tail topped with kani, mushroom & cheese

Wagyu Uni Toast (2pcs)

Seared wagyu A5, top w, uni. Served on white toast in wasabi eel sauce

ENTREE

Teriyaki

Choice of Tofu, Chicken, Steak or Shrimps

Signature Roll Combo

Two signature rolls from the menu
(on the back)

Thai Basil Chicken

onion, bell pepper, basil w. chill paste & sweet basil sauce

Imperial Sushi

12 pcs of selected sushi

Japanese Red Snapper

Crispy almond crusted red snapper filets drizzled w.tropical
sweet & sour sauce & string bean on the side

Imperial Sashimi

24 pcs of selected sashimi