Brunch / Brunch Veg

425 SEK

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

Edamame
parsley garlic oil

Crispy rice spicy tuna
jalapeño, chives, trout roe
Veg Option: crispy rice edamame

Shrimp tempura
chili mayo, candied walnuts, spring onion
Veg Option: tempura cauliflower

Sushi Buffet

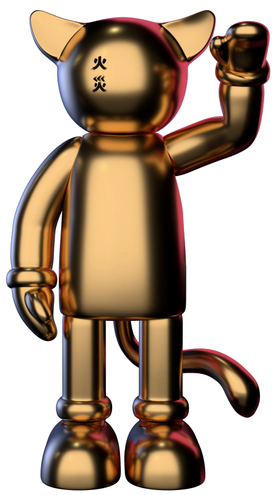
Grilled Beef
kimchi, miso mayo
Veg Option: grilled celeriac

Waffle
vanilla ice ream, raspberry, chocolate sauce

Robata

Grilled Beef 310
200 g beef, soya glaze, miso mayo, kimchi

Grilled Celeriac 255
caramalized cream, shiitake, hazelnuts



Izakaya

Edamame 80
parsley garlic oil

Salmon Taco (2 pcs) 179
trout roe, chili, furikake
Veg Option: avocado taco

Pork belly bao (2pcs) 175
chilli mayo, pork belly, red onion, crispy lettuce, furikake
Veg Option: tofu bao

Crispy rice spicy tuna 185
jalapeño, chives, trout roe
Veg Option: crispy rice edamame

Shrimp Tempura (4 pcs) 180
chili mayo, candied walnuts, spring onion
Veg Option: cauliflower

Sides

Fries 95
chili mayo

Seaweed Salad 55

Japanese Kimchi 55
shiso, cabbage

Chili Mayo 35

Miso Mayo 35

Yuzu Aioli 45

Dessert

Mochi Ice Cream 110
Chef's selection - 3 pieces

Pannacotta 150
Wild berries, white chocolate, coconut

Chocolate Dome 140
Miso caramel, vanilla icecream

Waffle 155
Vanilla ice cream, rasberry, chocolate sauce

DESSERT WINE

Ceretto Moscato d'Asti 125/8cl
Italy, Piemonte, Mustaco

Royal Tokaji Late Harvest
Hungary, Tokaji, furmint, yellow muscat

Wine

SPARKLING GLASS/BOTTLE

Mont-Ferrant Americano Cava Brut Nature Organic 145/850
spain, cava

NV Louis Roederer Collection 195/1150
france, champagne, chardonnay, pinot noir

WHITE GLASS/BOTTLE

2024 The Grape Collective 160/795
germany, rheingau, riesling

2024 Domaine Louis Moreau Petit Chablis 175/875
france, chablis, chardonnay

ROSÉ GLASS/BOTTLE

Studio By Miraval Rosé 160/795
France, Provence, Grenache blend

RED GLASS/BOTTLE

Vidal-Fleury GSM 135/650
France, Rhône, Grenache, Syrah, Mourvédre

Museum Riserva 165/815
Spain, Cigales, Tempranillo

Beer & Cider

DRAUGHT

Mariestad Ljusa Brygd 105
4,7 %, lager, sweden

Asahi 99
5,2 %, lager, japan

BOTTLE

Asahi 89
5.2%, 33 cl, lager, japan

Sitting Bulldog IPA 95
6,4 %, 33 cl, ale, sweden

Briska Apple/Pineapple 89
4.5%, 33 cl, cider, sweden

KASAI

BRUNCH MENU

Signature Cocktails

Above The Clouds 175
koskenkorva vodka, shochu, passionfruit, lemongrass, kaffir lime

The Bridge 175
1800 tequila blanco, yellow pepper, melon

Fortune Teller 185
skagerrak gin, shochu, green apple, chervil

Pineapple Express 175
takamaka rum, shiso, pineapple soda

Royal Blue Tang 185
skagerrak gin, sake, spirulina, aloe vera, elderflower, egg white

Tonka Bean Julep 175
bulleit bourbon, tonka bean, mint

Kappa 175
skagerrak gin, sake, cucumber, lemon

Kasai Penicillin 175
toki japanese whisky, ardbeg 10 single malt scotch, ginger, honey, lemon

Malmö in the sky 185
ask your waiter for the malmö signature

Kasai gives you wings 175
vodka, redbull

Mocktails

Fortune Teller 110
ish london botanical gin 0%, green apple, chervil, soda

Above The Sky 125
passionfruit, aloe vera, lemon grass, kaffir lim

Non-Alcoholic Of The Day 110
ask your server

Non-alcoholic

Sodas 45
Coca cola, Cola zero, Sprite zero, fanta

Asahi 75
0%, 33 cl, lager, Japan

Red Bull

Red Bull Sugerfree 65

Red Bull 65
coconut - blueberry, blueberry, rasberry