



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



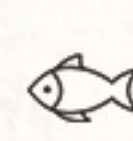
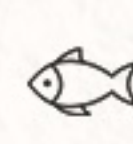
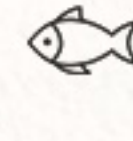
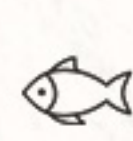
* For Kashi Rewards Members Only

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
-  Tuna Avocado Roll
-  Salmon Roll
-  Salmon Avocado Roll
-  Seared Tuna Scallion Roll
-  Spicy Tuna Roll
-  Spicy Crab Roll
-  Philadelphia Roll
-  Tuna Avocado Roll
- Sweet Potato Temp Roll
- Shrimp Avocado Roll
- Peanut Avocado Roll
- California Roll
- Vegetable Roll
- AAC Roll
- Avocado 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 20

NEW CREATION, MUST TRY!
Pick One from Each Catagory

Soup / Salad

Seafood Bisque, Kashi Salad

Appetizer

Chicken Lettuce Wrap, Rock Shrimp,
Baby Back Ribs, Crispy Calamari, Risotto Ball

Entree

Thai Basil Chicken, Baked Salmon,
Filet Mignon Cubes, Teriyaki (Steak / Shrimp /
Chicken / Salmon)

Side Dish

Corn Ribs, Mashed Potato, Fingerling Potato,
Shumai, Gyoza, Edamame

SUSHI BAR BENTO 20

Create Your Own Lunch Box
Pick One from Each Catagory

Soup / Salad

Seafood Bisque, Kashi 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	12	36
Kenwood Six Ridges Cabernet Sauvignon • Alexander Valley	13	45
Carmel Road Pinot Noir • Monterey County	11	36
Max Reserva Pinot Noir • Aconcagua Valley Chile	12	42
Maggio Merlot • California	10	34
Vive 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	11	34
Robert Mondavi Private Selection 100% Chardonnay • California	11	34
Mezzacorona Pinot Grigio • Italy	12	36
Santa Margherita Pinot Grigio • Italy	-	60
Prophecy Sauvignon Blanc • New Zealand	11	36
Hampton Water Rose • France	12	42
Koshu 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	Coconut Margarita	14	1800 coconut tequila, orange liqueur, lime juice, lemon sour
Kyoto Peach Tea	14	Bourbon, peach schnapps, fresh lemon juice, iced tea	Voodoo Juice	14	Coconut rum, pineapple rum, banana rum, citrus rum, cranberry juice and pineapple juce
Sakura Breeze Martini	14	Mango rum, Joto sake, pineapple juice, grenadine, tajin rim	Tokyo Go-Go	15	Suntory toki whisky, starlino vermouth garnished with cherry
Sweet Poison	15	Titos vodka, midori, pineapple juice topped with lemon lime soda	Geisha’s Treat	14	Roku gin, elderflower, lychee puree topped with club soda
Pink Kiss	14	Pineapple rum, peach schnapps, pineapple juice, cranberry juice with sparkling sake	Scorpion Bowl	22	Vodka, gin, rum, triple sec, pineapple juice, cranberry juice, orange juice

JAPANESE SAKE

Hot Sake	10oz carafe		11
Lucky Dog Sake Juice Box	180ml • Soft & Light		10
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	12





SLOW COOK
BABY BACK RIB

WASABI
SCALLOPS



SALAD & SOUP

Seaweed Salad 8

Seasoned to perfection with sesame and sweet rice wine

Roasted Duck Salad 16

Boneless roasted duck, spring mix, walnuts and fried leeks, lime hoisin dressing

Kashi Salad *new* 10

Mesclun, romaine heart, frisee, cherry tomatoes, radicchio, pineapple ginger dressing
- Add avocado +\$4

Kani Salad 10

Shredded kani, cucumber and tobiko, spicy mayo

Miso Soup 4

Seafood Hot & Sour Soup *new* 12

Shrimp, scallop, white fish

Seafood Bisque 15

Lobster bisque with shrimp, scallop, toasted mozzarella bread

Ichiban Salad 18

Choice of yellowtail, tuna, salmon or salmon skin

SPECIAL HOT APPETIZERS

Gyoza *Pork / Vegetable* 8

Sweet soy vinaigrette

Spring Roll 8

Yuzu lime dip

Shrimp Shumai 7

Sweet soy vinaigrette

Edamame 7

-Steamed with sea salt
-Spicy chili sauce, togarashi crunch +\$2

Baby Back Ribs 15

Tamarind chili glazed pork ribs on the bone

Wasabi Scallops *new* 18

Grilled scallops, topped with mushrooms, over mashed potato and asparagus with wasabi yuzu miso black pepper sauce

Crab Cake 16

-Sweet chili aioli, frisee salad

Rock Shrimp Tempura 14

Spicy aioli

Popcorn Chicken 13

Chicken Lettuce Wraps 15

Onion, pineapple, red pepper, tempura flakes, iceberg, miso chili sauce

Petite Filet Mignon *new* 18

Truffle wasabi butter, asparagus, whipped potato

Baked Miso Sea Bass 17

Baked with spinach salad, sesame dressing

Kashi Duck Bun (2pcs) *new* 14

Cucumber and scallion hoisin sauce

Braised Short Rib 17

Slow braised Angus beef short ribs with Japanese BBQ sauce

SPECIAL COLD APPETIZERS

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



YELLOWTAIL
JALAPENO



ICHIBAN SALAD



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.

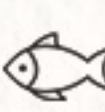
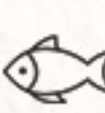
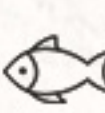
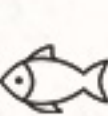
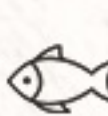
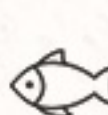


EXQUISITE SASHIMI, ARTFULLY PRESENTED

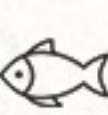
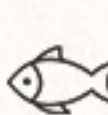
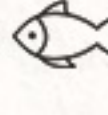
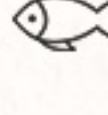
Indulge in our Sushi Bar Entrées, where the freshest sashimi is expertly sliced and artfully presented. Each plate showcases the natural beauty and flavor of premium seafood, served with precision and elegance for a truly refined dining experience.



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



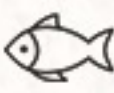
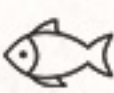
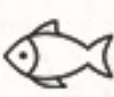
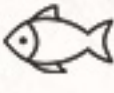
SUNRISE ROLL



GOOD FOR YOU ROLL



KASHI SIGNATURE ROLLS

 Mount Fuji Roll 20	 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 20
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
 Sunrise Roll <i>new</i> 23	 Fire Dragon Roll 19
King salmon and avocado inside, topped with spicy toro and wasabi sesame	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 19
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 20	Fantastic Roll 25
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	 Naruto Style Rolls 17
 Takayama Roll 19	Wrapped with thinly sliced cucumber, no rice Choice of:
Spicy crunchy tuna and jalapeno inside, soy nori wrap, topped with seared pepper tuna and avocado	<ul style="list-style-type: none">• Kani Avocado• Tricolor (rainbow)• Tuna Avocado• Tuna Cucumber• Salmon Avocado• Salmon Cucumber• Yellowtail Jalapeno• Yellowtail Scallion• 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> 20	
Spicy crab and avocado inside, topped with lobster salad, mango sauce and peanuts	

KITCHEN ENTREES

Lobster & Shrimp <i>new</i> 36	Surf & Turf 38
Broiled lobster tail & shrimp with sweet corn, fingerling potato & sugar snap peas. Lemon butter sauce	Broiled lobster tail & filet mignon, wilted garlic spinach, fingerling potato, port wine reduction & lemon butter sauce
Filet Mignon Cubes <i>new</i> 36	Chilean XO Sea Bass 36
Seared filet mignon cubes with seasonal vegetable, aromatic soy garlic sauce	Charred brussels sprouts with parmesan, sautéed mushroom, tomato compote XO seafood sauce
Thai Basil Chicken 26	Salmon <i>new</i> 32
Wok sauteed chicken with market vegetable & Thai basil leaves, sweet chili Thai sauce	Grilled asparagus, whipped potato, charred lemon, herb & garlic brown butter sauce

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	32	Maine Lobster Tail & One Item	36
Choice of Chicken / Shrimp / Salmon / Scallops / Angus Steak		Choice of Chicken / Shrimp / Salmon / Angus Steak / Scallops	
Land & Sea	49	Filet Mignon & One Item	36
Filet Mignon, Shrimp, Scallops and Maine Lobster Tail		Choice of Chicken / Shrimp / Scallops / Angus Steak / Salmon	
Ocean’s Treasure	42	Filet Mignon & Lobster Tail	40
Shrimp, Scallops and Maine Lobster Tail			

SINGLE ITEM DINNERS

Angus Steak	29	Shrimp	26
Filet Mignon	32	Salmon	26
Chicken	25	Vegetable (No Shrimp Appetizer)	18
Scallops	28		

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	Shrimp	16
Filet Mignon	22	Vegetable (No Shrimp Appetizer)	13
Chicken	16	Chicken Tenders	17
		Served with French fries	

CLASSIC TERIYAKI / TEMPURA ENTREES

Chicken & Veggies Teriyaki	25	Vegetable Teriyaki	18
Shrimp & Veggies Teriyaki	26	Chicken & Veggies Tempura	21
Salmon & Veggies Teriyaki	26	Shrimp & Veggies Tempura	23
Steak & Veggies Teriyaki	29		

SIDE ORDERS

Mashed Potatoes Plain or Crispy	9	Risotto Ball	10
Crispy Brussels Sprouts	10	Classic Fried Rice	15
Grilled Asparagus	10	Chicken, shrimp, steak, vegetable	
Pineapple Chicken Fried Rice	16	Sauteed Japanese Udon	16
Pineapple Shrimp Fried Rice	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



CHOCOLATE CAKE 10



NEW YORK STYLE
CHEESECAKE 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