

KASAMOTO

EVENT *PACKAGE*

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



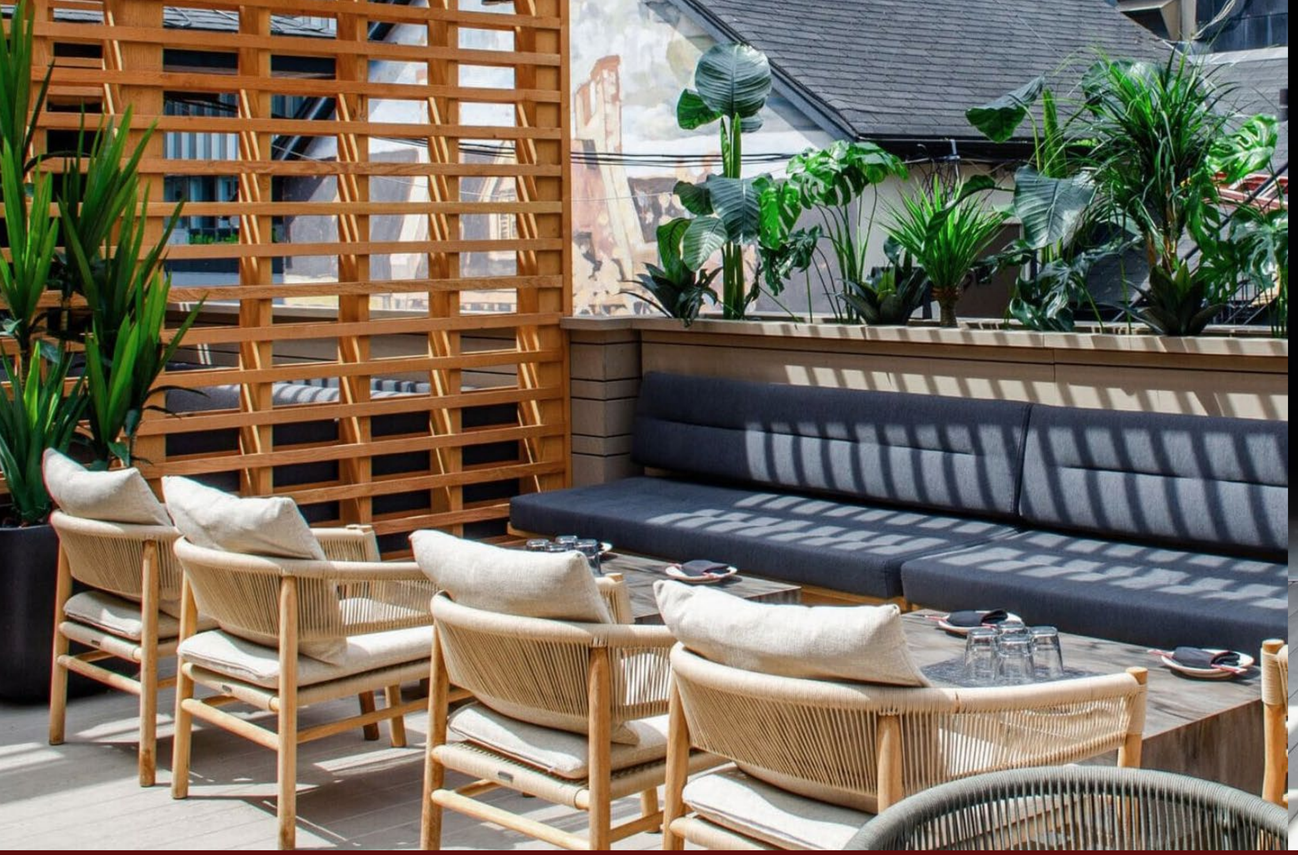


CABANAS

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





KASAMOTO

JAPANESE ART • JAPANESE ART •

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

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

PLANT-BASED GF GLUTEN-FREE



KASAMOTO

DINNER MENU



DINNER MENU

JAPANESE ART • JAPANESE ART •

KASAMOTO

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 aïoli,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, wasabi aioli, mustard greens,
jalapeno ponzu

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 aïoli, 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 aïoli, pickled shallots
$10

SPICY SALMON HAND ROLL
soy paper, salmon, spicy mayo
$5

BAKED CRAB HAND ROLL
soy paper, crab mix, garlic aïoli
$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


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