

Omakase • 679 SEK

Omakase translates from Japanese to “I leave it in your hands.” It means you and your party entrust the chef to create a carefully curated tasting menu based on the best seasonal ingredients.

Sushi Moriawase Chef’s selection of nigiri/maki	
Tuna “Tartar” Coconut, jalapeño, nashi pear, kohlrabi, almond	
Crispy Rice Spicy Tuna Chili mayo, jalapeño, spring onion	
Lobster Taco Red onion, furikake, trout roe, coriander cress	
Shrimp Tempura Chili mayo, candied walnuts, spring onion	
Grilled Beef Miso mayo, timut glaze, togarashi	
Japanese Kimchi Shiso, cabbage	
Chef’s Choice of Dessert	



Add
Pork Bao

+69

Omakase Veg • 679 SEK

Sushi Moriawase Chef’s selection of nigiri/maki	
Black Radish “Tartar” Finger lime, coconut, jalapeño, lemongrass, lime leaf, nashi pear, almond	
Crispy Rice Edamame & Truffle Pickled silver onion, shaved truffle, chives	
Avokado Taco Yuzu aioli, red onion, furikake, coriander cress	
Tempura Cauliflower Chili mayo, candied walnuts, spring onion	
Grilled Oyster Slicing Miso mayo, timut glaze, togarashi	
Japanese Kimchi Shiso, cabbage	
Chef’s Choice of Dessert	

Add
Portobello Bao

+69

Izakaya

Edamame Jalapeño oil, garlic salt, Kasai salt	79
Wagyu Japanese Milk Bread Oyster butter sauce, vendace roe, pickled plum	199
Gammel Knas Japanese Milk Bread Vendace roe, pickled plum	159
Tuna “Tartar” Coconut, jalapeño, kohlrabi, nashi pear, almond	159
Black Radish “Tartar” Finger lime, coconut, jalapeño, lemongrass, lime leaf, nashi pear, almond	159
Shrimp Tempura Chili mayo, candied walnuts, spring onion	149
Tempura Cauliflower Chili mayo, candied walnuts, spring onion	139
Crispy Rice Spicy Tuna (3pcs) Chili mayo, jalapeño, spring onion	149
Crispy Rice Edamame & Truffle (3pcs) Pickled silver onion, shaved truffle, chives	139
Lobster Taco (2pcs) Red onion, furikake, trout roe, coriander cress	169
Avocado Taco (2pcs) Yuzu aioli, red onion, furikake, coriander cress	159
Pork Bao (2pcs) Chili bean, red onion, coriander cress	159
Portobello Bao (2pcs) Teriyaki, chili mayo, red onion, furikake	159
Hamachi Tataki Ponzu, wasabi crunch, spring onion, Marcona almond	179
Entrecôte Tataki Teriyaki, miso mayo, carrot, cucumber	179
Portobello Tataki Ponzu, wasabi crunch, Marcona almond	159
Softshell Crab Oyster butter sauce, ponzu-pickled cucumber, silver onion	169

Snacks Collection

• 1295 SEK

8 Crispy Rice

8 Shrimp Tempura

4 Pork Bao

4 Lobster Taco



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Robata

Grilled Beef Miso mayo, timut glaze, togarashi	289
Grilled Oyster Slicing Miso mayo, timut glaze, togarashi	249
Yaki Iberico (2pcs) Coriander dressing	139
Yaki Tori (2pcs) Chicken, spring onion, teriyaki	129
Yaki Entrecôte (2pcs) Kimchi, daikon	139
Yaki Pulpo (2pcs) Coriander dressing	139
Yaki Portobello (2pcs) Teriyaki	109



Robata Collection

• 1195 SEK

4 Yaki Iberico

4 Yaki Tori

4 Yaki Entrecôte

4 Yaki Pulpo

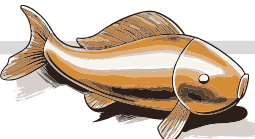
Sides

Tokyo Fries Chili mayo, furikake, bonito	95
Japanese Kimchi Shiso, cabbage	45
Rice Browned butter, Marcona almonds	55
Chili Mayo	25



Allergies? Please speak to your server.

Sushi & Sashimi

Sushi Moriawase Chef’s selection - 9 / 12 pieces	269/329
Sashimi Moriawase Chef’s selection - 9 / 12 pieces	269/329
	
MAKI	5 pcs/10 pcs
Crispy Shrimp Tempura Roll Chili mayo, tobiko roe, chives, spicy tempura	279
Surf ‘n’ Turf Tempura Roll Tempura shrimp, cucumber, grilled beef, chili mayo	309
Spicy Tuna Roll Haricots verts, avocado, chili mayo, hot sauce, caramelized ginger	289
California Roll Lobster ear, lobster mayo, avocado, kimchi	319
Crispy Salmon Roll Potato chips, caramelized onion, yuzu aioli	159/259
Mushroom Roll Grilled portobello, garlic, teriyaki, miso, parmesan	159/239

From the sushibar

Coconut Oyster (1pcs) Jalapeño oil, coriander cress, lime zest	39
Nigiri Ask our staff about today’s selection of fish	

Sushi Collection

• 1295 SEK

Chef’s selection of sushi

16 Nigiri

16 Maki

16 Sashimi

Dessert & Dessert Wine

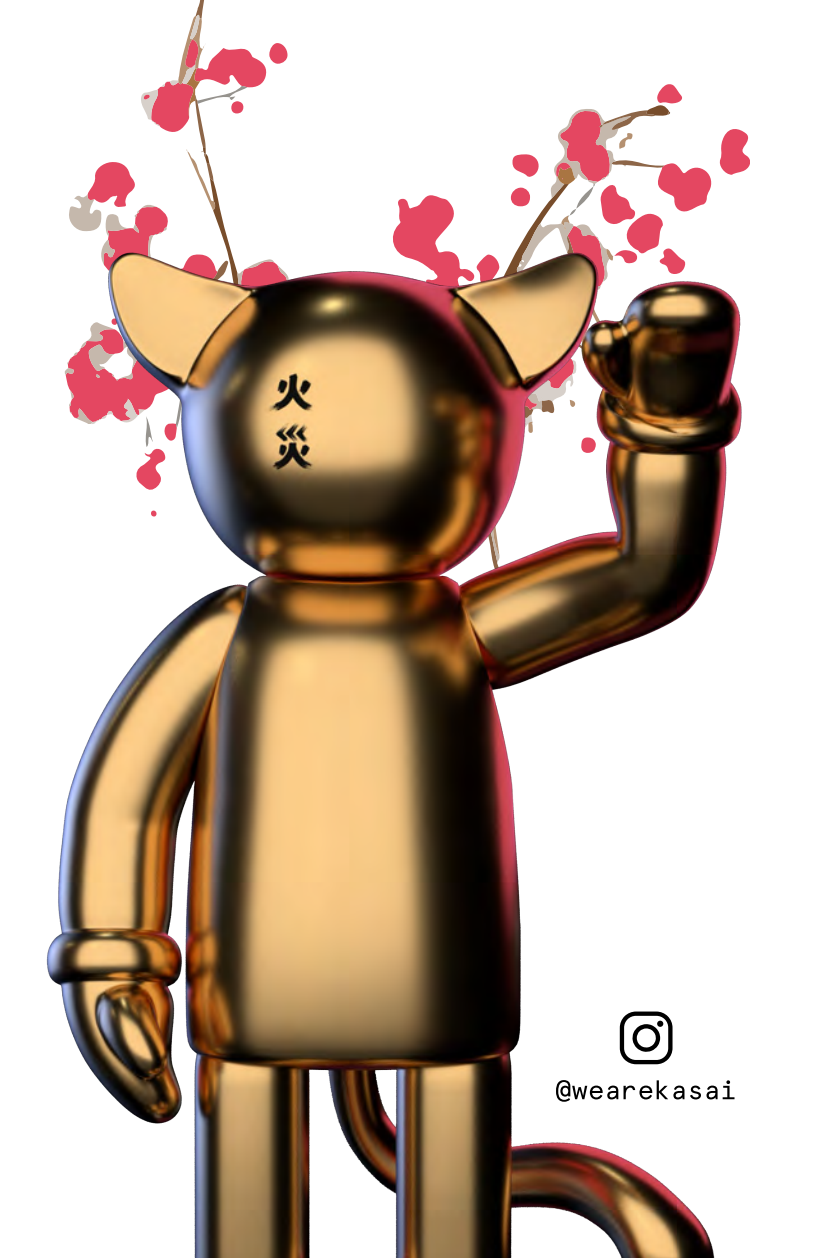
Chocolate Dome Vanilla ice cream, caramelized hazelnuts, miso crunch	169
Mochis Chef’s selection - 1 or 3 pieces	49/119
Sorbet / Ice Cream	59
DESSERT WINE	GLASS/BOTTLE
2004 Château de Suronde G.C. France, Vouvray, Chenin Blanc	195/1095
20 Years Graham’s Tawny Port	175/1175

The History of Sake

Sake has a history dating back to 200-300 BC, when women chewed rice during religious rituals to initiate fermentation through saliva. In the 7th century, more advanced brewing techniques were developed - many of which are still used today. Sake is brewed using only rice, yeast, and water, and the final result depends on factors such as rice variety and degree of polishing.

Sake

Shichiken Sparkling Sake Dry, medium-bodied	595 (36cl)
Tomio Iwai, Junmai Ginjo Dry with a rich and crisp character	100/895 (6/72cl)
Green Ninki, Organic, Junmai Ginjo Refreshing with a well-balanced sweetness and dryness	90/825 (6/72cl)
Amabuki Ginnokurenai Rose Junmai Shu Slightly sweet and fruity with a sharp dry finish	105/925 (6/72cl)
Kurotombo Kimoto Junmai Medium-dry	75/950 (6/72cl)
Amabuki Kimoto Junmai Daiginjo Omachi Medium-dry, umami-rich with high acidity	80/1075 (6/72cl)
Masuizumi Kijoshu Sweet sake	135/1245 (6/50cl)
Ninki-Ichi Yuzu Sake Sweet yuzu sake	95/675 (6/50cl)



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Wine

SPARKLING	GLAS/FLASKA
Codorniu Ecologica Brut Spain, Cava	135/795
Moet & Chandon Brut France, Champagne	175/950
Veuve Clicquot Brut France, Champagne	195/1195
WHITE	GLAS/FLASKA
Cantina Zacagnini Italy	135/595
2022 The Grape Collective Germany, Rheingau, Riesling	155/745
2023 Domaine Louise Moreau France, Chablis, Chardonnay	175/850
2023 Cloudy Bay New Zealand, Sauvignon Blanc	175/850
2021 Loimer Austria, Wachau, Grüner Veltliner	180/895
2022 Pflüger Germany, Pfalz, Riesling	170/795
2022 Seghesio USA, Napa valley, Chardonnay	190/945
RED	GLAS/FLASKA
Cantina Zacagnini Italy	135/595
2021 Henri De Villamont, Prestige France, Bourgogne, Pinot Noir	165/795
2018 Calera USA, Central Coast, Pinot Noir	195/1095
2023 M.Chapoutier Belleruche France, Côtes-du-Rhône, Grenache	145/695
2021 Terrazas de los Andes Argentina, Mendoza, Malbec	165/795
2022 Double Canyon USA, Washington, Cabernet Sauvignon	180/895
ROSÉ	GLAS/FLASKA
Cantina Zacagnini Italy	135/595
2022 Whispering Angel France, Provence, Grenache	165/795

Wine & Sake of the Week

Each week, we open new and exciting wines and sakes. Ask your server about this week’s selection.

Wine list?

Ask our staff - we’re happy to assist!

Beverage Pairing

495 SEK

A carefully selected range of drinks designed to perfectly complement your meal.

Asahi

5.2%, Lager, Japan

Green Ninki, Junmai Ginjo

Fukushima, Japan

The Grape Collective

Germany, Rheingau, Riesling

2021 Henri De Villamont, Prestige

France, Bourgogne, Pinot Noir



Wine Pairing

510 SEK

An exclusive wine experience with wines thoughtfully chosen by our sommelier to enhance your dinner.

NV Veuve Clicquot Brut

Champagne, France

2022 The Grape Collective

Germany, Rheingau, Riesling

2021 Henri De Villamont, Prestige

France, Bourgogne, Pinot Noir

Beer & Sake Pairing

495 SEK

A perfect combination for those looking to explore the flavors of Japanese beer and sake.

Asahi

5.2%, 33 cl, Japan

Tomio Iwai Junmai Ginjo

Fushimi, Kyoto

Sapporo

4.7%, 33 cl, lager, Japan

Amabuki Kimoto

Junmai Daiginjo Omachi, Saga

Non-alcoholic

San Pellegrino 75 cl	75
Ginger beer 0%, 20 cl, Thomas Henry	45
Pink grapefruit 0%, 20 cl, Thomas Henry	45
Asahi 0%, 33 cl, lager, Japan	65
Odd Bird 0%, Spumante, Italy	95

Welcome to Kasai

Our menu brings together three kitchens - blending Japanese barbecue, izakaya, and sushi with creative interpretations of Japanese cuisine. Dishes are often served in a shared family style, creating a warm and social dining experience. We usually recommend starting with three dishes per person. Welcome to our world!

Signature Cocktails

Above the Clouds Ketel One Vodka, lychee, passion fruit, ginger, lemon	199
Sakuroni Hernö Gin, Mancino Vermouth Sakura, Campari, dried shiitake, toasted black sesame seeds	166
Mountain Pepper Ketel One Vodka, Green Niki Sake, lemon balm, basil, egg white, Bhutan pepper, sugar	166
Gari Gari Takamaka Rhum Blanc, yuzu sake, guava, pickled ginger, lemon	166
Kantan Umeshu Extra Shiso, blood orange sake, thyme, blood orange, tonic	166

Mocktails

On The Clouds Lychee, passion fruit, ginger, lemon	95
Violet Berry Swedish blueberries, violet, lemon, soda	85
Fresh Ginger Lemonade Ginger, lemon, sugar, soda	85

Beer & Cider

DRAUGHT	
Heineken 5.0%, Lager, Netherlands	88
Sitting Bulldog IPA 6.4%, Ale, Sweden	102
Asahi 5.2%, Lager, Japan	98

BOTTLE	
Sapporo 4.7%, 33 cl, Lager, Japan	88
Asahi 5.2%, 33 cl, Lager, Japan	92
Briska Apple/Pineapple 4.5%, 33 cl, Cider, Sweden	85
Galipette 4.5%, Apple Cider, France	88