



KASAI

Hibachi Sushi & Bar

KITCHEN APPETIZERS



- A1. Edmame**\$5.50
(Boiled soybeans with sea salt.)
- A2. Spicy Garlic Edmame**\$6.50
- A3. Gyoza (4)**\$6.99
(Choice of steamed or fried pork dumpling.)
- A4. Chilean Sea Bass**\$15.99
(Pan seared sea bass with house spicy sauce.)
- A5. Thai Fire Cracker Shrimp (4)**\$8.99
(Shrimp, crab meat, cream cheese and scallions with sweet chili sauce.)
- A6. Basil Popcorn Chicken**\$7.49
(Deep fried special marinated chicken nuggets with basil and special seasoning.)
- A7. Japanese Spring Roll (4)**\$6.99
(Vegetarian)
- A8. Takoyaki (4)**\$6.99
(Octopus wheat balls served with tonkatsu sauce, mayo and topped with fish flakes and seaweed.)
- A9. Tempura Appetizer**\$8.99
(2 pcs of shrimp tempura w. mixed veg.)
- A10. Jalapeño Popper (3)**\$7.99
(Tempura jalapeno with stuffed crab meat, cream cheese w. spicy mayo on top.)
- A11. Dancing Calamari**\$8.99
(Fried calamari with onion and scallion.)
- A12. Rock Shrimp**\$8.99
(Fried battered shrimp with house spicy sweet and spicy sauce.)
- A13. Agedashi Tofu**\$6.99
(Fried tofu topped with bonito fish flakes and seaweed seasoning served w. tempura sauce.)
- A14. Soft Shell Crab**\$14.99
(Tempura soft shell crab in garlic lemon butter sauce.)
- A15. Miso Sea Bass**\$15.99
(Grilled Sea Bass with our famous miso sauce.)
- A16. Crab Rangoon (4)**\$7.99
- A17. Karaage Chicken**\$7.99
(Japanese style chicken nuggets.)

SUSHI BAR APPETIZERS



- B1. Surprise Box (6 item)**\$16.99
(Surprise 6 fish dishes from the sushi chef.)
- B2. Ahi Tower**\$16.99
(Spicy tuna, crab salad, avocado, red, black tobiko on top of sushi rice served with spicy mayo and eel sauce.)
- B3. Mango Salmon Wrap (4)**\$14.99
(Mango, jalapeno wrapped in fresh salmon with mayo on top, lightly seared with house and ponzu sauce.)
- B4. Yellowtail Crudo**\$16.99
(6 pcs yellowtail topped with jalapeno, masago and scallion in ponzu and house sauce.)
- B5. Butterfly Kiss (12)**\$18.99
(Crab salad, avocado wrapped in fresh salmon sashimi served with ponzu sauce) (no rice no seaweed)
- B6. Spicy Tuna Taco (2)**\$7.99
(Spicy tuna, scallions, tobiko on top of crispy wonton shell with spicy mayo and eel sauce)
- B7. Pepper Tuna Tataki (8)**\$16.99
(Seared pepper tuna topped with scallions and fried garlic in house sauce.)
- B8. Beef Tataki**\$16.99
(USDA choice of steak seared and thin sliced rare with ponzu sauce, scallions & fried garlic.)
- B9. Monkey Brain**\$12.99
(Deep fried avocado stuffed with spicy tuna, crab salad, cream cheese topped w. spicy mayo, eel sauce, scallions and masago.)
- B10. Sushi Sampler (5)**\$13.99
(5 pcs of chef's choice.)
- B11. Sashimi Sampler (7)**\$16.50
(7 pcs of chef's choice.)
- B12. Sassy Tuna (6)**\$22.00
(Crab salad, cucumber wrapped with fresh tuna topped with masago, house sauce and sesame sauce.) (no rice no seaweed.)
- B13. Tropical Yellowtail (3)**\$8.99
(Yellowtail crudo topped with Jalapeno guacamole, grapefruit, ponzu and house dressing.)

SALAD

- D1. Seaweed Salad**\$6.99
- D2. Avocado Salad**\$7.99
(Avocado, pineapple, crabmeat, lemon juice topped w. sesame seed.)
- D3. Crab Salad**\$8.99
- D4. Rainbow Salad**\$12.50
(Spring mix with mixed fish topped with crunchy shredded crab served w. Japanese sesame dressing.)
- D5. House Salad**\$3.50
- D6. Squid Salad**\$8.99
- D7. Tempura Bady Octopus**\$9.99

SOUP

- O1. Miso Soup**\$3.99
- O2. Onion Soup**\$3.99
- O3. Seafood Soup**\$8.99
(Shrimp, scallop, red snapper.)
- O4. Tom Kha Soup**
- Chicken Cup \$7.99 Bowl \$13.50
- Shrimp Cup \$8.99 Bowl \$15.99
- (Coconut milk broth with choice of meat, mushroom, tomato, baby corn topped with scallion and cilantro.)



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NIGIRI AND SASHIMI



	Sushi (2pcs)	Sashimi (3pcs)		Sushi (2pcs)	Sashimi (3pcs)
♦ Blue Fin Tuna	\$12.50	\$15.50	Shrimp	\$6.99	\$8.99
♦ White Tuna	\$7.99	\$9.99	Surf Clam	\$6.99	\$8.99
Tuna	\$11.50	\$14.99	Salmon Roe	\$6.99	\$8.99 (2)
♦ Albacore Tuna	\$7.99	\$10.50	Sweet Shrimp	\$7.99/ea	\$15.50 (2)
♦ Salmon	\$8.99	\$12.50	Octopus	\$6.99	\$8.99
Smoke Salmon	\$7.99	\$10.50	Tamago	\$5.99	\$5.99 (2)
Tobiko (Flying fish egg)	\$5.99	\$7.99 (2)	(Egg omelet)		
Masago	\$5.99	\$7.99(2)	Spicy Scallop	\$7.99	\$8.99
Squid	\$6.99	\$8.99	Truffle Honey Salmon	\$9.99	N/A
♦ Crab Stick	\$6.99	\$8.99	Pepper Tuna	\$8.99	\$10.99
Scallop	\$8.99	\$12.50	Foie Gras (Duck Liver)	\$18.50	N/A
Eel	\$7.99	\$10.50	Monk Fish Liver		\$14.99 (2)
♦ Fatty Salmon	\$9.99	\$13.50			
♦ Red Snapper	\$7.99	\$9.99			
♦ Yellowtail	\$9.99	\$13.50			
♦ Mackerel	\$6.99	\$8.99			

Fresh Wasabi (kizami wasabi) \$2.50 2oz
For items with ♦ we can do seared, choice of mayo or pepper.
Additional \$1.00 for seared.

MAKI COOKED ROLLS

M1. Avocado Cucumber Roll ..\$5.99	M12. Calamari Roll\$8.99 (Calamari avocado spicy mayo.)
M2. Chicken Tempura Roll\$8.99	M13. Kasai Roll\$9.99 (Crawfish salad, avocado, jalapeno.)
🍣 M3. Cajun Roll\$9.99 (Fried crawfish with avocado.)	M14. Egg Omelet Avocado Roll\$6.50
M4. California Roll\$7.99	M15. Tempura Sweet Potato Roll\$6.50
M5. Eel Avocado Roll\$7.99	🍣 M16. Spicy Crunchy Crab Roll\$7.99
M6. Peanut Avocado Roll\$6.50	M17. Shrimp (Avocado or Cucumber) Roll...\$6.99
M7. Shrimp Tempura Roll\$9.99	M18. New Cali Roll\$7.99 (Crab salad, avocado & cucumber.)
M8. Spider Roll\$12.99 (Fried soft shell crab.)	M19. Veggie Roll\$6.99 (Avocado, cucumber & Oshinko.)
🍣 M9. Spicy Crunchy Eel Roll\$7.99	
M11. Panther Roll\$9.99 (Crab salad, cream cheese, avocado whole roll deep fried.)	

MAKI UNCOOKED ROLLS

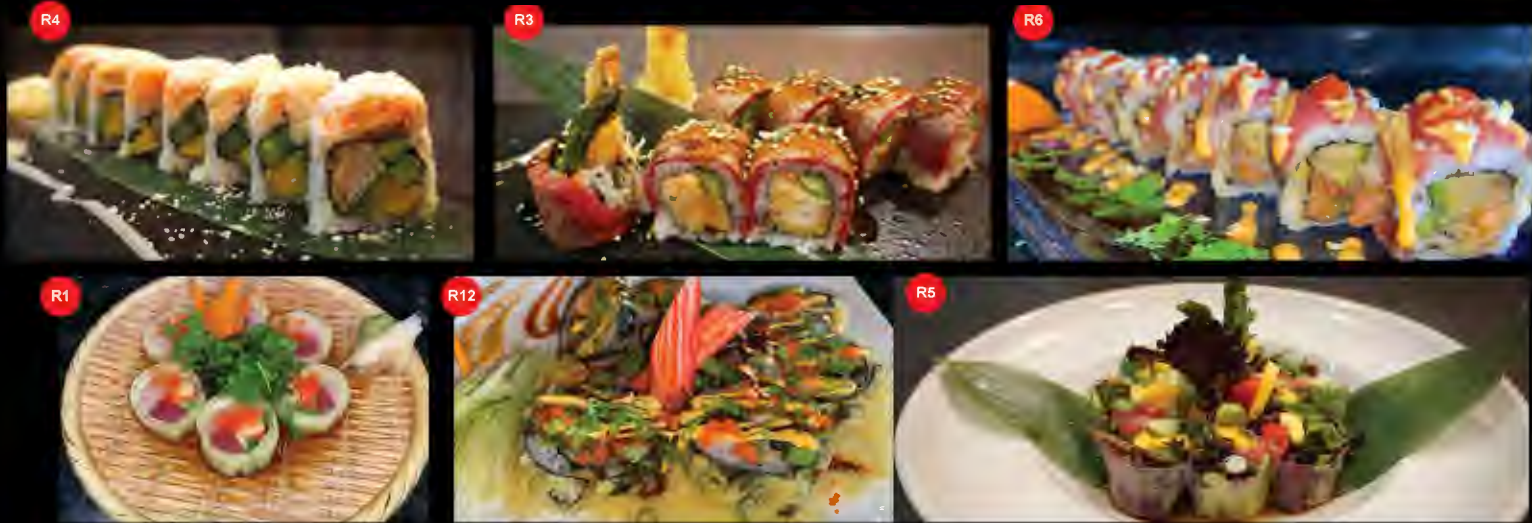
🍣 K1. Spicy Scallop Roll\$12.99
🍣 K2. Crunchy Spicy Tuna or Salmon\$7.99
🍣 K3. Crunchy Spicy Yellowtail Roll\$7.99
K4. Tuna Avocado or Cucumber\$8.99
K5. Salmon Roll or Salmon Avocado or Salmon Cucumber \$7.99
K6. Philadelphia Roll\$7.99 (Smoked salmon, cream cheese & avocado.)
K7. Yellowtail Scallion Roll\$8.99
K8. Yellowtail Jalapeno Cheese Roll\$9.99
K9. Blue Fin Tuna Avocado Roll\$16.99
K10. Spicy Albacore Roll\$7.99



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KASAI SPECIAL ROLLS



-  **R1. Naruto (6)** No seaweed & Rice\$17.99
(Salmon, tuna, yellowtail, crab stick and avocado wrapped in cucumber topped w. masago in ponzu sauce.)

 **R2. WOW Roll**.....\$20.99
(Seasoned tempura lobster, crawfish salad, mango, asparagus with soy pepper, topped with scallions, tobiko, spicy mayo and eel sauce.)

R3. Dancing Filet Roll\$18.99
(Shrimp tempura, crawfish salad, asparagus topped with seared filet mignon with special Japanese seasoning and scallions with chef's special sauce.)



R4. Coconut Roll\$16.99
(Coconut shrimp, asparagus inside topped with crawfish salad and crab mix with toasted coconut flakes, coconut sauce and eel sauce.)

R5. Hawaii Summer Roll\$15.99
(Spring mix, tuna, red snapper, mango, tempura crab stick, avocado w. House sauce.)



R6. Red Dragon Roll\$17.99
(Spicy yellowtail, scallion, avocado inside with torched pepper tuna on top with yuzu, house spicy mayo sauce and dash of sriracha.)



R7. Cowboy Roll (10)\$17.99
(Smoked salmon, cream cheese, avocado (deep fried) with crunchy spicy crab salad on top, Eel sauce and spicy mayo sauce.)

R8. House Roll (6)\$16.99
(Tuna, salmon, yellow tail, crab meat and avocado, masago, seaweed outside.)



R9. Yummy Roll (8)\$16.99
(Shrimp tempura, cucumber inside. Topped with eel
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R10. Caterpillar Roll (8)\$15.99
(Eel, cucumber, cream cheese topped with avocado and eel sauce.)
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R11. Colleyville Roll (8)\$16.99
(Shrimp tempura inside topped with crab salad crunchy, spicy mayo and eel sauce.)
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R12. 114 Roll (6)\$16.99
(Deep fried roll with salmon, avocado, crabmeat, cream cheese, eel and tamago topped with scallion, masago, eel sauce and spicy mayo sauce.)
- R13. Rainbow Roll (8)**\$15.99
(Crabmeat, cucumber, avocado inside, topped with tuna, salmon, white fish, avocado.)
- R14. Toro Dynasty**\$16.99
(Crunchy spicy mixed fish, asparagus topped with fatty salmon, fatty yellowtail & scallions.)
- R15. Ichiban Roll**\$16.99
(Spicy salmon, asparagus and yellowtail inside with sliced Jalapeno, rice seasoning, spicy mayo and ponzu sauce on top.)
- R16. Snow Fire Roll**.....\$20.99
(Snow crab, avocado, cucumber topped with spicy tuna, fresh salmon, seared with Japanese mayo, rice seasoning and sriracha on top.)
- R17. Alaska Roll**\$15.99
(Crab salad, avocado, cucumber roll topped with salmon.)

 **Cooked**  **Spicy**
Add \$1.50 soy paper, crab meat, cucumber, cream cheese, avocado.
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SUSHI DINNER ENTRÉES

(Served with miso soup and house salad.)

- E1. WOW Style Sushi (12)** \$31.99
(12 pcs of Chef's choice sushi seasoned and torched sushi.)

E2. Sushi Regular\$24.99
(8 pcs of chef's choice sushi w. California roll.)

E3. Fancy Sashimi Deluxe . \$43.99
(2pcs of each blue fin tuna, yellow tail salmon, sweet shrimp and white tuna, 2 surf clam, 1 scallop (cut in 2-3 slice))

E4. Tri-Color Sashimi\$39.99
(3pcs of each blue fin tuna, salmon, yellow tail.)

E5. Chirashi Bowl\$31.99
(12 pcs of assorted fish chef's choice over seasoned sushi rice.)
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E6. Unagi Don\$24.99
(8pcs of sliced eel on sushi rice with eel sauce and sesame seed.)

E7. Kasai Love Boat for Two\$66.99
(12 pcs sashimi, 8 pcs sushi (chef's choice), Kasai roll, shrimp tempura roll and rainbow roll.)



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KASAI KITCHEN SPECIAL ENTRÉE

(Served with miso soup, salad, steamed rice, fried rice \$2.99, brown rice \$3.99)



- N1. Tempura**
Veggie (12pcs)\$13.99
Chicken(8pcs)\$18.99
Shrimp (8pcs)\$20.99
- N2. King of the Sea**\$43.99
(Grilled lobster, shrimp and scallops in lemon butter sauce.)
- N3. Sizzling Grilled BBQ Short Rib**\$21.99
(Grilled house special marinated short ribs served on top of onion & scallions served with iron cast plate.)
- N4. Chilean Sea Bass**\$33.99
(Pan seared Chilean sea bass served with signature spicy sauce.)
- N5. Dancing Lobster & Shrimp**\$38.99
(Whole lobster tail and shrimp in our house seafood sauce with broccoli, carrot, onion, baby corn, bell pepper on the bottom.)
- N6. Cashew Delight Chicken**\$17.99
Shrimp \$18.99 Beef \$18.99 COMBO \$20.99
(Choice of meat with broccoli, carrot, baby corn, mushroom, onion, scallion, bell peppers & cashews)
- N7. Sweet & Sour Red Snapper**\$20.99
(Crispy snapper filet with bell pepper, onion, bamboo shoot, carrot in our special sweet chili sauce.)
- N8. Coconut Curry Shrimp (8pcs)**.....\$21.99
(Thai coconut red curry with bamboo shoot, bell pepper, carrot, mushroom with our home-made fried coconut shrimp on top.)
- N9. Orange Chicken**\$18.99
(Crispy chicken nugget with homemade orange sauce and broccoli.)
- N10. Japanese Katsu**
Curry Chicken \$18.99 Pork \$19.99
Red Snapper \$20.99
(Panko breaded chicken, pork loin or red snapper cutlet with Japanese curry on top of steamed rice.)
- N11. Katsu Chicken**\$18.99
Pork \$19.99 Red Snapper \$20.99
(Panko breaded chicken or pork loin cutlet served with katsu sauce.)
-  **N12. Thai Curry (Red or Green)**
Chicken \$15.50 Beef \$17.50 Salmon \$18.50
Shrimp \$18.50 COMBO (Chicken, beef, shrimp) \$19.50
- N13. Teriyaki (Tofu \$15.99, Chicken \$18.99, Shrimp \$20.99, Salmon \$20.99, Beef \$22.50)**
(Grilled meat on top of mixed seasonal veggie with teriyaki sauce on top with sesame seed)



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JAPANESE FRIED RICE

Veggie \$12.99 Tofu \$12.99 Chicken \$13.99
Shrimp \$14.99 Beef \$15.99 Combo \$16.99
(Choice of meat served with egg, onion, carrot, scallion.)

Oyako Don \$15.99

(White meat chicken, onion, egg, cooked in special sauce over steamed rice.)

Katsu Don \$16.99

(Panko crusted pork cutlet, egg, vegetable, cooked in special sauce over steamed rice.)



NOODLE

Choice of Udon (thick) or Soba (thin)

Veggie \$12.99 Tofu \$13.99 Chicken \$14.99
Shrimp \$15.99
Beef \$16.99 Combo \$17.99

1. Yaki Stir fried Noodle (with seasonal veggie)

2. Famous Pad Thai

(Fresh rice noodle with egg, carrot, scallion, bean sprout in our famous pad thai sauce with peanuts with your choice of meat.)

3. Tonkatsu Ramen \$15.99

(Ramen noodle in pork bone broth with pork belly, egg, fish cake, corn, bamboo shoot, seaweed and scallions)



Yakisoba



Pad Thai

DINNER BENTO BOX

(Choice of entree served with miso soup and house salad, rock shrimp, Spicy Salmon Roll, 2 fried pork dumplings and steamed rice, fried rice \$2.99, brown rice \$3.99)

Teriyaki Tofu \$16.99 | Chicken \$18.99 | Shrimp \$19.99
Salmon \$19.99 | Steak \$20.99

Tempura Tofu \$16.99 | Veg. \$16.99 | Chicken \$18.99
Shrimp \$19.99

Katsu Chicken \$18.99 | Pork \$19.99 | Red Snapper \$19.99

Short Rib Box \$19.99

Miso Sea Bass \$22.99

Sushi Dinner Bento (12 Pcs Chef's Choice) \$26.50

Sashimi Dinner Bento (8 Pcs Chef's Choice) \$29.50



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HIBACHI DINNER

(Served with onion soup, salad, hibachi veggie, steamed rice, fried rice \$2.99, brown rice \$3.99)



- 1. Veggie\$15.50
- 2. Tofu\$16.50
- 3. Chicken\$20.99
- 4. Calamari\$22.99
- 5. Shrimp\$25.50
- 6. Sirloin Steak\$28.50
- 7. Mahi-Mahi\$26.50
- 8. Red Snapper\$27.50
- 9. Salmon\$28.99
- 10. Filet Mignon\$33.99
- 11. Lobster\$51.99
- 12. Sea Scallop\$30.99
- 13. Sea Bass\$32.99

HIBACHI COMBINATION DINNER

(Served with onion soup, salad, hibachi veggie, steamed rice, fried rice \$2.99, brown rice \$3.99)

- 1. Chicken & Shrimp\$27.99
 - 2. Chicken & Scallop\$29.99
 - 3. Chicken & Salmon\$28.99
 - 4. Chicken & Steak\$31.50
 - 5. Chicken & Lobster\$39.99
 - 6. Steak & Shrimp\$30.99
 - 7. Steak & Scallop\$33.50
 - 8. Steak & Calamari\$29.99
 - 9. Steak & Salmon\$32.99
 - 10. Steak & Lobster\$44.99
 - 11. Steak & Mahi-mahi\$29.99
 - 12. Shrimp & Lobster\$42.99
 - 13. Shrimp & Scallop\$33.50
 - 15. Shrimp & Salmon\$32.50
- 16. Shrimp & Calamari\$30.50
 - 17. Filet Mignon & Chicken\$33.99
 - 18. Filet Mignon & Shrimp\$34.99
 - 19. Filet Mignon & Scallop\$39.50
 - 20. Filet Mignon & Salmon\$35.50
 - 21. Filet Mignon & Lobster\$51.50
 - 22. Filet Mignon & Sea Bass\$39.50
 - 23. Kasai Dinner for Two\$80.00
(6oz fillet, 1 Lobster Tail, 10 pcs shrimp)
 - 24. Sea & Land for Two\$59.99
(6oz steak, 8oz scallop, 10 pcs shrimp)
 - 25. Chicken & Sea Bass\$31.99
 - 26. Steak & Sea Bass\$35.99
 - 27. Shrimp & Sea Bass.....\$33.99

HIBACHI SIDE ORDER

- 1. Fried Rice \$4.99
 - 2. Noodle \$4.99
 - 3. Steam Rice \$3.99
 - 4. Mix veggie \$6.99
- 5. Chicken \$9.99
 - 6. Shrimp (6) \$11.99
 - 7. Mahi-Mahi \$11.99
 - 8. Scallop \$15.50
- 9. Salmon \$13.50
 - 10. Red Snapper \$13.50
 - 11. Calamari \$12.50
 - 12. Sirloin Steak \$15.50
- 13. Filet Mignon \$18.50
 - 14. Lobster \$29.99
 - 15. Brown Rice \$5.50
 - 16. Sea Bass \$16.99



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KIDS MENU

French Fries \$4.99 Corn Nuggets \$5.99
House Cheese Fries with Special Sauce on top \$6.99

HIBACHI

(Served with onion soup, hibachi veggie, steamed rice and fried rice \$2)

1. Chicken \$13.99

2. Shrimp \$14.99

3. Steak \$15.99
4. Filet Mignon \$19.99

5. Salmon \$16.99

6. Scallop \$17.99

DESSERT

Tempura Ice Cream \$7.99

Tempura Cheesecake \$7.99

Greentea Cheesecake \$8.99

Fried banana with Ice Cream \$7.99

Chocolate Mousse Cake \$7.99

Cheesecake \$7.99

Ice Cream \$5.50

(Seasonal flavors)

Mochi Ice Cream \$7.99

(Vanilla, strawberry, mango, matcha, black sesame)

DRINKS

Soda \$3.99

Pepsi, Sierra Mist, Lemonade, Fruit Punch, Moutain Dew, Diet Pepsi, Dr Pepper, Root Beer, Diet Dr Pepper

Juice \$4.99

Orange Juice

Apple Juice

Pineapple Juice

Cranberry Juice

Ramune (Japanese Soda) \$4.99

(Original, strawberry, grape, lychee and melon)

Sparking Water

Topo Chico \$5.50

Perrier \$5.50

Hot Tea \$3.50/cup

(Green tea, jasmine tea)

BOTTLED BEER

DOMESTIC

Bud Light \$5.50

Coors light \$5.50

Miller Lite \$5.50

Shiner Bock \$5.50

Michelob Ultra \$5.50

IMPORTS

Asahi \$6.50

Sapporo \$6.50

Kirin Ichiban \$6.50

Kirin Light \$6.50

Lucky Buddha (seasonal) \$7.50

Corona Extra \$6.50

Dos Equis \$6.50

Heineken \$6.50

CRAFT BEER

YuengLing \$6.50



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LUNCH SPECIAL

(Monday-Friday 11:00 am -2:30 pm not valid on holidays)

Kitchen Lunch Bento Box

(Choice of one entree served with miso soup or house salad, rock shrimp, 4pcs California roll, 2 fried pork dumplings and steamed rice, fried rice \$2.99)

Teriyaki Tofu \$12.99 | Chicken \$13.99 | Shrimp \$14.99
Salmon \$14.99 | Steak \$15.99

Tempura Tofu \$12.99 | Veg. \$12.99 | Chicken \$13.99
Shrimp \$14.99

Katsu Chicken \$13.99 | Pork \$14.99 | Red Snapper \$15.99
Short Rib Box \$15.99

Curry Lunch

(Served with steamed rice, fried rice \$2.99)

Chicken \$12.99 | **Beef** \$14.99

Shrimp \$14.99 | **Salmon** \$15.99

Thai Red Curry (Baby corn, bell pepper, mushroom, bamboo shoot, basil)

Thai Green Curry (Baby corn, bell pepper, eggplant, mushroom, bamboo shoot, basil)

Japanese Katsu Curry (Chicken \$13.99 |
Red Snapper \$15.99 | Pork \$14.99)

(Choice of chicken or pork cutlet, with Japanese curry on top of steamed rice)



Maki Lunch Special

(Served with choice of miso soup or salad)

(pick any two rolls: \$13.99 any three rolls \$15.99)

Californina Roll

Salmon Roll

Spicy Salmon Roll

Salmon Avocado Roll

Philadelphia Roll

Tuna Roll

Spicy Tuna Roll

Avocado Cucumber Roll

Eel Avocado Roll

Peanut Avocado Roll

Spicy Crunchy Eel Roll

Shrimp Tempura Roll

Chicken Tempura Roll

Yellowtail Scallion Roll

Spicy Yellowtail Roll

Boston Roll

(Shrimp, avocado, cucumber)

Sweet Potato Roll

Futomaki Roll

(Tamago, avocado, oshinko)

Sushi & Sashimi Lunch

(Served with miso soup or salad)

Sushi Lunch (6) \$14.99

(6 pcs of chef's choice & califonia roll)

Sashimi Lunch (9) \$15.99

(9 pcs of chef's choice & spicy tuna roll)

Sushi bento box (5) \$15.99

(5 pcs of chef's choice & 4 pcs California roll, rock shrimp, 2 fried dumpling)

Sashimi Bento Box (8) \$17.99

(8 pcs of chef's choice & 4 pcs spicy tuna roll, rock shrimp, 2 fried dumpling)



Hibachi Lunch

(Served with onion soup, salad and steamed rice, fried rice \$2.99)

1. Veggie \$12.99

2. Chicken \$13.99

3. Shrimp \$14.99

4. Sirloin Steak \$15.99

5. Filet Mignon \$18.99

6. King salmon \$15.99

7. Sea scallop \$16.99

8. Seabass \$17.99

9. Calamari \$14.99

10. Red snapper \$14.99

11. Mahi-Mahi \$15.99

13. Lobster \$25.99

14. Tofu \$12.99

Lunch Side Order

1. Chicken (4 pcs) \$6.99

2. Shrimp (4 oz) \$7.99

3. Scallop (2 pcs) \$8.99

4. Noodle \$4.99



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WINES

WHITES

House Wines (Chardonnay / Cabernet / Merlot / Pinot Grigio)	\$7.99	\$26.99
Harken Chardonnay	\$9.99	\$35.99
La Crema Chardonnay	\$15.50	\$57.99
Ruffino Pinot Grigio	\$8.99	\$31.99
Ecco Domani Pinot Grigio	\$13.99	\$48.99
Villa Maria Sauvignon Blanc	\$8.99	\$31.99
Kim Crawford Sauvignon Blanc	\$14.99	\$52.99
Seven Daughters Moscato	\$10.99	\$40.99
Kung Fu Girl Riesling	\$9.99	\$35.99
La Marca Prosecco	\$12.99	
Choya Umesu Plum Wine	\$12.99	
Meiomi Rose	\$12.99	

REDS

Dreaming Tree Cabernet	\$9.99	\$35.50
Joel Gott Cabernet	\$14.99	\$53.00
Drumheller Merlot	\$9.99	\$36.99
Sea-glass Pinot Noir	\$10.99	\$39.99
Meiomi Pinot Noir	\$15.99	\$57.00
Apothic Red Blend	\$15.50	\$57.00
Austin Hope Cabernet		\$155
Caymus Cabernet		\$175
J. Lohr Cabernet		\$41.50
Bodega Norton Malbec	\$13.99	\$49.99

SAKE

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Gekkeikan House Hot or Cold Sake	\$9.99	\$13.99
Gekkeikan House Flavored Hot or Cold Sake	\$11.50	\$14.99
Apple, Mango, Strawberry, Peach, Watermelon, Pomegranate, Raspberry		
Gekkeikan Horin 300ml		\$28.99
Mild fruity aroma with cantaloupe, honeydew and honeysuckle, with a medium, cream body. Finishes long and smooth, with a hint of pear.		
Gekkeikan Nigori (L)		\$17.99
Unfiltered junmai-shu sweet with a creamy medium body, hints of honey and tropical fruit with a long finish.		
Gekkeikan Haiku 300ml		\$17.99
MIO Sparkling Sake 300ml		\$15.99
Refreshing fruity and unique sweet aroma		
Sho ChiKu Bai Nigori 375ml		\$13.99
Unfiltered and is the sweetest of all types of sake.		
Tyku Coconut 300ml		\$22.00
Silky texture rich and creamy coconut taste with subtle hints of vanilla. Gluten Free		
Tyku Cucumber 330ml		\$22.00
Delicate, light and refreshing with the crisp flavor of fresh cucumber and a smooth finish. Gluten Free		

Hanna Flavored Sake	\$9.99(S) / \$14.99 (L) / \$31.49(B)
White Peach / Fuji Apple / Lychee	
Wakatake "Onikoroshi" Junmai Daiginjo (L)	\$24.99
It is a clear Junmai Daiginjo with a delicate aroma of ripe fruits, velvety texture, and finishes on a sharp, crisp note.	
Masumi "Karakuchi Kiippon" (L)	\$22.99
Subtle astringency and a fragrance reminiscent of young Fuji apples. A superbly balanced dry sake.	
Ichinokura Taru "Ace Brewery" (L)	\$22.99
This is how sake used to taste way back in the day with a blend of Japanese cedar and apple blossoms with a faint hint of tropical citrus, it's very subtle start despite with robust nose and is filled with a savory middle-mouth of dried apples and overripe pears, it changes flavors as the fluid warms in the mouth.	
Yuki Nigori Strawberry (L)	\$14.99
Unfiltered rich strawberry notes and a hint of cream transform into vibrant fresh fruity taste.	
Yogurt Soju (L)	\$13.99

COCKTAILS \$9.99

Ultimate Margarita (rocks or frozen)
Tequila, triple sec, sweet and sour, margarita mix, fresh lime juice
Try: strawberry, mango, raspberry, pomegranate, spicy mango or pineapple
Ruby Sparkler
Deep Eddy grapefruit, elderflower liqueur, fresh lime juice with champagne on top
Mojito
Muddled mint with fresh lime juice, rum, sweet and sour, simple syrup, topped with sprite
Try: strawberry, mango, pomegranate.
Old Fashioned
Jack Daniel, dash of syrup, orange bitter with muddled cherry and orange.
Hawaiian Punch
Coconut vodka, grenadine, fresh lime juice, apple pucker, sour apple syrup, pineapple juice, passion-fruit and peach purée.

Lava Flow (Frozen)
Rum, pina colada mix blended with strawberry purée.
Bellini
Champagne, peach purée and orange juice.
Hawaiian Mai Thai
Rum, triple sec, lime, pineapple, orange and cranberry juice with grenadine at the bottom topped with Myers's dark rum.
Pain Killer
Rum, coconut cream, pineapple and orange juice.
Malibu Sunset
Coconut rum, orange and pineapple juice with grenadine at the bottom.
Citrus Mule \$10.99
Vodka, ginger beer, triple sec, fresh lime juice, lemon and grapefruit juice.

Colleyville Mule \$10.99
Jack Daniel, orange juice, fresh orange and ginger beer
Moscow Mule
Vodka, fresh lime juice, simple syrup and ginger beer
Rumchata Colada
Rumchata, rum, pina colada mix, coconut cream and pineapple juice topped with cinnamon powder
Bloody Mary
Vodka, fresh lime juice, Bloody Mary mix, Worcestershire, bitter, tobacco, salt and pepper with BM salt on the rim
Cucumber Crush
Muddled cucumber with cucumber vodka, sweet and sour, simple syrup, lemon and orange juice.
Tropical Sunset
Coconut rum, pomegranate liqueur, blood orange liqueur and cranberry juice

MARTINIS \$9.99

Tropical Breeze
Hypnotic, coconut rum & pineapple juice.
Lucky Lychee
Vodka, sohu lychee liqueur, lychee syrup and juice.
Fuji Apple
Vodka, absolute apple juice, apple pucker and syrup.
Raspberry Lemon Drop
Deep Eddy Lemon vodka, lemon juice, raspberry liqueur and syrup with sugar on the rim.

Coconut Tini
Coconut rum, coconut cream, pina colada mix and pineapple juice with toasted coconut flakes on the rim.
Pomegranate Tini
Pomegranate vodka, rose lime juice, pomegranate liqueur and syrup with sugar on the rim.
Peach Bliss
Deep Eddy Peach vodka, peach schnapps, pineapple and orange juice.
Apple Crisp
Jack Daniel, apple pucker, cranberry and fresh lime Juice.

Deep Blue Sea
Vodka, blue curacao, sweet and sour and pineapple juice.
Chocolate Tini
Vanilla vodka, cream de cacao dark, Godiva liqueur, half and half with shaved chocolate on top.
Spicy Mango
Vodka, triple sec, mango purée, with tajin and chamoy in the glass.



KASAI
Hibachi Sushi & Bar

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.