

KASAI TEPPANYAKI



Address: 1717 Harvey Ave, Kelowna, BC V1Y 6G3

Call us for reservation at 250-899-9900

Sunday - Thursday 11am - 9pm

Friday - Saturday 11am - 10pm

In Japanese, Kasai means fire, teppan means an iron plate or a steel sheet, and yaki means to stir-fry. Teppanyaki is stir-fried meat, seafood and vegetables cooked and eaten off large, tabletop grills.

It is a mouth-watering form of cuisine.

The Fire...The Food...The Show...at Kasai Teppanyaki!

Our master chefs prepare your entire meal in front of you!!!

Amazing experience, exciting and full of flavour!

KASAI TEPPANYAKI

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

UPGRADE: AAA Tenderloin to Wagyu Tenderloin \$45



TEPPAN SHRIMP \$45

Tiger Prawn Basted in Sake, Garlic Butter, Lemon, Kasai Seafood Sauce.



TEPPAN CHICKEN \$42

Tender Boneless Chicken Breast Basted in Kasai Housemade Garlic Butter.

KASAI TO THE DISTRICT \$145

Wagyu Tenderloin Flame in Whiskey, Lobster Tail, Scallop, Tiger Prawn Bathed in Sake, Housemade Garlic Butter Lemon.



SEAFOOD COMBO \$65

6 oz Lobster, 4 Scallop, 4 Prawn, All Prepared in Housemade Garlic Butter, Lemon.



FILET MIGNON \$62

AAA Tenderloin Steak Flame in Whiskey.



LAVA TOFU \$38

Seasonal Fresh Garden Vegetable, Tofu, Radish, Garlic, Bell Pepper and Green Onions.



STEAK & LOBSTER \$88

6 oz Lobster Tail Basted in Sake, Garlic-Butter, Lemon, Served with Tenderloin Steak Flame in Whiskey.

KASAI TEPPANYAKI

LUNCH MENU

SINCE 2020

OPEN HOURS
SUN - THUR: 11:21
FRI - SAT: 11:22

Enjoy an excellent
moment in Kasai!

APPETIZER

GRILLED SQUID \$18

Whole Yokohama squid prepared on our griddle to infuse a smoky flavour, topped with tobiko and unagi sauce.

BAKED OYSTER \$16

Campbell River Island fresh oyster combined with vegetables and shrimp baked with housemade mayo sauce.

ASSORTED TEMPURA \$24

2 black tiger prawn, 2 imitation crab, 1 soft shell crab, 6 vegetable tempura deep fried perfectly crispy and served with cinnamon tempura sauce.

PRAWN TEMPURA \$12

6 black tiger prawn tempura deep fried perfectly crispy and served with cinnamon tempura sauce.

VEGETABLE TEMPURA (VG) \$14

12 pieces of mixed vegetable tempura deep fried perfectly crispy and served with cinnamon tempura sauce.

SPINACH GOMA-AE (VG) \$9

Boiled spinach infused with sesame seeds and house ponzu and topped with microgreen.

SAUTEED TOFU (VG) \$10

Crispy tofu sauteed with sweet bell pepper, sweet onions, and jalapenos. Served with our housemade vegan sauce and garnished with microgreens.

AGEDASHI TOFU (VG) \$9

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

CHICKEN KARA-AGE \$12

Boneless chicken thigh and chicken wings tossed in our house seasoning and fried golden brown. Served with a side of KASAI spicy mayo.

YAKITORI \$12

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



APPETIZER

SHISO LEAF PRAWNS \$16

Jumbo black tiger prawn beer battered with dry shiso leaf fried crispy topped with bonito flake and house mango and mayo sauce.

TUNA TATAKI \$14

Fresh carved tuna steak pan seared KASAI style. Finished with microgreens, tobiko, and tataki sauce.

UME GRILL SCALLOP \$16

10/20 scallop grill in Kasai garlic butter served with spring mix and Kasai ume sauce.

KASAI GYOZA \$12

Hand-folded gyozas bursting with mixed vegetables, black tiger prawns and pork, grilled and seasoned to perfection, served with house yuzu ponzu.

BEEF SASHIMI \$18

Wagyu sirloin tip lightly seared then sliced thin, and served over grated daikon, microgreen, tobiko, crunchy capers with our famous Kasai yuzu ponzu.

BEEF ASPARAGUS \$9

Wagyu sirloin tip wrapped around asparagus. Grilled to perfection. Finished with a light teriyaki drizzle and toasted sesame seeds.

EDAMAME (VG) \$6

Perfectly steamed soy bean tossed in sea salt.

NIGIRI SASHIMI

FOR EACH PIECE \$4.5, FOR 6 PIECES \$22
No Sashimi for All Vegetables

Bincho [Albacore Tuna]
Sake [Sockeye Salmon]
Hamachi [Yellowtail]
Maguro [Ahi Tuna], Steam Prawn
Sweet Omelete, Atlantic Salmon
Scallop, Toro [Tuna Belly]
Amaebi [Sweet Prawn], Tobiko
Tako [Octopus], Hokki [Surf Clam]
Eggplant (VG), , Asparagus (VG)
King Oyster Mushroom (VG)
Avocado (VG), Tomato (VG)

ABURI OSHI SUSHI

SALMON OSHI SUSHI \$16

Pressed sockeye salmon, shishito pepper, ume sauce.

EBI OSHI SUSHI \$16

Pressed prawn, lime zest, ume sauce.

SABA OSHI SUSHI \$16

Pressed cured mackerel, smoked salmon, scallion, grated ginger, shiso leaf.

MAKI SUSHI

\$4.5/each (It's seaweed outside)

Avocado Roll (VG), Cucumber Roll (VG), Tuna Roll (/Spicy)
Salmon Roll (/Spicy)

\$6/each

California Roll, Ebi Roll, BC Roll, Chicken Roll, Veggie Roll (VG)
Yam Roll (V), Chicken Teriyaki Roll

\$7/each

Spicy Chopped Scallop, Scallop Roll, Smoked Salmon Roll
Unagi Roll, Beef Teriyaki Roll, Philadelphia Roll

KASAI SPECIAL ROLL



KASAI ROLL \$18

Crab meat, avocado, cucumber roll in tobiko lightly flame seared, topped with unagi sauce, spicy mayo and shiso leaf.

CRUNCH & MUNCH ROLL \$16

Prawn tempura, cucumber, microgreens wrapped in flame seared unagi, topped with unagi sauce.

TROPICAL ROLL (V) \$15

Papaya, avocado, cucumber, cream cheese wrapped in mango, topped with honey mustard sauce and microgreens.

GARDEN ROLL (VG) \$15

Asparagus tempura, steamed carrot, cucumber wrapped in avocado, topped with wasabi mayo sake sauce and microgreens.



K A S A I C H E F S P E C I A L

K A S A I F R I E D R I C E \$16

Egg, ginger, garlic and sesame seed fried rice (Add on -chicken - \$5, black tiger shrimp - \$8)

T E P P A N Y A K I S O B A

Stir fry noodle with seasonal vegetable, mushroom and house teriyaki sauce with your choice of protein.

- CHICKEN \$16
- BLACK TIGER PRAWN \$18
- TENDERLOIN BEEF \$18
- LOBSTER \$28
- TENDERLOIN WAGYU BEEF \$36

K A S A I N O O D L E S O U P

Kasai broth cooked with roasted vegetable (carrot, onion, leek, ginger, daikon, garlic), pork and chicken.
Please let us know if there are any allergies and option for spicy with our house-made satay sauce.

- PORK BELLY RAMEN (includes peanuts in the sauce) \$18
- CHICKEN RAMEN \$18
- BEEF RAMEN \$18
- KASAI WONTON \$18
- MISO SOUP \$4.50

K A S A I L U N C H S P E C I A L

All lunch special comes with appetizer, salad, miso soup, rice, and dessert so now all you have to do is pick your main course.

- KATSU-PORK OR CHICKEN \$22
- GRILL BONELESS CHICKEN THIGH \$22

O M E G A S H I

CHEF'S SELECTION OF SUSHI, NIGIRI, SASHIMI AND ABURI OSHI SUSHI.
ALL OMEGASHI COME WITH MISO SOUP AND GELATO ICE-CREAM.

- KASAI - Special Maki Sushi 4pc, Aburi Oshi Sushi 3pc, Nigiri 3pc, 10pcs in total. \$28
- OCEAN - Special Maki Sushi 4pc, Sashimi 4pc, Nigiri 2pc, 10pcs in total. \$28
- GARDEN - Special Maki Sushi 4pc, Vegan Nigiri 6pc, 10pcs in total. \$28

S P E C I A L C O M B O

- MAKI COMBO \$15
California Roll, Ebi Roll, Chicken Roll.
- SPICY COMBO \$18
Spicy Tuna Roll, Spicy Salmon Roll, Spicy Chop Scallop.
- TERIYAKI COMBO \$20
Chicken Teriyaki Roll, Beef Teriyaki Roll (Tenderloin Beef), Salmon Teriyaki Roll (Atlantic Salmon).
- VEGGIE COMBO \$15
Veggie Roll, Yam Roll, Avocado Roll

P A R T Y T R A Y

- COMBO FOR TWO \$32
You can pick 6 types of any maki sushi roll. (48pc)
- COMBO FOR FOUR \$64
You can pick 2 types of any special sushi roll and 6 maki sushi roll. (64pc)
- COMBO FOR SIX \$96
You can pick 3 types of any special sushi roll and 9 maki sushi roll. (96pc)

D E S S E R T

Gelato Ice-Cream
Choice of flavour with fresh fruit, spun sugar garnish,
Whipped cream, cookie flake. (*All Celiac Friendly)

- One Scoop \$9
- Two Scoops \$14
- Green Tea
- Mango
- Coconut
- Vanilla
- Double Chocolate Fudge
- White Chocolate Raspberry
- Lemon Sorbet (Dairy Free)

CAKE OF THE DAY \$16

DINNER MENU

APPETIZER

GRILLED SQUID \$18

Whole Yokohama squid prepared on our griddle to infuse a smoky flavour, topped with tobiko and unagi sauce.

BAKED OYSTER \$16

Oyster combined with vegetables and shrimp baked with housemade mayo sauce.

ASSORTED TEMPURA \$24

2 black tiger prawn, 2 imitation crab, 1 soft shell crab, 6 vegetable tempura deep fried perfectly crispy and served with cinnamon tempura sauce.

PRAWNS TEMPURA \$12

6 black tiger prawn tempura deep fried perfectly crispy and served with cinnamon tempura sauce.

VEGETABLE TEMPURA (VG) \$14

12 pieces of mixed vegetable tempura deep fried perfectly crispy and served with cinnamon tempura sauce.

SPINACH GOMA-AE (VG) \$9

Boiled spinach infused with sesame seeds and house ponzu and topped with microgreen.

SAUTEED TOFU (VG) \$10

Crispy tofu sauteed with sweet onions, and carrots. Served with our housemade vegan sauce and garnished with microgreens.

AGEDASHI TOFU (VG) \$9

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

EDAMAME (VG) \$6

Perfectly steamed soy bean tossed in sea salt.

CHICKEN KARA-AGE \$12

Boneless chicken thigh and chicken wings tossed in our house seasoning and fried golden brown. Served with a side of KASAI spicy mayo.

YAKITORI \$12

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

SHISO LEAF PRAWNS \$16

Jumbo black tiger prawn beer battered with dry shiso leaf fried crispy topped with bonito flake and house mango and mayo sauce.

TUNA TATAKI \$14

Fresh carved tuna steak pan seared KASAI style. Finished with microgreens, tobiko, and tataki sauce.

UME GRILL SCALLOP \$16

10/20 scallop grill in Kasai garlic butter served with spring mix and Kasai ume sauce.

KASAI GYOZA \$12

Hand-folded gyozas bursting with mixed vegetables, black tiger prawns and pork, grilled and seasoned to perfection, served with house yuzu ponzu.

BEEF SASHIMI \$18

Wagyu sirloin tip lightly seared then sliced thin, and served over grated daikon, microgreen, tobiko, crunchy capers with our famous Kasai Yuzu ponzu.

BEEF ASPARAGUS \$9

Wagyu sirloin tip wrapped around asparagus. Grilled to perfection. Finished with a light teriyaki drizzle and toasted sesame seeds.

MAIN

ALL MAINS COME WITH GRILLED SEASON VEGETABLES AND FINGER POTATOES

FIVE SPICE CHICKEN \$24

BAKE MISO GOD \$28

LOBSTER TAIL 12oz \$62

WAGYU SIRLOIN TIP 10oz \$32

STRIPLOIN 10oz \$36

TENDERLOIN 8oz \$42

WAGYU TENDERLOIN 8oz \$90

STEAK & LOBSTER \$86

SIDE ADD ON

Prawn 4pcs \$12

Scallop \$4 each

Grilled Vegetables \$5

Kasai Fried Rice \$8

Teppan Yakisoba \$8

Lobster Tail \$25

Upgrade to Wagyu \$45

KASAI FRIED RICE \$16

Egg, ginger, garlic and sesame seed fried rice (Add on -chicken - \$5, black tiger shrimp - \$8)

TEPPAN YAKISOBA

Stir fry noodle with seasonal vegetable, and house teriyaki sauce with your choice of protein.

CHICKEN \$16

BLACK TIGER PRAWN \$18

TENDERLOIN BEEF \$18

LOBSTER \$28

TENDERLOIN WAGYU BEEF \$36

SIDE

Miso Soup \$4.50

White Rice \$3

Side Vegetables \$6

DESSERT

Gelato Ice-Cream

Choice of flavour with fresh fruit, spun sugar garnish, Whipped cream, cookie flake. [*All Celiac Friendly*]

One Scoop \$9

Two Scoops \$14

Green Tea

Mango

Coconut

Vanilla

Double Chocolate Fudge

White Chocolate Raspberry

Lemon Sorbet [Dairy Free]

CAKE OF THE DAY \$16

Please let your server know if you have any allergies

KASAI SUSHI KASAI SPECIALTY ROLL

ABURI OSHI SUSHI

Pressed sushi 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 \$16

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

Ebi Oshi Sushi \$16

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

Salmon Oshi Sushi \$16

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

Wagyu Oshi Sushi \$18

Pressed sushi, gold wagyu beef, spicy ume mayo.

Avocado Oshi Sushi \$16

Pressed sushi, ume mayo, avocado.

NIGIRI

FOR EACH PIECE \$4.50, FOR 6 PIECES \$22

Bincho [Albacore Tuna], Sake [Sockeye Salmon]
Hamachi [Yellowtail]
Maguro [Ahi Tuna], Steam Prawn
Tobiko, Sweet Omelete
Atlantic Salmon, Scallop
Toro [Tuna Belly], Amaebi [Sweet Prawn]
Tako [Octopus], Hokki [Surf Clam]

Eggplant (VG), King Oyster Mushroom (VG)
Avocado (VG), Tomato (VG), Asparagus (VG)

SASHIMI COMBO

OCEAN A \$22

4pcs Sockeye
4pcs Albacore

OCEAN B \$32

4pcs Yellow Tail
4pcs Ahi
4pcs Albacore

OCEAN C \$34

4pcs Ahi
4pcs Amaebi
4pcs Scallop

ASSORTED SASHIMI \$68

3pcs Sockeye
3pcs Ahi
3pcs Albacore
3pcs Yellow Tail
2pcs Scallop
3pcs Amaebi

Kasai Roll \$18

Dungeness crab meat, avocado, cucumber, rolled in tobiko then lightly flame seared, unagi sauce, spicy mayo sauce and shiso leaf.

Red Dragon Roll \$18

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

Green Dragon Roll \$18

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

Filet Mignon Roll \$18

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

Rapture Roll \$16

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

Fantastic Roll \$15

Sockeye salmon, papaya, cream cheese, wrapped with avocado, honey mustard sake sauce and tobiko on top.

Crunch & Munch Roll \$16

Tiger prawn tempura, cucumber, microgreen, wrapped with unagi, topped with house unagi sauce.

Tropical Roll (V) \$15

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

Rainbow Roll \$16

Tiger prawn tempura, cucumber, wrapped with sockeye salmon, ahi tuna, yellow tail, Atlantic salmon, and avocado, topped with microgreens and Kasai ume sauce.

Spider Roll \$14

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

Kasai Golden Roll \$16

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

Golden Dragon Roll \$16

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

Garden Roll (VG) \$15

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

MAKI SUSHI

\$4.5/each (It's seaweed outside)

Avocado Roll (VG), Cucumber Roll (VG), Tuna Roll (/Spicy), Salmon Roll (/Spicy)

\$6/each

California Roll, Ebi Roll, BC Roll, Chicken Roll,
Veggie Roll (VG), Yam Roll (V), Chicken Teriyaki Roll

\$7/each

Spicy Chopped Scallop, Chopped Scallop, Smoked Salmon Roll

Unagi Roll, Beef Teriyaki Roll, Philadelphia Roll

Please let your server know if you have any allergies