

KASAMOTO

LUNCH

TO BEGIN

NATSU SLAW

mango, papaya, toasted nuts
& ginger citrus vinaigrette

- or -

SHRIMP TEMPURA ROLL

ebi, cucumber, avocado
tobiko & baby romaine

- or -

CRISPY TOFU

chili sesame oil, braised gobo
scallion & sweet soy

ENTRÉE

WAGYU FRIED RICE

soy butter, crispy shallot & chives

- or -

YAKI UDON

teriyaki, scallion & nori

- or -

CHICKEN KATSU

panko chicken, spicy greens, okonomiyaki

DESSERT

MATCHA CHEESECAKE

- or -

MOCHI

- or -

FRUIT & SORBET

 = plant-based

- \$33 per person -

KASAMOTO

DINNER

TO BEGIN

NATSU SLAW

mango, papaya, toasted nuts
& ginger citrus vinaigrette

- or -

9 PIECE MOSAIC SUSHI

akami, ora king salmon
ebi, kanpachi & madai

- or -

HIRAMASA LETTUCE WRAP

butter lettuce, crispy potatoes, kewpie lime
lime & pickled fresno pepper

ENTRÉE

UME PORK BELLY

plum, sake & sesame

- or -

MISO MURU KAI

shiro miso & butter

- or -

YAKI UDON

teriyaki, scallion & nori

DESSERT

MATCHA CHEESECAKE

- or -

MOCHI

- or -

FRUIT & SORBET

 = plant-based

- \$53 per person -