



Since 2012, our modern Japanese restaurant has been a destination for bold flavors, innovative sushi, and an unforgettable dining experience in the neighborhood of Rockville Centre, NY.

Set in a sleek, neon-lit space with a buzzing bar scene, we offer a dynamic menu featuring inventive sushi rolls, sizzling hibachi tables, and a variety of authentic Japanese cuisine. From expertly crafted sashimi to flavorful teriyaki and an extensive sake selection, every dish is designed to excite the senses. Whether you're here for a lively night out or a refined culinary journey, our vibrant atmosphere and creative approach to Japanese dining promise something special for everyone.



DAILY SPECIALS

- **MONDAY**
Pre-Fixe Set Menu \$35
- **TUESDAY**
Any 2 Signature Rolls for \$32
(For Dine in Only)
- **WEDNESDAY**
Wine Down 30% OFF
- **THURSDAY**
Ladies Night
Happy Hour Priced Drinks All Night for Ladies
Beginning at 5pm (at bar area only)

Become a member of the Kashi Rewards App to enjoy MORE exclusive offers and promotions. Type 'Kashi Sushi' into the App Store or Google Play or scan the QR code below!



KASHI APP AVAILABLE
IN APP STORE AND GOOGLE PLAY

* For Kashi Rewards Members Only

LUNCH SPECIALS

Mon - Sat 12 Noon - 3PM
Served with Miso Soup or Ginger Salad

LUNCH ROLL SPECIALS

ANY 2 ROLLS \$12 / ANY 3 ROLLS \$16

- | | | |
|-----------------------------|------------------------|---------------------|
| 🐟 Tuna Roll | 🐟 Spicy Crab Roll | Peanut Avocado Roll |
| 🐟 Tuna Avocado Roll | 🐟 Philadelphia Roll | California Roll |
| 🐟 Salmon Roll | 🐟 Tuna Avocado Roll | Vegetable Roll |
| 🐟 Salmon Avocado Roll | Sweet Potato Temp Roll | AAC Roll |
| 🐟 Seared Tuna Scallion Roll | Shrimp Avocado Roll | Avocado Roll |
| 🐟 Spicy Tuna Roll | | |

SUSHI BAR LUNCH

Sushi Lunch 16

6 pcs chef's selected sushi with California roll

Sashimi Lunch 18

8 pcs chef's selected sashimi

Sushi & Sashimi Lunch 19

6 pcs chef's selected sashimi, 3 pcs sushi & 1 tuna roll

Poke Bowl 18

Choice of tuna OR salmon, with avocado, seaweed salad, and oshinko

HIBACHI LUNCH

Hibachi Lunch includes: Mushroom Soup or House Salad
1pc hibachi shrimp (cooked with your entree meat), hibachi vegetables, steamed white rice. \$2 extra for hibachi fried rice / noodles

Chicken 16 Filet Mignon 19

Angus Steak 17 Shrimp 16

Vegetable (No shrimp appetizer included) 13

Combination Hibachi Lunch 22

Choice of Any Two - Chicken / Angus Steak / Shrimp
(Filet Mignon +\$2)

CLASSIC LUNCH

Chicken Teriyaki 15 Shrimp Tempura 15

Shrimp Teriyaki 16 Angus Steak Teriyaki 17

Salmon Teriyaki 16 Hibachi Noodle 16

Choice of Chicken / Shrimp

KITCHEN BENTO 19

Create Your Own Lunch Box
Pick One from Each Category

Soup / Salad

Miso Soup / Mushroom Soup / Ginger Salad
Seaweed Salad

Appetizer

Baby Back Ribs, Crispy Calamari,
Rock Shrimp Tempura

Side Dish

Pork Gyoza, Shrimp Shumai, Edamame

Teriyaki Entree

Chicken / Shrimp / Steak / Salmon

SUSHI BAR BENTO 20

Create Your Own Lunch Box
Pick One from Each Category

Soup / Salad

Miso Soup / Mushroom Soup / Ginger Salad
Seaweed Salad

Appetizer

Spicy Tuna Gyoza, Aka Salmon,
Spicy Tuna w. Chips, Kani Crunch

Special Roll

American Dream Roll, Lobster Rainbow Roll,
Spicy Tropical Roll, Sex on the Beach Roll

Type of Sushi

Salmon / Yellowtail / Shrimp / Tuna

RED WINE

	Glass	Bottle
Robert Mondavi Private Selection Cabernet Sauvignon • California	11	36
Kenwood Six Ridges Cabernet Sauvignon • Alexander Valley	13	45
Knotty Vines Pinot Noir • California	11	36
Max Reserva Pinot Noir • Aconcagua Valley Chile	12	42
Maggio Merlot • California	10	34
Estimulo Malbec • Argentina	11	36
Rodney Strong Label Red Blend	12	42
Peppoli Red Blend • Italy	16	58

WHITE WINE

	Glass	Bottle
Charles Smith Kung Fu Girl Riesling • Washington State	10	34
Robert Mondavi Private Selection 100% Chardonnay • California	10	34
Mezzacorona Pinot Grigio • Italy	11	36
Santa Margherita Pinot Grigio • Italy	-	60
Prophecy Sauvignon Blanc • New Zealand	11	36
Hampton Water Rose • France	12	42
Ginsen Plum Wine	10	34

SPARKLING

	Glass	Bottle
Mionetto Prosecco Brut Non-Vintage Sparkling Wine • Italy	12	42
Charles Le Bel 1818 Champagne Brut • France	-	90



SIGNATURE COCKTAILS

Threesome 15

Coconut rum, Hypnotiq, X-Rated, topped with lime soda

Kyoto Peach Tea 14

Bourbon, peach schnapps, fresh lemon juice, iced tea

Sakura Breeze Martini 14

Mango rum, Joto sake, pineapple juice, grenadine, tajin rim

Sweet Poison 15

Titos vodka, midori, pineapple juice topped with lemon lime soda

Pink Kiss 14

Pineapple rum, peach schnapps, pineapple juice, cranberry juice with sparkling sake

Coconut Margarita 14

1800 coconut tequila, orange liqueur, lime juice, lemon sour

Voodoo Juice 14

Coconut rum, pineapple rum, banana rum, citrus rum, cranberry juice and pineapple juice

Tokyo Go-Go 15

Suntory toki whisky, starlino vermouth garnished with cherry

Geisha's Treat 14

Roku gin, elderflower, lychee puree topped with club soda

Scorpion Bowl 22

Vodka, gin, rum, triple sec, pineapple juice, cranberry juice, orange juice

JAPANESE SAKE

Hot Sake 10oz carafe 10

Lucky Dog Sake Juice Box 180ml • Soft & Light 10

Shirakawago Awanigori 500ml • Semi-sweet & Rice Sparkling Sake 50

Yuki no Tench Snow Angel 180ml • Unfiltered Nigori Junmai 15

Ozeki 375ml • Unfiltered Nigori Junmai • Sweet & Rich, Milky Refreshing 12

“Zen” Tokubetsu Junmai 300ml • Sweet, Medium & Rich 28

Black & Gold 750ml • Light & Smooth 35

Atago no Matsu “Tokubetsu Honjozo” 720ml • Rich & Dry 45

Bunraku Junmai 300ml • Rich & Lush, with Flavor of Ripe Melon 32

Kurosawa “Gibrei” Junmai Daiginjo 300ml • Rich & Dry 40

Sesshu Otokoyama Junmai Daiginjo 300ml • Structured & Dry 40

BEER

Budlight 6 Blue Moon 6

Corona 6 Goose IPA 6

Stella 7 Sapporo 12oz 7

Heineken 6 Sapporo 22oz 11



SPECIAL HOT APPETIZERS

Short Ribs	16	Chicken Lettuce Wraps	15
Slow braised Angus beef short ribs with Japanese BBQ sauce		With onion, jicama, beans, red pepper, tempura flakes, miso kasha chili sauce and romaine lettuce	
Petite Filet Mignon	17	Slow Cooked Baby Back Ribs	15
Mashed potato and asparagus, wasabi butter sauce		Tamarind chili glazed pork ribs on the bone	
Crab Cake	16	Wasabi Sea Scallops	18
Lump Maryland blue crab, mustard, shallots and sweet mayo		Grilled scallops, topped with mushrooms, over mashed potatoes and asparagus with wasabi yuzu miso black pepper sauce	
Kashi Duck Bun (2pcs)	14	Champagne Sea Bass	17
With shredded ginger and scallions in hoisin sauce		Sea bass marinated in sake, mirin and white miso	
Rock Shrimp Tempura	14	Hot Roasted Edamame	9
Crispy shrimp tempura tossed in spicy mayo		Roasted edamame with chives and sesame seeds, chili garlic mayo	

SPECIAL COLD APPETIZERS

 Yellowtail Jalapeno	16	 Kumamoto Oysters (6pcs)	24
Ponzu, wasabi aioli		Champagne mango salsa, ponzu & cocktail sauce	
 Kashi Tartare	23 / 18 / 17 / 16	Duck Wrap	16
Choice of: Toro / Tuna / Yellowtail / Salmon		Roasted duck, Singapore flatbread, spring mix, avocado, balsamic drizzle	
 Carpaccio	28 / 16 / 15	 Salmon Asian Pear	17
Choice of: Kobe Beef / Pepper Tuna / Salmon		Wild king salmon sashimi wrapped with Asian pear in yuzu olive oil	
 Crispy Rice	16	 Spicy Tuna Gyoza	15
Choice of Spicy: Tuna / Salmon / Yellowtail		Crispy tuna gyoza, guacamole, Thai mango chili aioli	
 Truffle Toro (Seasonal)	18	 Tuna Pizza	17
Topped with capers & almonds		Tuna, guacamole, jalapeno, spicy mayo, wasabi mayo, eel sauce, microgreens	
 Yuzu Baby Yellowtail	18		
Yuzu kosho, tomato, parmesan cheese			
 Madai Coconut Ceviche <i>new</i>	18		
Japanese red snapper, coconut, mango with fried plantains			

SALAD & SOUP

Seaweed Salad	8	Kani Salad	10
Seasoned to perfection with sesame and sweet rice wine		Shredded kani, cucumber and tobiko, spicy mayo	
Roasted Duck Salad	16	Miso Soup	4
Boneless roasted duck, spring mix, walnuts and fried leeks, lime hoisin dressing			
Avocado Salad	11	Lemongrass Hot & Sour Soup	12
Mixed greens & lettuce, avocado ginger dressing		Shrimp, scallops and fish cake	
Ginger Salad	7	Lobster & Seafood Bisque	18
Garden salad with our ginger dressing		Shrimp, lobster & scallops, garlic mozzarella bread	
		 Ichiban Salad <i>new</i>	18
		Choice of yellowtail, tuna, salmon or salmon skin	

HARMONY OF FLAVORS BY KASHI

Discover a fusion of bold flavors and textures,
perfectly balancing hot and cold creations.
Each bite is crafted to delight your senses
and elevate your dining experience.

SALMON CARPACCIO



ICHIBAN SALAD



YELLOWTAIL
JALAPENO



CRISPY RICE



SALMON
ASIAN PEAR



NORI TACOS (2PCS EACH) *new*

🐟 Toro Caviar	17
🐟 Shisho Squid	9
🐟 Salmon Ikura	11
🐟 Uni Caviar	18
🐟 Spicy Crunchy Tuna	8
Eel Cucumber	9
Shiitake Mushroom	9
Wagyu w. Truffle Salt	18
🐟 Yellowtail Avocado Yuzu	9

Salmon Ikura



Uni Caviar



SUSHI / SASHIMI A LA CARTE

🐟 Fatty Tuna <i>Toro</i>	10	🐟 Salmon Roe <i>Ikura</i>	6
🐟 Blue Fin Tuna <i>Maguro</i>	5	🐟 Flying Fish Roe <i>Tobiko</i>	5
🐟 Salmon <i>Sake</i>	4	🐟 Japanese Red Snapper <i>Madai</i>	6
🐟 King Salmon	6	🐟 Sea Scallop <i>Hotate</i>	6
🐟 Yellowtail <i>Hamachi</i>	4	🐟 Bronzini <i>Buronzu</i>	4
🐟 Baby Yellowtail	6	🐟 Fluke <i>Hirame</i>	4
🐟 Sweet Shrimp <i>Ama Ebi</i>	7	Eel <i>Unagi</i>	5
Jumbo Shrimp <i>Ebi</i>	4	Egg <i>Tamago</i>	3
🐟 Red Clam <i>Hokkigai</i>	4	Octopus <i>Tako</i>	4
🐟 California Uni	11	🐟 Squid <i>Mongo Ika</i>	4
Wagyu Beef	11	Crab Stick <i>Kani</i>	3

🐟 Contains raw or uncooked food products. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of food-borne illness.

Please inform our staff, chef or manager if you have any food allergies.

A NEW SUSHI EXPERIENCE

Experience the artistry of our creative nori tacos, where fresh, high-quality ingredients meet bold and imaginative flavors.

Our sushi and sashimi selection highlights the purity of fresh fish, expertly sliced to bring out its natural sweetness and texture.



EXQUISITE SASHIMI, ARTFULLY PRESENTED


Indulge in our Sushi Bar Entrées, where the freshest sashimi is expertly sliced and artfully presented. Each plate showcases the natural beauty and flavor of premium seafood, served with precision and elegance for a truly refined dining experience.




CLASSIC ROLLS

Spider Roll	13	 Tuna / Salmon / Yellowtail Roll	7
Shrimp Tempura Roll	9	 Seared Pepper Tuna Jalapeno	7
Salmon Skin Roll	7	 Yellowtail Scallion	7
California Roll	7	 Yellowtail Jalapeno	8
Eel Avocado / Cucumber	8	 Spicy Tuna / Salmon Roll	8
Shrimp Avocado / Cucumber	7	 Spicy Yellowtail	8
 Toro Roll	16	 Spicy Crunchy Sea Scallop	10
 Alaska Roll	8	AAC / Avocado Cucumber	7
 Boston Roll	8	Vegetable Roll	7
 Philadelphia Roll	8	Peanut Avocado Roll	7
 Tuna / Salmon Avocado	8	Sweet Potato Tempura Roll	7

SUSHI BAR ENTREES

 Kashi Sushi / Sashimi	31 34
10 pieces of chef's selected sushi and tuna roll OR 24 pieces of chef's selected sashimi	
 Tricolor Sushi	32
3 pieces each of salmon, tuna and yellowtail, with spicy crunchy salmon roll	
 Tricolor Sashimi	35
6 pieces each tuna, salmon and yellowtail sashimi	
 Sushi & Sashimi for One	36
5 pieces chef's selected sushi, 15 pieces chef's selected sashimi and spicy tuna roll	
 Sushi & Sashimi for Two	64
10 pieces chef's selected sushi, 21 pieces sashimi, godzilla roll and tuna roll	
 Tuna / Salmon Lover <i>new</i>	39 35
4 pieces tuna or salmon sushi, 9 pieces tuna or salmon sashimi, 1 tuna or salmon roll	
 Osaka Chirashi	35
15 pieces sashimi, oshinko, kani, shrimp, sushi egg	
Unagi Don <i>new</i>	28
Grilled freshwater eel glazed with a rich, savory-sweet sauce, and Japanese daikon	

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INSPIRED FLAVORS, PERFECTLY ROLLED

Each roll is a harmony of textures and tastes, featuring bold combinations, house-made sauces, and artistic presentation for an unforgettable sushi experience.

AMERICAN DREAM ROLL



FANTASTIC ROLL



SUNRISE ROLL



GOOD FOR YOU ROLL



KASHI SIGNATURE ROLLS

- | | |
|--|--|
| 🐟 Mount Fuji Roll 19 | 🐟 Sex on the Beach Roll 19 |
| Black pepper tuna & asparagus inside, topped with tuna, salmon, yellowtail, eel and tobiko, honey wasabi & eel sauce | Shrimp tempura, spicy tuna inside, soy nori wrap, topped with salmon, tuna and avocado, eel sauce and spicy mayo |
| 🐟 Billionaire's Roll 20 | 🐟 Volcano Roll 18 |
| Spicy toro and avocado inside, topped with tuna and crispy onions | Tuna, salmon, yellowtail, cucumber topped with tuna, salmon, served with sriracha and spicy kabayaki aioli |
| 🐟 Yokozuna Roll 20 | 🐟 Valentine Roll 19 |
| Spicy yellowtail and avocado inside, topped with seared scallops | Spicy crunchy tuna, avocado and mango inside, soy paper sealed with tuna and topped with chili sauce |
| Crazy Cat's Eye Roll 20 | 🐟 Fire Dragon Roll 18 |
| Fried roll with white fish, asparagus, crab meat, eel inside, seaweed outside, eel sauce, miso sauce & spicy mayo | Spicy crunchy tuna and jalapeno inside, fresh water eel, avocado and crunch on top, served with spicy mayo and eel sauce |
| American Dream Roll 19 | Salmon Atami Roll 18 |
| Rock shrimp tempura inside, topped with spicy lobster, kani, and chef's signature sauce | Spicy salmon, avocado and mango inside, topped with sliced salmon and Thai mango salsa |
| 🐟 Lobster Rainbow Roll 19 | Fantastic Roll 24 |
| Spicy lobster and kani inside, topped with tuna, salmon and avocado, miso sauce | Spicy red crab, seaweed salad and avocado inside, topped with seared kobe beef and rock shrimp sauce |
| Angry Dragon Roll 19 | 🐟 Sunrise Roll <i>new</i> 22 |
| Shrimp tempura, avocado inside, spicy kani, ginger miso and eel sauce | King salmon and avocado inside, topped with spicy toro and wasabi sesame |
| 🐟 Takayama Roll 19 | 🐟 Naruto Style Rolls 17 |
| Spicy crunchy tuna and jalapeno inside, soy nori wrap, topped with seared pepper tuna and avocado | Wrapped with thinly sliced cucumber, no rice Choice of: |
| 🐟 Starry Night Roll <i>new</i> 19 | <ul style="list-style-type: none"> • Kani Avocado • Tricolor (rainbow) • Tuna Avocado • Tuna Cucumber • Salmon Avocado • Salmon Cucumber • Yellowtail Jalapeno • Yellowtail Scallion |
| Spicy yellowtail, seaweed inside topped with seared miso king salmon, micro greens | <ul style="list-style-type: none"> • Spicy Tuna / Spicy Crab • Spicy Salmon • Spicy Yellowtail • Spicy Sea Scallop • Shrimp Avocado • Shrimp Cucumber • Eel Avocado • Eel Cucumber |
| Good For You Roll <i>new</i> 19 | |
| Spicy crab and avocado inside, topped with lobster salad, mango sauce and peanuts | |

KITCHEN ENTREES

- | | |
|---|---|
| Thai Basil Chicken 26 | Surf & Turf MP |
| Wok sauteed chicken, onions, peppers, snap peas, asparagus and fresh basil leaves, with sweet chili basil sauce | Grilled beef tenderloin and lobster, crispy mashed potatoes, port wine au jus reduction |
| King of the Sea MP | Chilean XO Sea Bass 34 |
| Grilled lobster, jumbo shrimp, scallops, onions, seasonal vegetables and lemon garlic butter | Grilled Chilean sea bass and fish cake, savory seafood dressing |
| Beef Tenderloin 34 | |
| Grilled tenderloin with crispy potato and port wine tobanayaki sauce on the side | |

EXPERIENCE THE SIZZLE OF HIBACHI

Enjoy the thrill of live cooking at our hibachi tables, where skilled chefs grill premium meats, seafood, and veggies right before your eyes. A perfect mix of entertainment and bold flavors—come for the show, stay for the taste!



HIBACHI ENTREES

Entrees include: Mushroom Soup, Green Salad, 2 pcs Shrimp Appetizer (Cooked with Entree), Hibachi Vegetables, and Steamed White Rice. Additional \$3 for Fried Rice or Hibachi Noodles.

COMBINATION DINNERS

Select Any Two Items 31

Choice of Chicken / Shrimp / Salmon / Scallops / Angus Steak

Land & Sea 49

Filet Mignon, Shrimp, Scallops and Maine Lobster Tail

Ocean's Treasure 42

Shrimp, Scallops and Maine Lobster Tail

Maine Lobster Tail & One Item 35

Choice of Chicken / Shrimp / Salmon / Angus Steak / Scallops

Filet Mignon & One Item 34

Choice of Chicken / Shrimp / Scallops / Angus Steak / Salmon

Filet Mignon & Lobster Tail 39

SINGLE ITEM DINNERS

Angus Steak 29

Filet Mignon 32

Chicken 24

Scallops 28

Shrimp 25

Salmon 25

Vegetable (No Shrimp Appetizer) 18

CHILDREN'S MEALS

For Guests 12 or Under - Includes: Mushroom Soup, Green Salad, 1pc Shrimp Appetizer (Cooked with Entree), Hibachi Vegetables and Steamed White Rice

Angus Steak 18

Filet Mignon 22

Chicken 16

Shrimp 16

Vegetable (No Shrimp Appetizer) 13

Chicken Tenders 17

Served with French fries

CLASSIC TERIYAKI / TEMPURA ENTREES

Chicken & Veggies Teriyaki 24

Shrimp & Veggies Teriyaki 25

Salmon & Veggies Teriyaki 25

Steak & Veggies Teriyaki 29

Vegetable Teriyaki 18

Chicken & Veggies Tempura 21

Shrimp & Veggies Tempura 23

SIDE ORDERS

Gyoza Pork or Vegetable 8

Spring Roll Vegetable 8

Shrimp Shumai 7

Edamame 7

Mashed Potatoes Plain or Crispy 9

Vegetables Steamed or Sauteed 10

Shishito Peppers 14

Pineapple Chicken Fried Rice 16

Pineapple Shrimp Fried Rice 16

Classic Fried Rice 15

Chicken, shrimp, steak, vegetable

Sauteed Japanese Udon 16

Shrimp, steak, chicken or vegetable, mixed seafood \$3 extra

DESSERTS

SAVE ROOM FOR SWEET MOMENTS

Indulge in the perfect sweet ending to your meal with our handcrafted desserts. From rich, creamy cheesecakes to delicate, refreshing treats inspired by seasonal flavors, each dessert is made with love and a touch of creativity. Save room—you won't want to miss this final bite.

FRIED OREOS 10

Battered and deep fried oreos, served with vanilla ice cream



NEW YORK STYLE CHEESECAKE 10



CHOCOLATE CAKE 10



MOCHI ICE CREAM 6

Choice of Vanilla, Strawberry, Green Tea or Red Bean



GOURMET ICE CREAM 6

Choice of Vanilla, Chocolate or Green Tea



FRIED ICE CREAM 10

Vanilla ice cream surrounded by butter pound cake and tempura flash-fried. A tradition in Japanese restaurants, served with or without loud birthday singing!

NEVER ENOUGH ON DESSERTS