

KASAI
LIMITED MENU

IN JAPANESE, KASAI MEANS FIRE, TEPPAN MEANS AN IRON PLATE OR STEEL SHEET, AND YAKI MEANS TO STIR-FRY. TEPPANYAKI IS STIR-FRIED MEAT, SEAFOOD AND VEGETABLES COOKED AND EATEN OFF A LARGE, TABLETOP GRILL. IT IS A MOUTH-WATERING FORM OF CUISINE. THE FIRE: THE FOOD: THE SHOW. AT KASAI TEPPANYAKI DINING OUR MASTER CHEFS PREPARE YOUR ENTIRE MEAL IN FRONT OF YOU. IT'S AN AMAZING EXPERIENCE THAT IS EXCITING, AND FULL OF FLAVOR AND FLAIR.

ALL COMBOS INCLUDE

MISO, appetizers, FRIED RICE, SEASONAL VEGETABLES, dessert.

Gold level Brant Lake Wagyu, grown slowly, grain fed, free from added hormones, Alberta style "KOBE" beef.

UPGRADE: Wagyu filet mignon for \$40



TERIYAKI CHICKEN

\$41

2 Boneless tender Chicken Breast basted in Kasai Signature Teriyaki Sauce.

TIPPAN SHRIMP

\$45

12 jumbo Tiger Prawn tasted in housemade Garlic Butter and Lemon.

FILET MIGNON

\$62

8 oz Filet Mignon flambéed with Whiskey.

SEAFOOD COMBO

\$65

8 oz lobster tail & Scallop, All Prepared in Housemade Garlic Butter and Lemon.

STEAK & LOBSTER

\$88

Lobster Tail Basted with Sake, in housemade Garlic Butter and Lemon, Served with Filet Mignon

KASAI TO THE DISTRICT

\$130

8 oz Wagyu filet mignon flambéed with Whiskey, Half Lobster Tail, Scallops, Tiger Prawns basted with Housemade Garlic Butter and Lemon.



MAKI SUSHI ROLL

CALIFORNIA ROLL - \$5

Imitation crab, cucumber, avocado, Japanese mayo.

EBI ROLL - \$6

Tiger prawn tempura, cucumber, Japanese mayo.

YAM ROLL - \$5

Yarn tempura, Japanese mayo.

B.C. ROLL - \$5

Grilled salmon skin, cucumber, unagi sauce.

SALMON/SPICY SALMON ROLL - \$6

Salmon, sriracha, Japanese mayo, cucumber, microgreens.

TUNA/SPICY TUNA ROLL - \$6

Tuna, sriracha, Japanese mayo, cucumber, microgreens

CHOPPED SCALLOP OR

SPICY CHOPPED SCALLOP ROLL - \$8

Chopped scallop, sriracha, Japanese mayo, cucumber, microgreens.

SMOKED SALMON ROLL - \$8

Smoked salmon, asparagus, avocado, microgreens

PHILADELPHIA ROLL - \$7

Smoked salmon, cream cheese, cucumber, avocado, unagi sauce

BEEF/CHICKEN TERIYAKI ROLL - \$6

Grilled beef or chicken, cucumber, topped with house teriyaki sauce.

UNAGI ROLL - \$8

BBQ fresh water eel, cucumber, microgreens.

VEGGIE ROLL - \$6

Asparagus, cucumber, avocado, wasabi mayo sauce. (OP)

KASAI NOODLE SOUP

'N' WONTONS SOUP - \$12

6 wonton, seasoned vegetables without noodles, served with housemade chicken broth

'R' WONTONS SOUP - \$14

6 wonton, seasoned vegetables, egg noodles, served with housemade chicken broth

'K' WONTONS SOUP - \$16

2 pcs prawn, 2 pcs B.B.P., 2 pcs squid, 3 pcs wonton, and seasoned vegetables, egg noodles served with housemade chicken broth

KASAI LUNCH SPECIAL - \$16

All Kasai Lunch Specials include Miso, appies, salad, dessert, steamed white rice or yakisoba noodles and main of your choice: Chicken/Beef/Salmon

ABURI OSHI SUSHI

Hand pressed and topped with signature sauce, our chef's use torches and searing techniques to change the sushi's flavour to create something new and exciting. Avant - Garde sushi experience

SABA OSHI SUSHI - \$14

Pressed sushi rice, cured mackerel and smoked salmon, topped with grated ginger, green onions and shiso leaf

EBI OSHI SUSHI - \$13

Pressed sushi rice with house cured prawns, Kasai ume sauce topped with lime zest

SALMON OSHI SUSHI - \$13

Pressed sushi rice, wild sockeye salmon, Kasai ume Sauce, topped with thin slice of jalapeno to kick up the heat

KASAI SPECIALTY ROLL

KASAI ROLL - \$16

Dungeness crab meat, avocado, cucumber, rolled in tobiko then gently seared and topped with unagi sauce and Kasai spicy mayo.

RED DRAGON ROLL - \$15

Chopped amaebi prawn mixed with red tobiko and Japanese mayo, papaya, wrapped with ahi tuna, topped with microgreens, Kasai ume sauce.

GREEN DRAGON ROLL - \$16

Dungeness crab meat, cucumber, wrapped with avocado, topped with tobiko, microgreen, spicy mayo, honey mustard sake sauce.

FILET MIGNON ROLL - \$16

Grilled sweet onion, sweet bell pepper, asparagus, wrapped with Canadian AAA tenderloin beef, flame seared, topped with microgreens, reduced teriyaki sauce.

RAPTURE ROLL - \$14

Tiger prawn tempura, cucumber, avocado, wrapped with sockeye salmon, topped with microgreens, red tobiko, unagi sauce, and Kasai spicy mayo.

FANTASTIC ROLL - \$14

Sockeye salmon, papaya, cream cheese, wrapped in avocado, honey mustard sake sauce.

CRUNCH & MUNCH ROLL - \$14

Tiger prawns tempura, cucumber, avocado, microgreens, wrapped in unagi, topped with unagi house sauce and microgreens.

TROPICAL ROLL(VG) - \$14

Papaya, avocado, cucumber, cream cheese, wrapped in mango, topped with honey mustard sake sauce, spicy mayo.

RAINBOW ROLL - \$14

Tiger prawn tempura, cucumber, avocado, wrapped in sockeye salmon, pink salmon, ahi tuna, albacore tuna, hamachi, and avocado. Topped with Kasai ume sauce and microgreens.

SPIDER ROLL - \$13

Soft shell crab tempura, imitation crab, cucumber, microgreens, red tobiko.

KASAI GOLDEN ROLL - \$13

Sockeye Salmon, sweet onion tempura, then deep fried. Topped with microgreens, red tobiko, reduced teriyaki sauce, spicy mayo sauce.

DYNAMITE ROLL - \$12

2 Tiger prawn tempura, cucumber, tamago, imitation crab, microgreens.

GARDEN ROLL(VG) - \$13

Asparagus tempura, steamed carrot, cucumber, wrapped with avocado and drizzled with wasabi mayo sauce.

GOLDEN DRAGON ROLL - \$13

Chicken tempura, avocado, wrapped with spicy tuna, topped with tempura flakes and microgreens, spicy mayo and unagi sauce.

NIGIRI & SASHIMI

NIGIRI PLATTER [8 PCS] [\$28]

SASHIMI PLATTER [8 PCS] [\$21]

Chef's choice or Choose any 8 pc from: Albacore, Wild Sockeye, Sweet Prawn, Yellowtail, Ahi Tuna, Scallop, Tuna Belly, BCQ Fresh Water Eel, Flying Fish Roe, Salmon Roe, Octopus, Steamed Prawn, Sweet Omelette, Mackerel

*All of our nigiri are topped with varied multigreens and house soy sauce for flavour and presentation. Please advise us if you have a food allergy.



APPIES

MANGO PRAWN (SPC) - \$12

Lightly battered Jumbo black tiger prawns fried crispy and tossed in a sweet mango sauce.

TUNA TATAKI MANGO SALSA - \$14

Fresh carved tuna steak pan seared KASAI style. Finished with a micro greens, tobiko and house made mango salsa (diced avocado, red onions, parsley, mango, and ponzu).

TAKO MANGO SALSA - \$14

Thinly sliced tako, topped with house mango yuzu salsa, finished with microgreens and redtobiko.

KASAI GYOZA (6pc) \$12

Hand-folded gyozas bursting with mixed vegetable, prawn and pork. Grilled and seasoned perfection served with house yuzu ponzu & Nanami Togarashi

BEEF SASHIMI - 512

Tender AAA Canadian Sirloin beef seared, sliced thin, and served over grated daikon and microgreen with our famous KASAI Yuzu ponzu.

BEEF ASPARAGUS - 59

Tender beef slice wrapped around asparagus. Grilled to perfection. Finished with a light teriyaki drizzle and toasted sesame seeds.

EDAMAME - \$6

Perfectly steamed soy beans tossed in sea salt.

SAUTEED TOFU (VG) - 59

Crispy tofu sauteed with sweet bell pepper, sweet onions, and jalapenos. Served with our house made vegan sauce and garnished with green onions.

YAKITORI (2) - 59

Chicken thighs skewered with green onion root. Flame grilled with the skin on, finished with teriyaki drizzle topped with toasted sesame seeds.

CHICKEN KARAAGE - \$9

Chicken thighs and wings tossed in our house seasoning and fried golden brown. Served with a side of Kasai spicy mayo.

SPINACH GOMA-AE -SB

Quickly boiled spinach with sweet sesame soy.

MISO SOUP - \$5

Green onion, enoki mushroom, tofu, wakame.

TEMPURA

VEGETABLE TEMPURA(12pc) - \$12

Yarn, shiso leaf, aparagus, bell pepper, sweet onion, zucchini, tempura battered, deep fried to perfection served with tempura sauce.

PRAWN TEMPURA(6pc) - 512

Jumbo tiger prawn tempura battered, and deep fried perfectly crispy.

AGEDASHI TOFU - \$8

Crispy tofu, deep fried and topped with grated ginger, bonito flake, green onions, served with tempura sauce.

MAINS

CHICKEN & SUSHI [\$26]

Chicken thigh with skin on marinated in asian five spice grilled to perfection, [crispy skin, juicy inside] with cardamon & tamarind reduction sauce on the side, served with seasoning vegetables and choice of Kasai special roll.

BAKED MISO COD [\$28]

Cod fish marinated with Kyoto style miso, baked in the oven to perfection, then served with seasonal veggies and cauliflower mash.

STEAK & SUSHI [\$47]

8 oz Filet Mignon marinated in housemade sauce, grilled to your liking, served with seasoned vegetables and choice of Kasai special roll.

LOBSTER & SUSHI [\$39]

8oz Pacific lobster tail bathed in sake and garlic butter with a pinch of paprika, baked to perfection, fresh grilled lemon on the side, served with seasoning vegetables and choice of kasai special roll.

DESSERT

ICE CREAM ESS]

Green Tea, Coconut, Mango, Vanilla, White Chocolate Raspberry