



ABOUT US

Kasa Moto is a two-story restaurant in the heart of Yorkville with a variety of inviting and beautiful spaces to suit any event, including the sprawling tree-lined rooftop terrace, the main dining room, and finally, the more intimate penthouse space, Bar Moto.

The interior spaces feature a modern décor of walnut and oak finishes, Japanese inspired art, and rich topiary.





MAIN DINING ROOM AND LOUNGE

This expansive space is lined with windows and bright murals, and offers a range of intimate booths and tables.

The wood-lined ceilings and contemporary, minimalist design creates an inviting and comfortable space for any event.

SEMI PRIVATE DINING

An intimate environment
without leaving the vibrant
atmosphere of the restaurant.

Capacities

Semi-private: 20 seated





BAR MOTO

For more intimate experiences, guests are invited to reserve Bar Moto, a beautifully designed penthouse space that is bright, airy and complete with a private bar.

Capacities

Seated: 40 guests

Boardroom style: 20 guests

Reception: 80 guests

ROOFTOP

Kasa Moto's sprawling rooftop terrace is unlike any other place in the city - stepping into it feels like entering a vibrant vacation hotspot. The terrace is perfect for larger events, guests can enjoy cabanas, plush patio seating and a full service bar. Greenery, a DJ booth and a spacious floor plan all contribute to the rooftop's allure.

**Full and partial buyouts
available**





CABANAS

An intimate environment without leaving the vibrant atmosphere of the restaurant.

Capacities

Seated: 20

Seated/Standing: 35

*cabanas and lounges can be combined



NATSU

Capacities

Seated: 20
Seated/Standing: 15



HARU

Capacities

Seated: 8
Seated/Standing: 10-12

SAKURA LOUNGE

Featuring a cozy mix of standing and seated for up to 20 guests—perfect for intimate celebrations with friends or colleagues.

Enjoy a relaxed atmosphere where you can connect and unwind.

Capacities

Seated/Standing: 20

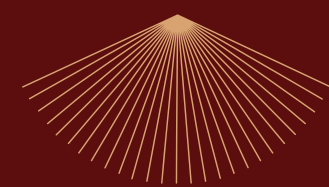




KASAMOTO

LUNCH MENU

LUNCH MENU



LUNCH IZAKAYA MENU

Family style
\$65 per person

EDAMAME 
hoisin

SWEET CHILI SALAD 
cabbage, wonton chip, sesame

CHICKEN KARAAGE **GF**
wasabi mayo, ginger sake glaze

BROCCOLI TEMPURA 
spicy tentsuyu

WAGYU STEAMED BUN
hoisin, kewpie mayo, house pickle

BRUSSELS SPROUTS **GF** 
teriyaki sambal, crispy garlic

VEGETABLE FRIED RICE
carrot, scallion, dark soy

PLATTER OF ASSORTED MOCHI
chef's selection

 PLANT-BASED

GF GLUTEN-FREE

ADD-ONS

priced per order

OYSTERS \$56
per dozen
chef's selection of fresh oysters,
minimum order of 3 dozen

SUSHI MID COURSE

priced per person

SUSHI PLATTERS
\$30 per guest
chef's selection of fresh sashimi, nigiri, and signature maki rolls

MAKI PLATTERS
\$20 per guest
chef's selection of maki rolls



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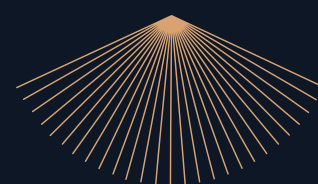
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DINNER MENU

KASAMOTO



DINNER MENU



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JAPANESE ART • JAPANESE ART



IZAKAYA ONE

Shared Family style

\$85 per person

EDAMAME

hoisin

SPINACH GOMA-AE

sesame dressing, black vinegar

TEMPURA PLATTER

BROCCOLI TEMPURA

spicy tentsuyu

SHRIMP TEMPURA

yuzu pepper mayo, wasabi oil, chives

NASU TEMPURA **GF**

crispy eggplant, amazu, fried garlic,
fresh chilies, thai basil

ROBATA PLATTER

CHICKEN

teriyaki, smoked maldon,
yuzu kosho, pickled wasabi

BEEF

short rib, teriyaki, smoked maldon,
yuzu kosho, pickled wasabi

PORK BELLY

smoked maldon, yuzu kosho, pickled wasabi

SHISHITO PEPPERS **GF**

smoked salt, ponzu, bonito flakes

served with

VEGETABLE FRIED RICE

carrot, scallion, dark soy

DESSERT PLATTER

CHEF'S SELECTION

IZAKAYA TWO

Shared Family style

\$120 per person

SWEET CHILI SALAD

cabbage, wonton chip, sesame

WAGYU GYOZA

sweet togarashi mayo, scallion

HAMACHI LETTUCE WRAP

butter lettuce, anaheim chili,
lime aioli, ponzu caviar

MAKI PLATTERS

chef's selection of maki rolls

WAGYU SKIRT STEAK **GF**

yakiniku

JIDORI CHICKEN **GF**

ginger soy marinated half chicken,
tare glaze, ginger habanero

BRUSSELS SPROUTS **GF**

teriyaki sambal, crispy garlic

VEGETABLE FRIED RICE

carrot, scallion, dark soy

DESSERT PLATTER

CHEF'S SELECTION

IZAKAYA THREE

Shared Family style

\$150 per person

SWEET CHILI SALAD

cabbage, wonton chip, sesame

WAGYU CARPACCIO

australian wagyu, ponzu, wasabi aioli,
mustard greens, parmesan

HAMACHI CRUDO **GF**

yuzu ponzu, tomato salsa, serrano

SPICY TUNA CRISPY RICE

unagi, serrano, sesame

SUSHI PLATTERS

chef's selection of fresh sashimi, nigiri,
and signature maki rolls

28OZ DRY AGED PRIME RIB **GF**

yakiniku

SEA BASS **GF**

yuzu kosho chimichurri, grilled lemon

served with

WAGYU FRIED RICE

carrot, scallion, dark soy

DESSERT PLATTER

CHEF'S SELECTION

ADD-ONS

OYSTERS

chef's selection of fresh oysters
minimum order of 3 dozens

\$56 per dozen

MAKI PLATTERS

chef's selection of maki rolls

\$20 per guest

SUSHI PLATTERS

chef's selection of fresh sashimi,
nigiri & signature maki rolls

\$30 per guest

 PLANT-BASED **GF** GLUTEN-FREE

PLATED ONE

\$85 per person

CHOICE OF APPETIZER

WAGYU GYOZA

sweet togarashi mayo, scallion
or

SHRIMP TEMPURA

yuzu pepper mayo, wasabi oil, chives
or

SWEET CHILI SALAD

cabbage, wonton chip, sesame

CHOICE OF ENTRÉ

JIDORI CHICKEN **GF**

ginger soy marinated half chicken, tare glaze,
ginger habanero
or

SHRIMP YAKISOBA

tiger prawn, pickled radish, bonito, yakisoba sauce
or

MUSHROOM UDON

maitake mushroom, tofu cream,
miso, truffle oil

CHOICE OF DESSERT

MOCHI ICE CREAM **GF**

assorted flavours
or

CHOCOLATE CHERRY STONE **GF**

dark chocolate mousse, black cherry jam,
flourless cake, coco crumble
or

YUZU SHISO GRANITA **GF**

chef's selection of seasonal fruits,
yuzu shiso granita

PLATED TWO

\$95 per person

CHOICE OF APPETIZER

WAGYU CARPACCIO

australian wagyu, ponzu, wasabi aioli, mustard greens,
parmesan
or

SHRIMP TEMPURA

yuzu pepper mayo, wasabi oil, chives
or

CUCUMBER SUNOMONO SALAD **GF**

cucumber, glass noodle, kelp, shiso

CHOICE OF ENTRÉ

JIDORI CHICKEN **GF**

ginger soy marinated half chicken, tare glaze,
ginger habanero
or

GRILLED CALAMARI **GF**

jumbo calamari, chili teriyaki glaze, fennel papaya slaw, lemon
or

KINOKOMESHI **GF**

seasonal mushrooms, soy egg yolk, chives, truffle butter

CHOICE OF DESSERT

MOCHI ICE CREAM **GF**

assorted flavours
or

CHOCOLATE CHERRY STONE **GF**

dark chocolate mousse, black cherry jam,
flourless cake, coco crumble
or

YUZU SHISO GRANITA **GF**

chef's selection of seasonal fruits,
yuzu shiso granita

PLATED THREE

\$110 per person

CHOICE OF APPETIZER

WAGYU CARPACCIO

australian wagyu, ponzu, wasabi aioli, mustard greens,
parmesan
or

HAMACHI CRUDO **GF**

yuzu ponzu, tomato salsa, serrano
or

INARI SUSHI

house braised shiitake, scallion salad, tofu spinach salad,
yukari, furikake

CHOICE OF ENTRÉ

WAGYU SKIRT STEAK **GF**

yakiniku
or

MISO BLACK COD

sake beurre blanc, wakame, ikura
or

MUSHROOM UDON

maitake mushroom, tofu cream, miso, truffle oil

CHOICE OF DESSERT

MATCHA YUZU CAKE

matcha sponge cake, white chocolate matcha
cream, yuzu curd, salted caramel, vanilla ice cream
or

CHOCOLATE CHERRY STONE **GF**

dark chocolate mousse, black cherry jam,
flourless cake, coco crumble
or

YUZU SHISO GRANITA **GF**

chef's selection of seasonal fruits,
yuzu shiso granita

 PLANT-BASED

GF GLUTEN-FREE

CANAPES

*Priced per piece, ordered by the dozen
minimum order of two dozen per item is required*

BROCCOLI TEMPURA 🌱

spicy tentsuyu
\$3

NASU TEMPURA 🌱

crispy eggplant, amazu, fried garlic,
fresh chilies, thai basil
\$3

HAMACHI LETTUCE CUPS

butter lettuce, anaheim chili
lime aioli, ponzu caviar
\$4.5

CRISPY TOFU 🌱

soy glaze, ginger wasabi, nori goma
\$4

SHISHITO PEPPER ROBATA GF

smoked salt, ponzu, bonito flakes
\$4

SPICY TUNA CRISPY RICE

unagi, serrano, sesame
\$5

MUSHROOM CROQUETTE

mushroom medley, vegan mustard mayo
\$5

SHRIMP TEMPURA

yuzu pepper mayo, wasabi oil, chives
\$4.5

WAGYU GYOZA

sweet togarashi mayo, scallion
\$4

CHICKEN KARAAGE GF

wasabi mayo, ginger sake glaze
\$4
add caviar \$16/per piece

SHORT RIB ROBATA

teriyaki, smoked maldon, yuzu kosho, pickled wasabi
\$5

CHICKEN ROBATA

teriyaki, smoked maldon, yuzu kosho, pickled wasabi
\$4

BRAISED BEEF SLIDERS

miso mustard aioli, pickled shallots
\$10

SPICY SALMON HAND ROLL

soy paper, salmon, spicy mayo
\$5

BAKED CRAB HAND ROLL

soy paper, crab mix, garlic aioli
\$5

AVOCADO & INARI HAND ROLL 🌱

soy paper, avocado, marinated tofu
\$4

SPICY FRIED CHICKEN SLIDERS

gochujang glaze, sesame, pickled slaw
\$8

CHILI CHICKEN SALAD 🌱

shredded chicken, cabbage,
wonton chip, sesame
\$7

DESSERT

DIPLOMAT CREAM TART

vanilla tart shell, diplomat cream,
seasonal fruit
\$5

MOCHI ICE CREAM GF 🌱

assorted flavours
\$4.5

CHOCOLATE BROWNIE

(nut free)
\$4

MATCHA CAKE

matcha sponge cake, white chocolate
matcha cream, yuzu curd
\$8

PLATTERS

OYSTERS

chef's selection of fresh oysters
minimum order of 3 dozens
\$56 per dozen

MAKI PLATTERS

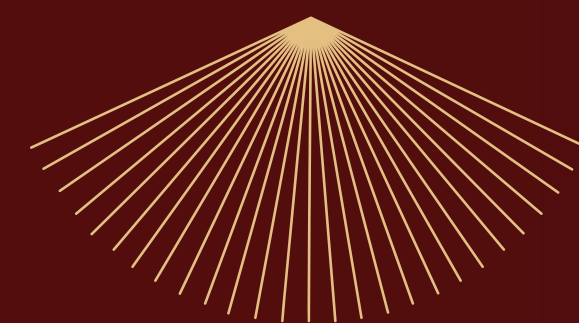
chef's selection of maki rolls
\$20 per guest

SUSHI PLATTERS

chef's selection of fresh sashimi,
nigiri & signature maki rolls
\$30 per guests

🌱 PLANT-BASED

GF GLUTEN-FREE



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