



CLASSIC GROUP MENU \$59

Party of Ten Guests and Above, Price per Person + Tax & 20% Gratuity

SOUP / SALAD

Seafood Bisque
Scallop & shrimp, mozzarella toast

Miso Soup
Tofu, seaweed and shitake mushroom

Avocado Salad
Mesclun, romaine heart frisée, endive& radicchio.
cherry tomatoes, carrot & red radish. avocado fan
yuzu wasabi vinaigrette

Kani Salad
Kanikama, cucumber & tobiko. spicy aioli

APPETIZER

King Salmon Belly
Cucumber, guacamole yuzu sauce

Yellowtail Jalapeño
Yuzu truffle soy vinaigrette

Spicy Tuna Gyoza
Lightly fried with tuna, guacamole
sweet chili emulsion

Crab Cake
Sweet chili aioli, frisée salad

Chicken Edive Wraps
Onion, red pepper, tempura flakes
Belgian endive, miso chili sauce

Gyoza
(pork or vegetable)
pan-fried or steamed, sweet soy vinaigrette

ENTRÉE

Salmon
Grilled asparagus, whipped potato, charred lemon
herb marinated tomato compote. brown butter sauce

Parmesan Crusted Chicken Breast
Whipped potato & roasted broccolini.
truffle mushroom cream sauce

Rib Eye Steak
whipped potato, roasted broccolini
port wine yakiniku reduction

Sushi & Special Roll
4pcs assorted sushi & 1 today's special roll

Chef's Sushi & Sashimi
today's fish selection of seasonal varieties
8pcs sushi & 8pcs sashimi

Chirashi
chef's selection of sashimi & vegetable
beautifully arranged over seasoned sushi rice

DESSERT

Basque Cheesecake
Strawberry compote, chantilly cream

Tempura Ice Cream
Lightly fried ice cream wrapped with butter pound loaf
cake. chantilly cream

Mochi Ice Cream 3PCS
Green tea, vanilla, strawberry or chocolate



PREMIUM GROUP MENU \$69

Party of Ten Guests and Above, Price per Person + Tax & 20% Gratuity

SOUP / SALAD

Seafood Hot & Sour Soup
Seared scallop, shrimp, lobster & crab ravioli
aromatic soy dashi broth with chili & lemon

Lobster Bisque
Lobster bisque with lobster meat, shrimp &
scallop toasted mozzarella bread

Avocado & Crab Meat Salad
Lightly fried avocado cup, yuzu soy marinated
lump crab meat

Grilled Chicken Salad
Mesclun, romaine heart frisée, endive& radicchio.
cherry tomatoes, carrot & red radish. avocado fan
grilled chicken breast dice. sesame vinaigrette

APPETIZER

Bluefin Tuna Tartare
Ginger oil, dash soy sauce, avocado, potato crumbs,
shallot, crème fraiche. crispy tortilla

Crispy Rice Sushi
Spicy tuna, jalapeno slice, spicy aioli

Lobster Nori
Lobster, avocado, mango on wasabi nori crisp

Short Rib
24 hours braised with whipped potato
galbi glaze. zucchini & carrot

Miso Sea bass
Baked with spinach salad. sesame dressing

Grilled Spanish Octopus
Fingerling potato, shishito chimichurri
nikiri shoyu, black sesame ponzu

ENTRÉE

Lobster & Shrimp
Lemon butter poached shrimp & broiled half lobster
with sweet corn, fingerling potato & sugar snap peas

Chilean Sea Bass
Roasted Brussels sprouts with parmesan
shimeji mushroom, tomato compote.
XO seafood sauce

Filet Mignon Cubes
Seared filet mignon cubes with market vegetables
pommes pailles (crispy potato straws)

2 Special Rolls
1 today's special roll & crispy tricolor roll

Chef's Sushi & Sashimi
Today's fish selection of seasonal varieties
8pcs sushi & 8pcs sashimi

Chirashi
Chef's selection of sashimi & vegetable
beautifully arranged over seasoned sushi rice

DESSERT

Warm Chocolate Lava Cake
Molten chocolate cake with vanilla ice cream

Crème Brûlée
Madagascar bourbon vanilla bean crème brulee,
mixed berries

Basque Cheesecake
Strawberry compote, chantilly cream



KASHI COCKTAIL PARTY

Per Person + Tax & 20% Gratuity, Minimum 25 Peoples, For 2 Hours

OPEN BAR PACKAGE

Beer & Wine 30

House Liquor 40

Premium Branded Liquor 50

HORS D' OEUVRE

\$25 PER PERSON (Average 2 appetizers per person)
Choose 5 different appetizers or classic sushi rolls

+\$5 TO A PERSON For adding 1 app. or 1 regular roll

+\$20 TO A PERSON
For adding hot trays (3 protein & 1 side) & 2 signature rolls

APPETIZER

Crispy Risotto Balls
Char-Grilled Filet Mignon Skewer
Spring Roll Apricot Marmalade
Rock Shrimp
Crispy Calamari Sweet Thai Chili
Pan Fried Gyoza Pork or Vegetable
Coconut & Macadamia Crusted Shrimp
Shrimp Cocktail Horseradish, cocktail sauce
Charred Salmon Skewer
Salmon Tartlet
Tuna Tartlet
Spicy Tuna Gyoza with Guacamole

HOT TRAYS

Teriyaki or Hibachi
Choice of chicken, steak or shrimp
Filet Mignon Cubes
Fried Rice or Udon
Vegetable & egg, chicken, shrimp or beef

CLASSIC ROLLS

Tuna / Salmon	Philadelphia
Yellowtail	California
Salmon Avocado	Peanut Avocado
Spicy Crunchy Salmon	Vegetable
Seared Tuna Scallion	Boston
Spicy Tuna / Spicy Crab	Avocado Cucumber
Eel Avocado	Shrimp Avocado

SIGNATURE ROLLS

American Dream
Rock shrimp tempura inside, topped with spicy
lobster & kani, spicy creamy sauce

Angry Dragon
Shrimp tempura, avocado inside, topped
with spicy kani, orange edamame sauce

Sex on the Beach
Shrimp tempura, spicy tuna inside, soy nori wrap,
topped with salmon, tuna, and avocado, spicy aka sauce

Salmon Atami Roll
Spicy salmon, avocado, and mango inside,
topped with sliced salmon, Thai mango salsa

Takayama
Spicy crunchy tuna, avocado jalapeño inside,
soy nori wrap, topped with black pepper tuna

Spicy Tropical
Spicy salmon & spicy lobster inside spicy tuna
on top, served w. spicy paprika sauce

Fire Dragon
Spicy crunchy tuna and jalapeño inside, fresh water eel,
avocado and crunch on top, served with spicy wasabi aioli

Volcano
Tuna, salmon, yellowtail, cucumber topped with tuna,
salmon, served with Sriracha and spicy kabayaki aioli

Menu items may contain or come into contact with wheat, eggs, nuts and milk.
Consuming raw or undercooked seafood may increase your risk of foodborne illness.
Please inform your server of any allergies before ordering

CATERING MENU - SUSHI

PERFECT FOR VARIOUS EVENTS

SMALL PLATTER

(Serves 5 to 6)

S1. \$80 (\$90 Value)
12 classic sushi rolls

S2. \$110 (\$143 Value)
9 classic sushi rolls &
15 pcs assorted sushi

S3. \$130 (\$159 Value)
6 classic sushi rolls &
12 pcs assorted sushi
& 3 signature rolls

MEDIUM PLATTER

(Serves 7 to 10)

M1. \$130 (\$158 Value)
21 classic sushi rolls

M2. \$170 (\$218 Value)
15 classic sushi rolls &
21 pcs assorted sushi

M3. \$190 (\$233 Value)
9 classic sushi rolls &
15 pcs assorted sushi
& 5 signature rolls

LARGE PLATTER

(Serves 11 to 15)

L1. \$185 (\$225 Value)
30 classic sushi rolls

L2. \$245 (\$308 Value)
21 classic sushi rolls &
30 pcs assorted sushi

L3. \$275 (\$350 Value)
18 classic sushi rolls &
18 pcs assorted sushi
& 7 signature rolls

CLASSIC ROLLS

RAW

Tuna Roll
Spicy Tuna Roll
Tuna Avocado Roll
Tuna Cucumber Roll
Pepper Tuna Scallion
Salmon Roll
Spicy Salmon Roll
Salmon Avocado Roll
Salmon Cucumber Roll
Yellowtail Scallion Roll
Yellowtail Jalapeno Roll

COOKED

California Roll
Philadelphia Roll
Boston Roll
Shrimp Avocado roll
Shrimp Cucumber Roll
Spicy Crab Roll

VEGETABLE

AAC
Sweet Potato Roll
Avocao / Cucumber Roll
Avocado & Cucumber
Peanut Avocado



SIGNATURE ROLLS

✧ American Dream
Angry Dragon
✧ Sex on the Beach
✧ Fire Dragon
Paradise
✧ Cracked Lobster
✧ Takayama
✧ Lobster Rainbow
Salmon Atami
✧ Spicy Tropical

CATERING MENU - KITCHEN

PERFECT FOR VARIOUS EVENTS

Elevate Your Gathering with our Delicious Party Trays - Fresh, Flavorful, and Perfect for Sharing!

FROM THE KITCHEN

Feel free to inquire about any dish not listed. We will cater to your needs and budget!

Salad Platters

Presented in Round Trays

Seaweed Salad \$35
Shredded green seaweed,
seasoned with sesame and sweet rice wine

Kashi Salad \$40
Garden salad with our ginger dressing

Kani Salad \$39
Shredded crabmeat, cucumber, tobiko, spicy mayo

Hot Entree Platters

Presented in Aluminum Half Trays

Teriyaki (\$141 Value) \$115
Choice of: chicken, shrimp, salmon or steak with
steamed seasonal vegetables

Hibachi (\$148 Value) \$115
Choice of: chicken, shrimp, salmon or filet
mignon with sauteed seasonal vegetables

Filet Mignon Steak Cubes (\$189 Value) \$150
Caramelized seared filet mignon cubes with
market vegetable

Japanese Fried Rice (\$70 Value) \$60
Choice of: egg & vegetables, chicken, shrimp or steak

Stir-Fry Udon Noodles (\$80 Value) \$70
Choice of: egg & vegetables, chicken, shrimp or steak



Appetizer Platters

Presented in Round or Aluminum Half Trays

Edamame \$35
Steamed Japanese soybeans, sprinkled w. sea salt

Japanese Spring Rolls \$35
(15 pcs) Crispy fried with spicy mango sauce

Shrimp Shumai \$35
(30 pcs) Fried shrimp dumplings with dipping sauce

Gyoza (Pork or Veg) \$35
(30 pcs) Pan-fried dumplings with dipping sauce

Rock Shrimp Tempura \$60
(30 pcs) Spicy aioli

Crispy Calamari \$60
Fried calamari, champagne mango salsa

Duck Wrap \$70
(30pcs) Roasted duck, Singapore flatbread, avocado,
balsamic glaze

Spicy Tuna Gyoza \$80
(30pcs) Lightly fried with tuna, guacamole sweet chili aioli

Crispy Rice of Tuna \$65
(30pcs) Spicy tuna, spicy aioli

AKA Salmon Wrap \$70
(30pcs) With spicy kani

Crispy Risotto Balls \$50
(40pcs) Citrus aioli

CATERING & GROUP MENU

impress your guests with custom platters

PERFECT FOR VARIOUS EVENTS

Corporate Events | Meetings | Office Lunch | Dinners
Wedding | Holiday & Social Events | Celebrations | Birthdays

We will Cater to Your Needs and Budgets!



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