

TEPPANYAKI



KASAI TO THE DISTRICT

A5 Japanese Tenderloin Flame in Whiskey, Lobster Tail, Scallops, Tiger Prawns Bathed in Whiskey and House-made Garlic Butter, Lemon

\$205



A5 JAPANESE WAGYU

Lightly Seasoned & Cooked to Your Preference

Striploin - \$145

Tenderloin - \$155



SEAFOOD COMBO

6oz Lobster, 4 Scallops, 4 Prawns, All Prepared in House-made Garlic Butter, Lemon

\$72



ATLANTIC SALMON

Atlantic Salmon Basted in Garlic Butter, Lemon, Kasai Seafood Sauce.

\$46



FILET MIGNON

AAA Tenderloin Steak in Whiskey Flame in Whiskey.

\$68



TEPPAN CHICKEN

Tender Boneless Chicken Breast Based in Kasai Housemade Garlic Butter

\$46



STEAK & LOBSTER

6oz Lobster Tail Basted in Whisky, Garlic Butter, Lemon. Served with Tenderloin Steak Flame in Whisky

\$88



TEPPAN SHRIMP

Tiger Prawn Basted in Whiskey, Garlic Butter, Lemon, Kasai Seafood Sauce.

\$48



LAVA TOFU

Seasonable Fresh Garden Vegetable, Tofu, Radish, Garlic, Bell Pepper, and Green Onions.

\$42