

KASAI

JAPANESE STEAKHOUSE



PRIVATE DINING & EVENTS GUIDE

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IMPORTANT INFORMATION

BOOKING A PRIVATE ROOM

All private room reservations must be coordinated directly with Kasai's Dinnertainment Specialist to ensure the best possible experience. To inquire about booking, please visit our website and submit a request through the Private Parties page, and a member of our team will respond as soon as possible.

Once booked, we will reach out the day before or the day of your reservation to confirm your booking and guest count. There is no cancellation fee, but we kindly ask that you notify us ahead of time if your plans change out of courtesy to our staff and other guests.

MINIMUMS & PAYMENTS

While there is no minimum guest count required to reserve a private room, food and beverage minimums apply on most days. Minimums vary by day of the week, business levels, and availability, and will be confirmed at booking. These minimums do not include tax, gratuity, or service charge.

If your group's total spend falls short of the minimum, the difference can be added as a room charge to any check(s) you choose, or applied toward to-go food, additional drinks, or desserts.

Separate checks are permitted; however, please note that a 9.1% sales tax, 20% gratuity, and 4% service charge will be applied to each check.

In most cases, a deposit is not required to reserve a private room. If your party size changes or you need to cancel, please let us know at least 24 hours in advance. We're only able to adjust table assignments before opening each day, so if you arrive with a different number of guests than planned, we unfortunately cannot guarantee a room change at that time.

TIMING & ARRIVAL

Private rooms are reserved for a two-hour dining period, unless additional time is arranged in advance.

We offer a 15-minute grace period for your reservation before the room is released. To keep service on schedule, teppanyaki orders must be placed within 30 minutes of your reservation time. The entire party does not need to be seated to begin, but orders will be taken within that window and late arrivals may have their meals prepared separately in the kitchen once the grill order has been taken.

IMPORTANT INFORMATION CONTINUED

MENUS & DINING OPTIONS

Parties may order from our full teppanyaki menu or select one of our pre-set limited teppanyaki menus with per-person pricing for simplicity. Limited menus can be customized with a title of your choice and printed without pricing. We also offer beverage and appetizer/sushi packages when arranged in advance.

If you prefer to offer a select number of teppanyaki entrées from the main menu, we can create a custom limited menu featuring those items and charge them à la carte at menu price.

We also have a kids' teppanyaki menu, which children may order from regardless of whether your group selects a limited menu.

DIETARY ACCOMADATIONS

We're happy to accommodate dietary restrictions or allergies, just please let us know in advance, especially if you're setting up a limited menu.

We can prepare allergy-friendly meals in our dedicated back of house allergy kitchen, allowing guests to enjoy the show without worry about cross-contamination.

We also offer a vegetarian soy-glazed tofu entrée that can be added to any limited menu upon request.

OUTSIDE DESSERTS & DECORATIONS

Outside cakes or desserts may be brought in upon request. Kasai can store items in a refrigerator or freezer if needed.

Decorations are permitted, including balloons and wall décor. Any décor attached to walls must be secured with removable tape only. Glitter, confetti, and other sparkly materials are not permitted, as they are difficult to clean.

Guests who wish to decorate prior to their reservation should arrange this in advance with the Dinnertainment Specialist. Private rooms are often seated before scheduled reservations, so early access for decorating must be coordinated ahead of time.

SCOTTSDALE PRIVATE ROOMS

NORTH ROOM



SEATS UP TO 20 PEOPLE

Contains two teppanyaki tables that face each other, with two chefs cooking simultaneously to create a fun and private "Dinnertainment" experience.

Minimum food and beverage requirements range from \$750 to \$1,000, based on the day of the week and overall business demand.

SOUTH ROOM

SEATS UP TO 25 PEOPLE OPTION TO SEAT UP TO 30 PEOPLE WITH ADDED REGULAR TABLE

Contains two teppanyaki tables that face each other, with two chefs cooking simultaneously to create a fun and private "Dinnertainment" experience.

Option to add an extra dining table in the room, for a total of up to 30 guests. Note that guests at the extra table will still be part of the experience but their meals will be prepared in the kitchen instead of on the teppanyaki grill.

Minimum food and beverage requirements range from \$1,000 to \$1,500, based on the day of the week and overall business demand.



***SOUTH ROOM HAS 82 INCH FLAT
SCREEN TV WITH BLUETOOTH
AND HDMI CAPABILITIES**

PEORIA PRIVATE ROOM

SEATS UP TO 25 PEOPLE

**OPTION TO SEAT UP TO 30 PEOPLE
WITH ADDED REGULAR TABLE**

Contains two teppanyaki tables that face each other, with two chefs cooking simultaneously to create a fun and private "Dinnertainment" experience.

Option to add an extra dining table in the room, for a total of up to 30 guests. Note that guests at the extra table will still be part of the experience but their meals will be prepared in the kitchen instead of on the teppanyaki grill.

Minimum food and beverage requirements range from \$750 to \$1,500, based on the day of the week and overall business demand.

***ROOM HAS 82 INCH FLAT SCREEN TV WITH
BLUETOOTH AND HDMI CAPABILITIES**



MAIN DINING, BAR & PATIO SPACES

Kasai offers several group dining options outside of our private rooms, each designed to accommodate different party sizes, styles, and preferences. These spaces are ideal for celebrations, corporate gatherings, social events, and large-party dining that does not require or are too large for a private room.

MAIN TEPPANYAKI DINING FLOOR (NON-PRIVATE)

The main teppanyaki dining floor provides the full Dinnertainment experience in a shared dining environment. This is separate from our private rooms and is ideal for larger groups who want to be part of the restaurant's lively atmosphere.

- Great for groups who want the full show without reserving a private room
- Can accommodate 20, 30, 50, and up to 150 guests, depending on layout
- Parties may be seated across multiple tables to fit your group size
- Ideal for celebrations, company parties, and large group dinners

REGULAR DINING AREA (NO DINNER SHOW)

For guests who prefer a traditional dining experience without the teppanyaki show, both locations offer regular dining tables.

- Tables can be pushed together to create longer seating arrangements
- Due to floor layout, neither location can seat more than 30 guests in this section
- Ideal for family style dinners, sushi or appetizer focused meals, and plated entrees

BAR & PATIO SPACES

The bar and patio areas offer a lively, energetic setting perfect for social gatherings, happy hours, networking events, and casual celebrations.

- Peoria: bar capacity ~30, patio ~35
- Scottsdale: bar capacity ~40, patio ~25
- High-top tables can be arranged cocktail-style or pushed together, ideal for mingling, appetizers, and drinks

FULL RESTAURANT BUYOUTS

Kasai offers full restaurant buyouts at both locations. This provides exclusive use of all dining areas, the bar, and the patio, creating a fully private, customizable experience. Pricing and availability depend on day of week and demand. Extra fees may be included, inquire for details.

Availability, minimum spend requirements, and deposit policies vary depending on the day, time, and size of your event. Some areas may not require a minimum spend, and separate checks are permitted. Please note that a 9.1% sales tax, 20% gratuity, and 4% service charge are applied to each check. Our team will assist in determining the most suitable setup for your group, and all reservations are confirmed based on availability at the time of inquiry.

KASAI BEVERAGE PACKAGES

HOUSE PACKAGE

Includes Japanese & Domestic Beers, 6oz Wine Glasses
& House Spirits with Basic Mixers

1 Drink - \$10

2 Drinks - \$18

Unlimited - \$35

SIGNATURE PACKAGE

Includes Everything in the House Package *plus* 9oz House Wines, Kasai's Signature Cocktails, Sake Bombs & Mid-Tier Liquor Selections

1 Drink - \$17

2 Drinks - \$32

Unlimited - \$65

PREMIUM EXPERIENCE

Includes Everything in the Signature Package *plus* curated 9oz Premium Wines, Top-Shelf Liquors, High-End Japanese Whiskies & Premium Sakes

Unlimited - \$90

NON-ALCOHOLIC PACKAGE

Unlimited non-alcoholic refreshments, including house-made mocktails
\$8 per person

CONSUMPTION-BASED OPTIONS:

We can track drinks ordered during service and charge based on actual consumption.

- Choose to limit consumption to a specific tier (House, Signature, or Premium), or
- Open the full Kasai drink menu for your guests

NOTES & TERMS:

- Unlimited packages are based on a 2-hour service window beginning at the time of seating. Extensions may be arranged in advance for an additional fee.
- Packages are billed per adult guest unless otherwise arranged. Non-alcoholic packages are available for guests not included in alcohol packages.
- All guests in the party must participate in the same beverage package, excluding the Non-Alcoholic Package.
- Packages are per person and may not be shared. Unused drinks in 1 or 2 drink packages have no cash value and are non-transferable.
- Shots, doubles, and bottles of wine are not included in packages.
- Premium Package includes selections from Kasai's curated list. Wines valued up to \$30, liquors up to \$40, and sake up to \$35 are included. Items above these ranges are available separately at menu price.
- All prices exclude tax, gratuity and service charge.
- Final guest count for packages must be confirmed at least 24 hours in advance and will be billed accordingly.

KASAI SUSHI & APP PACKAGES

Kasai makes hosting simple with curated packages and à la carte options that elevate your private dining experience. Packages require an 8 person minimum. Substitutions may be available upon request, but not all items can be swapped.

SUSHI PACKAGES

\$25
PER PERSON

CALIFORNIA (2PC)
SPICY TUNA (2PC)
FRIENDS W/ BENEFITS (2PC)
LAS VEGAS (2PC)
SUN LIGHT (2PC)
KASAI (2PC)

\$50
PER PERSON

KASAI (2PC)
OZZIE (2PC)
SURF 'N TURF (2PC)
FRIENDS W/ BENEFITS (2PC)
JOHNNY DYNAMITE (2PC)
CITRUS YELLOWTAIL SASHIMI (1PC)
SAKE SALMON SASHIMI (1PC)
FILET NIGIRI (1PC)
CHARRED SALMON NIGIRI (1PC)
MAGURO TUNA NIGIRI (1PC)

\$75 SIGNATURE
SUSHI
PER PERSON EXPERIENCE

KASAI (2PC)
OZZIE (2PC)
SURF 'N TURF (2PC)
FRIENDS W/ BENEFITS (2PC)
TROPICAL (2PC)
JOHNNY DYNAMITE (2PC)
SPICY TUNA (2PC)
CITRUS YELLOWTAIL SASHIMI (1PC)
SAKE SALMON SASHIMI (1PC)
FILET NIGIRI (1PC)
CHARRED SALMON NIGIRI (1PC)
MAGURO TUNA NIGIRI (1PC)
CRISPY RICE DONUT (1PC)

APPETIZER PACKAGES

\$15

PER PERSON

SEA SALT EDAMAME (v)
CALIFORNIA ROLL (2PC)
COCONUT CHICKEN (1PC)
BANG BANG SHRIMP (1PC)

\$25

PER PERSON

SHISHITO PEPPERS (v)
FRIENDS W/ BENEFITS ROLL (2PC)
CHICKEN GYOZA (1PC)
WAGYU BEEF SLIDER (1PC)
MONGOLIAN BBQ RIB (1PC)
CRAB RANGOON (1PC)

\$35

PER PERSON

CRISPY BRUSSELS SPROUTS
RAINBOW ROLL (2PC)
KASAI ROLL (2PC)
SURF 'N TURF ROLL (2PC)
COCONUT CHICKEN (1PC)
KOREAN STEAK TACO (1PC)
BANG BANG SHRIMP (1PC)

\$45

PER PERSON

CRISPY CURRIED CAULIFLOWER (v)
FRIENDS W/ BENEFITS ROLL (2PC)
OZZIE ROLL (2PC)
CITRUS YELLOWTAIL SASHIMI (1PC)
CHICKEN GYOZA (1PC)
CRAB RANGOON (1PC)
MONGOLIAN LAMB CHOP (1PC)
MAHI MAHI TACO (1PC)

\$60 SIGNATURE
KASAI
PER PERSON EXPERIENCE

CRISPY BRUSSELS SPROUTS
SURF 'N TURF ROLL (2PC)
KASAI ROLL (2PC)
CITRUS YELLOWTAIL SASHIMI (1PC)
CHARRED SALMON NIGIRI (1PC)
CRISPY RICE DONUT (1PC)
CHICKEN GYOZA (1PC)
MONGOLIAN LAMB CHOP (1PC)
WAGYU BEEF SLIDER (1PC)
MONGOLIAN BBQ RIB (1PC)

Notes & Terms: All food packages are priced per person, and the same package must be purchased for the entire party. Appetizer + Sushi packages require an 8 person minimum. Substitutions may be available upon request, but not all items can be swapped. Ask your event planner for details. Please notify us of allergies or dietary restrictions when booking. Gluten-free and vegetarian substitutions available. Any additional items will be charged separately.

Final guest counts and menu selections must be confirmed at least 24 hours in advance and will be billed accordingly. All prices exclude tax, gratuity, and service charge.

A LA CARTE SUSHI + APPETIZERS

Per-person à la carte appetizers must be ordered in advance; otherwise, full appetizer orders can be placed at the table. Per-person appetizers require an 8 person minimum.

LIGHT BITES

(V) SEA SALT EDAMAME — \$3.50 PP

(V) KUNG PAO EDAMAME — \$4 PP

BANG BANG SHRIMP — \$3 EACH

COCONUT CHICKEN — \$5.50 EACH

(V) SHISHITO PEPPERS — \$4 PP

CHICKEN GYOZA — \$3.50 EACH

MONGOLIAN BBQ RIB — \$4.50 EACH

CRAB RANGOON — \$3.50 EACH

(V) CRISPY CURRIED CAULIFLOWER — \$5 PP

WAGYU BEEF SLIDER — \$6 EACH

CRISPY BRUSSELS SPROUTS* — \$4 PP

*NO BACON - (V)

KOREAN STEAK TACO — \$5.50 EACH

MAHI MAHI TACO — \$5.50 EACH

MONGOLIAN LAMB CHOP — \$10 EACH

SHRIMP MANGO SUMMER ROLL — \$4 EACH

CRISPY RICE DONUT — \$9 EACH

SUSHI, NIGIRI & SASHIMI

EACH SERVING IS 2 PIECES, UNLESS OTHERWISE STATED

\$3 PER SERVING:

CALIFORNIA - SPICY SALMON - SPICY TUNA - VEGGIE (V)

\$4 PER SERVING:

ALASKAN - LAS VEGAS - PHILADELPHIA - CATERPILLAR - SPICY YELLOWTAIL
SHRIMP TEMPURA - TOOTSIE - GOOD TIME - TERIYAKI CHICKEN

\$5 PER SERVING:

RAINBOW - FRIENDS WITH BENEFITS - COUGAR - REBEL REBEL - SUN LIGHT
SAKE SALMON NIGIRI - MAGURO TUNA NIGIRI - HAMACHI YELLOWTAIL NIGIRI (1PC)
HAMACHI YELLOWTAIL SASHIMI (1PC) - MAGURO TUNA SASHIMI (1PC)

\$6 PER SERVING:

KASAI - OZZIE - SURF 'N TURF - TROPICAL - JOHNNY DYNAMITE
CITRUS YELLOWTAIL SASHIMI (1PC) - SAKE SALMON SASHIMI (1PC)
CHARRED SALMON NIGIRI (1PC) - EEL NIGIRI (1PC) - FILET NIGIRI (1PC)

Notes & Terms: All food packages are priced per person, and the same package must be purchased for the entire party. Appetizer + Sushi packages require an 8 person minimum. Substitutions may be available upon request, but not all items can be swapped. Ask your event planner for details. Please notify us of allergies or dietary restrictions when booking. Gluten-free and vegetarian substitutions available. Any additional items will be charged separately. Final guest counts and menu selections must be confirmed at least 24 hours in advance and will be billed accordingly. All prices exclude tax, gratuity, and service charge.

KASAI TEPPANYAKI PACKAGES

All Teppanyaki meals include Mushroom Soup, House Salad, Two Piece Grilled Shrimp Appetizer, House Fried Rice, Seasonal Vegetables, and our Signature Dole® Pineapple Soft Serve Dessert.

All packages can include our vegetarian soy-glazed tofu if requested.

ZEN – \$45 PER PERSON

CHOOSE ONE OR COMBINATION OF TWO:

NEW YORK STRIP • CHICKEN • SHRIMP

INFERNO – \$55 PER PERSON

CHOOSE ONE OR COMBINATION OF TWO (NO TWO STEAKS)

FILET MIGNON • NEW YORK STRIP • CHICKEN • SHRIMP • SALMON • SCALLOPS

KASAI – \$60 PER PERSON

CHOOSE ONE OR COMBINATION OF TWO (NO TWO STEAKS)

FILET MIGNON • NEW YORK STRIP • CHICKEN • SHRIMP

SALMON • SCALLOPS • SEA BASS • MAHI MAHI

IMPERIAL – \$65 PER PERSON

SINGLE DINNERS ONLY: SUMO FILET MIGNON • SUMO NEW YORK STRIP

SINGLE OR COMBO: FILET MIGNON • NEW YORK STRIP • CHICKEN • SHRIMP

(NO TWO STEAKS)

SALMON • SCALLOPS • MAHI MAHI • SEA BASS • LOBSTER TAILS

EMPRESS – \$80 PER PERSON

SINGLE DINNERS ONLY: WAGYU FILET MIGNON • PRIME NY STRIP

SUMO FILET MIGNON • SUMO NEW YORK STRIP

SINGLE OR COMBO: FILET MIGNON • NY STRIP • CHICKEN • SHRIMP • SALMON

(NO TWO STEAKS)

SCALLOPS • MAHI MAHI • SEA BASS • LOBSTER TAILS

IMPERIAL COMBOS: FILET MIGNON OR NY STRIP, LOBSTER TAIL, & CHOICE OF

CHICKEN • SEA BASS • SHRIMP • SCALLOPS

KIDS – PRICED A LA CARTE

INCLUDES SOFT DRINK, CHOICE OF SOUP OR SALAD, VEGETABLES, FRIED RICE & SOFT SERVE DESSERT

CHICKEN \$21 • SHRIMP \$21 • FILET MIGNON \$25 • FILET & SHRIMP \$28 • FILET & CHICKEN \$28

Notes & Terms: All food packages are priced per person, and the same package must be purchased for the whole party. Guests must order from the selected tier, and any additional items will be charged separately. Final guest counts and menu selections must be confirmed at least 24 hours in advance and will be billed accordingly. Vegetarian soy-glazed tofu is available upon request, and allergies can be accommodated in our back kitchen. Custom menu titles are available upon request. All prices exclude tax, gratuity, and service charge.