



# 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: 12

Standing: up to 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**

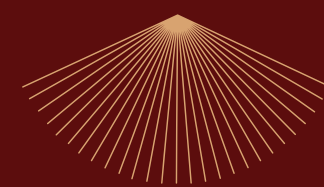
Seated/Standing: 20





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



K

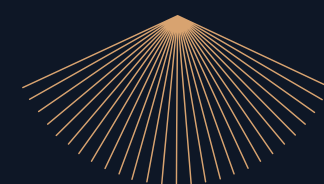
A

M

# DINNER MENU

KASAMOTO

# DINNER MENU



S

A

T

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 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

# 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

## YUZU MERINGUE TART

vanilla tart shell, yuzu curd, meringue  
\$5

## MOCHI ICE CREAM GF 🌿

assorted flavours  
\$4.5

## CHOCOLATE BROWNIE

(nut free)  
\$4

## MATCHA CAKE

matcha sponge cake, white chocolate  
matcha cream, strawberry gel  
\$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

# COCKTAILS

## FRONT ROW

*Bold & Vibrant*

### LIGHTS DOWN LOW

melon-infused botanist gin, yuzu sake,  
becherovka liqueur, cucumber  
\$22

### PERMANENT VACATION

illegal mezcal, malibu rum, orange & chocolate  
bitters, passionfruit, lime  
\$22

### MIND OVER MATCHA

suntory toki whiskey, luxardo del santo, vecchia  
del capo amaro, disaronno, lemon juice, matcha  
syrup  
\$23

### BUSINESS CASUAL

patrón reposado, amaro montenegro, cinnamon &  
rosemary syrup, orange cream bitters  
\$24

## SMOOTH OPERATORS

*Effortless & Approachable*

### SAKURA KISS

grey goose vodka, empress gin, honeydew melon,  
lychee, lemon, butterfly pea & mint syrup  
\$20

### SAKE SANGRIA

captain morgan spiced rum, cointreau, izumi sake,  
peach schnapps, lychee, grapefruit,  
orange, lemon, lime  
\$22

### ASKING FOR A FRIEND

ketel one vodka, tarsier chilli & lemongrass gin,  
st-germain, watermelon syrup, soda, lime  
\$23

### HEAD OF THE TABLE

chili-infused don julio blanco, coconut-infused  
aperol, lime, agave  
\$23

## FIZZ FORWARD

*Bubbly & Refreshing*

### THE UPPER HAND

ketel one vodka, grape soju, grape oleo,  
grape, soda  
\$17

### GOLDEN STANDARD

ketel one vodka, masumi rice shochu, yuzu sake,  
yuzu, yuzu shiso syrup, soda  
\$18

## BIG IN JAPAN

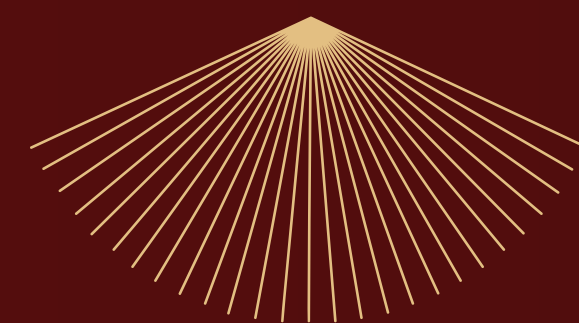
*Large Format*

### SAKE SANGRIA *(Glass / 1L)*

grey goose vodka, empress gin, honeydew melon,  
lychee, lemon, butterfly pea & mint syrup  
\$22/\$80

### SAKURA KISS *(Glass / 1L)*

grey goose vodka, empress gin, honeydew melon,  
lychee, lemon, butterfly pea & mint syrup  
\$22/\$80



KASAMOTO