



KASAI TEPPANYAKI

STEAK & SUSHI HOUSE



APPETIZERS



GRILLED SQUID ----- \$18

Whole Yokohama squid prepared on our griddle to infuse a smoky flavour, topped with tobiko and unagi sauce.



ASSORTED TEMPURA ----- \$24

2 black tiger prawns, 2 imitation crabs, 1 soft shell crab, 6 vegetable tempura deep fried perfectly crispy and served with cinnamon tempura sauce.



SHISO LEAF PRAWNS ----- \$16

Jumbo black tiger prawns beer battered with dry shiso leaf fried crispy topped with bonito flake and house mango and mayo sauce.



SAUTEED TOFU (VG) ----- \$12

Crispy tofu sauteed with sweet bell pepper, sweet onions. Served with our housemade vegan sauce and garnished with microgreens.



SPINACH GOMA-AE (VG) ----- \$9

Boiled spinach infused with sesame seeds and house ponzu and topped with microgreen.



CHICKEN KARA-AGE ----- \$14

Boneless chicken thigh and chicken wings tossed in our house seasoning and fried golden brown. Served with a side of KASAI spicy mayo.



GRILLED PORK BELLEY ----- \$14

Juicy, crispy-skinned pork belly, flame-grilled with green onion root. Finished with a rich teriyaki drizzle and topped with toasted sesame seeds.

TUNA TATAKI ----- \$16

Fresh carved tuna steak pan seared KASAI style.
Finished with microgreens, tobiko, and tataki sauce.



UME GRILL SCALLOP ----- \$18

Hokkaido scallop grilled in Kasai garlic butter served
with spring mix and Kasai ume sauce.



EDAMAME (VG) ----- \$6

Perfectly steamed soy bean tossed in sea salt.



BEEF SASHIMI ----- \$18

Wagyu sirloin tip lightly seared then sliced thin, and
served over grated daikon, microgreen, tobiko,
crunchy capers with our famous Kasai yuzu ponzu.



BEEF ASPARAGUS ----- \$14

Wagyu sirloin tip wrapped around asparagus. Grilled
to perfection. Finished with a light teriyaki drizzle
and toasted sesame seeds.



KASAI GYOZA ----- \$12

Hand-folded gyozas bursting with mixed vegetables,
black tiger prawns and pork, grilled and seasoned to
perfection, served with house yuzu ponzu.



GRILLED OCTOPUS ----- \$18

Octopus leg grilled in Kasai garlic butter served with
spring mix.





ASSORTED SASHIMI

\$142

Ahi (4pc), Hamachi (4pc), Tako (4pc), Sockeye (4 pc), Albacore (4pc), Atlantic Salmon (4 pc), Amaebi (3pc), Scallops (2pc)

SPECIAL COMBO

Ahi (3pc), Sockeye (3pc), Albacore (3pc), Yellow tail (3 pc), Amaebi (3pc), Scallop (2pc) - \$72

Sockeye (4pc), Albacore (4pc) - \$22

OMAKASE

Chef's selection of sushi, nigiri, sashimi and Aburi Oshi sushi
All Omegashi come with miso soup and gelato ice-cream.

SPECIAL COMBO

KASAI - Maki Sushi (4pc), Aburi Oshi Sushi (3pc), Nigiri (3pc) - \$32

OCEAN - Maki Sushi (4pc), Sashimi (4pc), Nigiri (2pc) - \$32

GARDEN - Maki Sushi (4pc), Vegan Nigiri (6pc) - \$28



SUSHI

M E N U



VEGAN \$3.5

SPECIAL \$4.5

PREMIUM \$5.5

AVOCADO
VG



MACKEREL
BLUEFIN TUNA



HAMACHI
YELLOWTAIL



ASPARAGUS
VG



EBI
STEAM PRAWN



AMAEBI
SWEET PRAWN



EGGPLANT
VG



BENIZAKE
SOCKEYE SALMON



TORO
TUNA BELLY



MUSHROOM
KING OYSTER MUSHROOM - VG



BINCHOU
ALBACORE TUNA



UNAGI
BBQ EEL



TOMATO
VG



SAKE
ATLANTIC SALMON



MAGURO
AHI TUNA



SURF AND TURF
BEEF & SCALLOP
\$8/PIECE



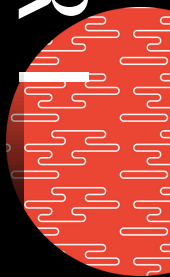
A5 MIYAZAKI WAGYU
JAPANESE WAGYU
\$16/PIECE



HOTATE
SCALLOP



NIGIRI



ABURI OSHI SUSHI

Pressed sushi and topped with signature sauce, our chefs use torches and searing techniques to change the sushi's flavour to create something new and exciting. Avant – Garde sushi experience.

\$18

SABA OSHI SUSHI

Cured mackerel and smoked salmon. Topped with grated ginger, green onions, and shiso leaf

EBI OSHI SUSHI

House-cured prawns. Kasai ume sauce topped with lime zest

SALMON OSHI SUSHI

Wild sockeye salmon. Kasai ume sauce, topped with a thin slice of shishito pepper to kick up the heat

AVOCADO OSHI SUSHI

Avocado, ume mayo





SPECIALTY ROLL



KASAI ROLL ----- \$18

Real crab meat, avocado, cucumber, rolled in tobiko then lightly flame-seared, unagi sauce, spicy mayo sauce and shiso leaf.



RED DRAGON ROLL ----- \$20

Chopped amaebi prawn mixed with red tobiko and Japanese mayo, papaya, wrapped with ahi tuna, topped with microgreens, Kasai ume sauce.



GREEN DRAGON ROLL ----- \$18

Real crab meat, cucumber, wrapped with avocado, topped with tobiko, microgreens, spicy mayo, honey mustard sake sauce.



FILET MIGNON ROLL ----- \$18

Grilled sweet onion, sweet bell pepper, asparagus, wrapped with Canadian AAA tenderloin beef, flame-seared, topped with microgreens, reduced teriyaki sauce.



RAPTURE ROLL ----- \$16

Tiger prawn tempura, cucumber, avocado wrapped with sockeye salmon topped with microgreens and red tobiko, reduced unagi sauce, and spicy mayo sauce.



CRUNCH & MUNCH ROLL ----- \$16

Tiger prawn tempura, cucumber, microgreen, wrapped with unagi, topped with house unagi sauce.

FANTASTIC ROLL -----

\$15

Sockeye salmon, papaya, cream cheese, wrapped with avocado, honey mustard sake sauce and tobiko on top.



TROPICAL ROLL (V) -----

\$15

Papaya, avocado, cucumber, cream cheese, wrapped with mango, topped with strawberries and honey mustard sake sauce.



RAINBOW ROLL -----

\$16

Tiger prawn tempura, cucumber, wrapped with sockeye salmon, ahi tuna, yellow tail, Atlantic salmon, and avocado, topped with microgreens and Kasai ume sauce.



SPIDER ROLL -----

\$14

Soft shell crab tempura, imitation crab, cucumber, avocado, microgreens, and red tobiko.



KASAI GOLDEN ROLL -----

\$16

Sockeye salmon, sweet onion tempura, then deep fried. Topped with microgreens, red tobiko, reduced unagi sauce, spicy mayo sauce.



GARDEN ROLL (VG) -----

\$15

Asparagus tempura, steamed carrot, cucumber, wrapped with avocado and drizzled with wasabi mayo sauce, microgreen on top.



GOLDEN DRAGON ROLL -----

\$16

Chicken tempura, avocado wrapped with spicy tuna, topped with tempura flakes and microgreens, spicy mayo and unagi sauce.





PORK BELLY RAMEN ----- \$18

Chicken and pork bone broth with seasonal vegetables, soft-boiled eggs, corn, green onion.



KASAI FRIED RICE ----- \$18

Egg, ginger, garlic and sesame seed fried rice.

Upgrade your meal with:

- Chicken \$6
- Black tiger shrimp \$9



FIVE SPICE CHICKEN ----- \$28

Tender chicken, lightly grilled and seasoned with a blend of aromatic spices. Served with seasonal vegetables and Kasai fried rice.



TEPPAN YAKISOBA

Stir fry noodles with seasonal vegetables and house teriyaki sauce with your choice of the following:

- | | | | |
|-----------------|------|--------------------|------|
| Chicken | \$18 | Black tiger shrimp | \$18 |
| Tenderloin beef | \$22 | Tenderloin Wagyu | \$36 |

Upgrade your meal with:

- Miso soup \$4.5
- White rice \$5
- Side vegetables \$8



BENTO FUSION

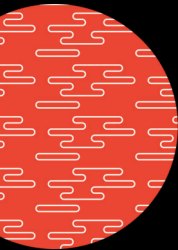
Grilled seasonal vegetables, mashed potato, chef selected sauces, and your choice of protein:

- | | | | |
|----------------|------|-----------------|------|
| Grilled salmon | \$36 | Tenderloin 8oz | \$58 |
| Striploin 10oz | \$49 | Steak & Lobster | \$78 |

Upgrade your meal with:

- Prawn (4pcs) \$12
- Scallop \$5/each
- Grilled vegetables \$8
- Fried rice \$8
- Lobster tail \$28

MAIN





Dessert Menu

GELATO ICE - CREAM

Choice of flavour with fresh fruit, spun sugar garnish, whipped cream, cookie flake. [*All Celiac Friendly*]

One Scoop \$12 Two Scoops \$16

GREEN TEA

MANGO

VANILLA

DOUBLE CHOCOLATE FUDGE

WHITE CHOCOLATE RASPBERRY

LEMON SORBET (DAIRY FREE)

CAKE OF THE DAY

\$18

**Please let your server know if you have any allergies **



KASAI TEPPANYAKI STEAK & SUSHI HOUSE

OPEN HOURS

SUNDAY - THURSDAY: 11AM - 9PM

FRIDAY - SATURDAY: 11AM - 10PM

FOR RESERVATIONS PLEASE CALL:

250 - 899 - 9900

1717 HARVEY AVE, KELOWNA

