

Omakase • 659 SEK

Omakase is translated from Japanese as "I leave it in your hands." This means that you and your party entrust the chef to select and create a carefully curated tasting menu featuring the best seasonal dishes.

Edamame

Sushi Moriawase

A mix of maki & nigiri

Salmon taco

Chili mayo, pickled onion

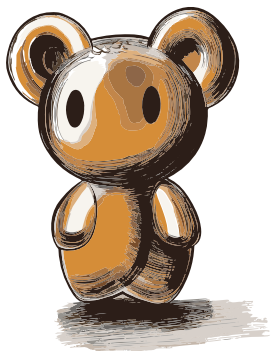
Shrimp tempura

Chili mayo, candied walnuts, green onion

Grilled beef

Miso mayo, timutglaze, togarashi, japanese kimchi, rice

Chefs choice dessert



Omakase Veg • 639 SEK

Edamame

Sushi Moriawase

A mix of maki & nigiri

Avokado taco

yuzu aioli, pickled onion

Tempura cauliflower

Chili mayo, candied walnuts, green onion

Pointed Cabbage Robata

Sancho glaze, Marcona almonds, japanese kimchi, rice

Chefs choice dessert

Izakaya

Think of it as Japanese Tapas

Crispy Rice (4 pcs) 149

Kasai Classic (Spicy Tuna or Edamame & Truffle)

Salmon Taco (2 pcs) 159

Salmon, chili mayo, pickled onion

Avocado Taco (2 pcs) 139

Avocado, yuzu aioli, pickled onion

Shrimp Tempura 149

Kasai Classic

Salmon Tartare 149

Rice paper, black garlic aioli, cucumber

Katsu Sando 139

Chicken, miso coleslaw, pickled onion

Sashimi Sake 149

Salmon, wasabi, seaweed salad

Robata

Japanese Grill style

Yaki Iberico 139

2 Iberico skewers, 50 g each

Yaki Tori 129

2 chicken thigh skewers, 50 g each

Yaki Portobello 109

2 portobello skewers, 50 g each

Beef Robata 299

200 g beef, rice, Marcona almonds, kimchi

Pointed Cabbage Robata 229

Sancho glaze, rice, Marcona almonds, kimchi

Sides

Tokyo Fries 95

Chili mayo, furikake, bonito flakes

Rice 55

Steamed rice, browned butter, Marcona almonds

Smashed Cucumber 55

Sesame oil, soy, chili, ginger

Edamame 55

Chili Mayo 19

Yuzu Aioli 19

Miso Mayo 19

Kitchin Soy Glaze 19

Japanese Kimchi 35

Seaweed Salad 19



Dessert

Mochi Ice Cream 55

Ask for today's flavors

Miso/Vanilla Pannacotta 99

Raspberry in two ways

Galliano Tree 1495

12 hot shots to get the party started!

Sushi Moriwase (8/12 pcs)

Sushi Collection 269/329

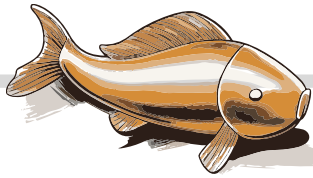
A mix of maki, nigiri & crispy rice

Nigiri Collection 289/349

A selection of nigiri (moriwase)

Table Collection (30 pcs) 829

A mix of maki, nigiri & sashimi(moriwase)



Nigiri

1 pcs Nigiri 29

Ask your waiter about the catch of the day

Rolls (10 pcs)

Crispy Salmon Roll 259

Fried potato, shiso leaf, caramelized onion, yuzu

Spicy Tuna Roll 279

Haricot verts, avocado, chili mayo, hot sauce

Crispy Shrimp Roll 279

Fried shrimp, scallions, tobiko, tuna, chili mayo

Grilled Portobello Roll 239

Black garlic, teriyaki, furikake

California Roll 319

Lobster, avocado, kimchi, furikake



@wearekasai

Allergies? Please speak to your server.

Beverage package

495 SEK

Asahi
5,2%, lager, Japan

Kid Pink Junmai Daiginjo
Dry and fruity

The Grape Collective
Germany, Rheingau, riesling

2021 Henri De Villamont, Prestige
France, Bourgogne, pinot noir



Wine package

465 SEK

Moet & Chandon Brut
France, champagne

2022 The Grape Collective
Germany, Rheingau, riesling

2021 Henri De Villamont, Prestige
France, Bourgogne, pinot noir



Beer & Sake package

435 SEK

A perfect combination for those who want to explore Japanese beer and sake flavors.

Asahi
5,2%, 33 cl, Japan

Kid Pink Junmai Daiginjo
Dry and fruity

Sitting Bulldog IPA
6,4%, ale, Sweden

Kamoizumi Junkai Ginjo
Coarsely filtered with hints of tropical fruit.



Wine

BUBBLES	Glas/Bottle
Codorniu Ecologica Brut Spain, cava	130/625
Moet & Chandon Brut France, champagne	165/985
Veuve Clicquot Brut France, champagne	175/1050
Dom Perignon France, champagne	3900

WHITE	Glas/bottle
Cantina Zacagnini Italy	120/555
2022 The Grape Collective Germany, Rheingau, riesling	155/695
2023 Domaine Louise Moreau France, Bourgogne, chardonnay	165/725

2023 Gitton Sancerre France, Loire, sauvignon Blanc	995
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2018 Clos Du Val USA, Napa Valley, chardonnay,	1195
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2020 Kutch USA, Somona Coast, chardonnay	1395
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2018 Markus Molitor Zeltinger Germany, Mosel, riesling	1495
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2019 Joseph Faiveley Meursault France, Bourgogne, chardonnay	1695
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RED	Glas/Bottle
Cantina Zacagnini Italy	120/555
2021 Henri De Villamont, Prestige France, Bourgogne, pinot noir	165/725

2022 Les Dauphins France, Cotés Du Rhône Organic	155/695
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2022 Ramon Bilbao Edicion Spain, Rioja, tempranillo	165/795
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2017 Borgogno No Name Italy, Piemonte, nebbiolo	1195
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2015 Joseph Faivlely Chambolle France, Bourgogne, pinot noir	1695
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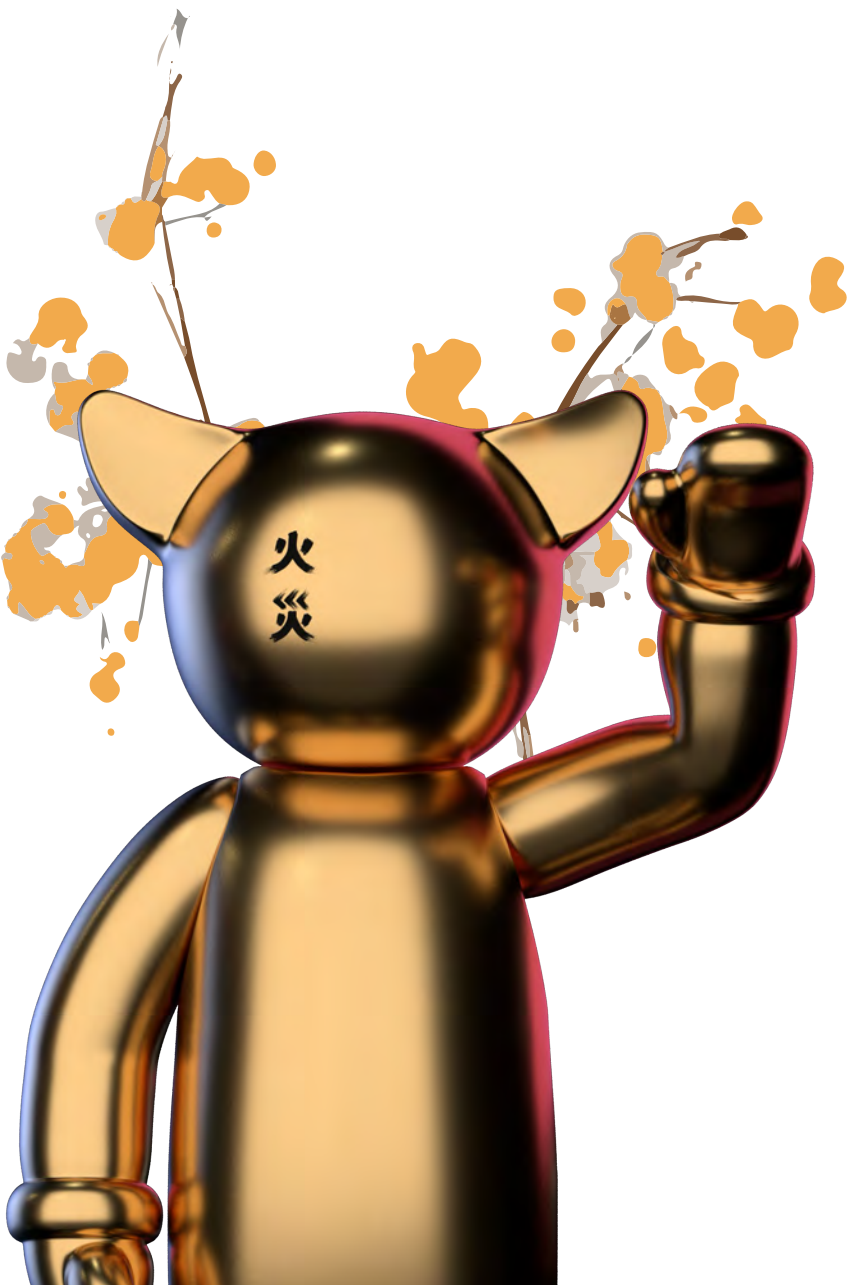
ROSÉ	Glas/Bottle
Cantina Zacagnini Italy	120/555

Beer

DRAFT	
Heineken 5,0%, lager, Holland	85
Asahi 5,2%, lager, Japan	95
BOTTLE	
Asahi 5,2%, 33 cl, lager, Japan	82
Sitting Bulldog IPA 6,4%, 33 cl, ale, Sweden	95
Hazy Bulldog APA 5,7%, 33 cl, ale, Sweden	95
Briska apple/pineapple 4,5%, 33 cl, cider, Sweden	82
Galipette 4,5%, apple cider, France	85

Non alcoholic

Ginger beer 0%, 20 cl, Thomas Henry	45
Pink grapefruit 0%, 20 cl, Thomas Henry	45
Asahi 0%, 33 cl, lager, Japan	65



Welcome to Kasai

On the menu, you'll find three kitchens where we blend Japanese barbecue, izakaya, and sushi with creative interpretations of Japanese cuisine. The food is often served in a "shared family style," creating a wonderful sense of togetherness at the table. We usually recommend starting with three dishes per person. Welcome to our world!

Signatur Cocktails

Sensei Hildalgo Hernö Old Tom gin, blackberry, sugar, Yuzu, lemon	185
Birds of Pearadise G'Vine pear, amaretto, falernum, mango, Cinnamon, lemon, angostura bitters	185
ONI 1800 tequila blanco, watermelon, chili, hibiscus, lemon	185
Above the Clouds Ketel one vodka, litchi, passionfruit, ginger, lemon	185
Malmö in the sky Ask your waiter for the Malmö signature	165

Classic Cocktails

Whisky Sour Bullet Bourbon, umeshu, white chocolate, lemon, egg white	165
Spicy Margarita Patrón silver, Umeshu, green Chartreuse, mezcal, lime, jalapeño	165

Ask your waiter for more classics

Mocktails

Passion & mint passion fruit, mint, lime, sugar, soda	85
Fresh ginger lemonade Ginger, lemon, sugar, soda	85
Mango grape Mango, lemon, sugar, soda	85

火災 K A S A I



@kasaimlmo