Omakase

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.

Edamame
jalapeño, kasai salt

Sushi Moriawase
chefs choice

Salmon Tataki
almond, mustard, ponzu

Lobster Taco
kalix vendace roe, chili, furikake

Shrimp Tempura
chili mayo, candied walnuts, shiso

Yakitori Tare
chicken, teriyaki, furikake

Grilled Beef
brown butter rice, miso, kimchi

White Chocolate
white chocolate, peach, matcha

Omakase Veg

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.

Edamame
jalapeño, kasai salt

Sushi Moriawase
chefs choice

Portobello Tataki
almond, mustard, ponzu

Avocado Taco
finger lime, silver onion, yuzu

Bellaverde Tempura
chili mayo, candied walnuts, shiso

King Oyster Skewer
teriyaki, miso, furikake

Grilled Cauliflower
brown butter rice, miso, cabbage

White Chocolate
white chocolate, peach, matcha

this symbol indicates a vegetarian option is available.

Allergies? Please speak to your waiter.

Beverage Pairing

685 SEK

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

Asahi
5.2%, lager, japan

Dr. Loosen Kabinett
germany, mosel, riesling

Amabuki Kimoto Junmai Daiginjo Omachi
16%, japan

Mora Negra
argentina, malbec, syrah

Ninki-Ichi Umeshu
18% japan

Wine Pairing

685 SEK

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

Bailly Lapierre Crémant de Bourgogne Brut
france, chardonnay

Dr. Loosen Kabinett
germany, mosel, riesling

Seghesio
usa, sonoma county, chardonnay

Mora Negra
argentina, malbec, syrah

Beer & Sake Pairing

685 SEK

a perfect combination for those looking to explore the flavors of japanese beer and sake.

Amabuki Ginnokurenai Rosé
15%, japan

Asahi
5,2%, 33 cl, japan

Amabuki Kimoto Junmai Daiginjo Omachi
16%, japan

Izumibashi Kurotombo Junmai Kimoto
15%, japan

Raiden IPA
6%, 33 cl, ipa, japan

NinkI-Ichi Umeshu
18%, japan

Non-alcoholic

San Pellegrino 75
75 cl

Thomas Henry 45
20 cl, ginger beer, pink grapefruit, tonic

Soda 52
33 cl, coca cola, cola zero, fanta, sprite zero

Melleruds Pilsner 65
0,5%, 33 cl, lager sweden

Ein Zwei Zero 105
0%, riesling, germany

Odd Bird Blanc de Blancs 105
0%, france

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

NV Moet & Chandon Brut 205/1250
france, champagne, chardonnay, pinot noir

WHITE

GLASS/BOTTLE

2025 The Grape Collective 165/795
germany, rheingau, riesling

2025 Domaine Louis Moreau Petit Chablis 175/875
france, chablis, chardonnay

2025 Domaine Des Grandes Perriéres 190/950
france, sancerre, sauvignon blanc

2023 Nuiton-Beaunoy Reserve 170/850
france, burgundy, chardonnay

RED

GLASS/BOTTLE

2023 Domaine de Cristia 180/900
france, côte-du-rhône. grenache, syrah

2023 Henri De Villamont, Prestige 190/950
france, burgundy, pinot noir

2022 Penfolds Bin 2 170/850
australia, shiraz, mataro

2024 Terrazas de los Andes 165/795
argentina, mendoza, malbec

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!

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 185
koskenkorva vodka, shochu, passionfruit, lemongrass, kaffir lime leaf

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

Kasai Spicy Margarita 185
1800 tequila silver, mezcal, green chartreuse, lime, chili

Pineapple Express 185
takamaka rum, pineapple soda, shiso

Royal Blue Tang 185
skagerrak gin, saké, spirulina, aloe vera, cucumber, egg white

The Bridge 185
1800 tequila silver, yellow pepper, melon

Tonka Bean Julep 185
buffalo trace bourbon, tonka bean, mint

Mocktails

Fortune Teller 125
ish london botanical gin 0%, green apple, chervil

On The Clouds 125
passionfruit, aloe vera, lemongrass, kaffir lime leaf

Mocktail of the day 125
ask your server

Beer & Cider

DRAUGHT

Heineken 88
5.0%, lager, netherlands

Sitting Bulldog IPA 102
6.4%, ale, sweden

Asahi 98
5.2%, lager, japan

BOTTLE

Asahi 92
5.2%, 33 cl, lager, japan

Raiden IPA 105
6%, 33 cl, ipa, japan

Briska Pear 92
4.5%, 33 cl, cider, sweden