

Izakaya

Edamame	75
Ginger, garlic dressing	
Shrimp Tempura	149
Chili mayo, candied walnuts, scallion	
Tempura Cauliflower	139
Chili mayo, candied walnuts, scallion	
Lobster Taco (2pcs)	169
Red onion, furikake, trout roe, coriander cress	
Avocado Taco (2pcs)	159
Yuzu aioli, red onion, furikake, coriander cress	
Crispy Rice Spicy Tuna (3 pcs)	149
Chili mayo, jalapeño, scallion	
Crispy Rice Edamame & Truffle (3 pcs)	139
Pickled silver onion, grated truffle, chives	
Pork Bao (2 pcs)	159
Chili bean, red onion, furikake, coriander cress	
Portobello Bao (2 pcs)	159
Teriyaki, chili mayo, red onion, furikake	

Robata

Grilled Beef	289
Miso mayo, timut glaze, togarashi	
Grilled Oyster Slicing	249
Miso mayo, timut glaze, togarashi	

Sushi & Sashimi

Sushi Moriawase	239/299
Chef's selection, 9/12 pieces	
Sashimi Moriawase	239/299
Chef's selection, 9/12 pieces	
MAKI	5 st/10 st
Crispy Shrimp Tempura Roll	279
Chili mayo, tobiko, chives, spicy tuna	
Spicy Tuna Roll	289
Haricots verts, avocado, chili mayo, hot sauce, caramelized ginger	
Crispy Salmon Roll	159/259
Potato crisp, caramelized onion, yuzu aioli	
Mushroom Roll	159/239
Grilled portobello, garlic, teriyaki, miso, parmesan	



@wearekasai

Allergies? Please speak to your server.

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K A S A I

B R U N C H

Signature Cocktails

Above the Clouds	199
Ketel One vodka, lychee, passion fruit, ginger, lemon	
Sakuroni	166
Hernö gin, Mancino Vermouth Sakura, Campari, dried shiitake, toasted black sesame seeds	
Mountain Pepper	166
Ketel One vodka, Green Ninki sake, lemon balm, basil, egg white, Bhutan pepper, sugar	
Gari Gari	166
Takamaka blanc rum, yuzu sake, guava, pickled ginger (gari), lemon	
Kantan	166
Umeshu extra shiso, blood orange sake, thyme, blood orange, tonic	

Brunch • 379 SEK

Served at the table in three rounds
- a culinary journey.

Edamame
Ginger, garlic dressing
Pork Bao
Chili bean, red onion, furikake, coriander cress
Lobster Taco
Red onion, furikake, trout roe, coriander cress
Crispy Rice Spicy Tuna
Chili mayo, scallion, tobiko
Sushi Collection
Chef's selection of nigiri/maki
Bubble Waffle
Whipped cream, coulis, syrup, marshmallows, sprinkles

Brunch Veg • 379 SEK

Plant-based brunch, served in three rounds.

Edamame
Ginger, garlic dressing
Portobello Bao
Teriyaki, chili mayo, red onion, furikake
Avokado Taco
Yuzu aioli, red onion, furikake, coriander cress
Crispy Rice Edamame & Truffle
Crispy oyster mushroom, salted cucumber
Sushi Collection
Chef's selection of vegetarian nigiri/maki
Bubble Waffle
Whipped cream, coulis, syrup, marshmallows, sprinkles

Wine

SPARKLING WINE	GLASS/BOTTLE
Codorniu Ecologica Brut Spain, Cava	135/795
Moet & Chandon Brut France, Champagne	175/950
Veuve Clicquot Brut France, Champagne	195/1195

WHITE	GLASS/BOTTLE
Cantina Zacagnini Italy	135/595
2022 Pflüger Germany, Riesling	170/795
2023 Domaine Louise Moreau France, Chardonnay	175/850
2023 Cloudy Bay New Zealand, Sauvignon Blanc	175/850
2022 The Grape Collective Germany, Rheingau, Riesling	155/745

RED	GLASS/BOTTLE
Cantina Zacagnini Italy	135/595
2021 Henri De Villamont, Prestige France, Pinot Noir	165/795
2021 Terrazas de los Andes Argentina, Malbec	165/795

ROSÉ	GLASS/BOTTLE
Cantina Zacagnini Italy	135/595
2022 Whispering Angel France, Grenache	165/795



Wine list?
Ask our staff - we're happy to assist!

Beer & Cider

ON TAP	
Heineken 5,0%, lager, Netherlands	88
Sitting Bulldog IPA 6,4%, ale, Sweden	102
Asahi 5,2%, lager, Japan	98
BOTTLED	
Sapporo 4,7%, 33 cl, lager, Japan	88
Asahi 5,2%, 33 cl, lager, Japan	92
Raiden IPA 6%, 33 cl, lager, Japan	105
Galipette 4,5%, apple cider, France	88

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

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

