



THINK IT,
KASAI IT.





JAPANESE INSPIRED **TRULY BRITISH**



THE ULTIMATE KONRO GRILL.



THE TASTE OF IMAGINATION

Inspired by traditional Japanese cooking and reimagined for the 21st century by Michelin-starred chefs, the Kasai Konro Grill puts creativity at the heart of cooking.

Designed for chefs who trust instinct over technology, Kasai is your culinary playground—a durable, powerful, and versatile tool that expands what's possible in the kitchen.

Rooted in tradition. Refined for today.

Hand-fitted fire bricks, sustainable mineral tiles, and a brushed stainless steel shell create pure, focused performance. Compact yet powerful, Kasai sears, grills, and finishes with precision—from delicate vegetables to aged meats.

A unique insulating structure reflects heat inward, holding steady, even temperatures. The result: flavour unlocked. Instinct empowered. Fire, perfectly controlled.





LOVED BY THE STARS INCLUDING MICHELIN ONES

Kasai is used by pro chefs with a taste and talent for cooking, especially our Ambassador; Tommy Banks.



“

I love this style of cooking. Working with Kasai has been a joy, developing both the grills and accessories to take things to the next level.

Tommy Banks
The Black Swan at Oldstead and Roots in York




“Our Kasai Grill allows us to drive forward in our restless pursuit of excellence in the kitchen.”

Clare Smyth, Core




“Kasai Grills are an ingenious idea. It gives me far greater control when cooking over charcoal in our kitchen”

Matt Abe
Restaurant Gordon Ramsey




“The Kasai Grill is taking our culinary game to a whole new level”

Shaun Rankin At Grantley Hall




“I love cooking on the Kasai grill! It finishes the products with amazing flavour! It’s a powerful piece of kit with fantastic results”

Lisa Allen, Northcote, Lancashire




“We have loved working with the Kasai grill and seeing it develop, it really is a great piece of kit”

Mark Birchall Moor Hall




“Cooking over open flame always brings a sense of theatre to the food and the Kasai has just fitted right in.”

Tom Parker White Swan at Fence



As seen on TV



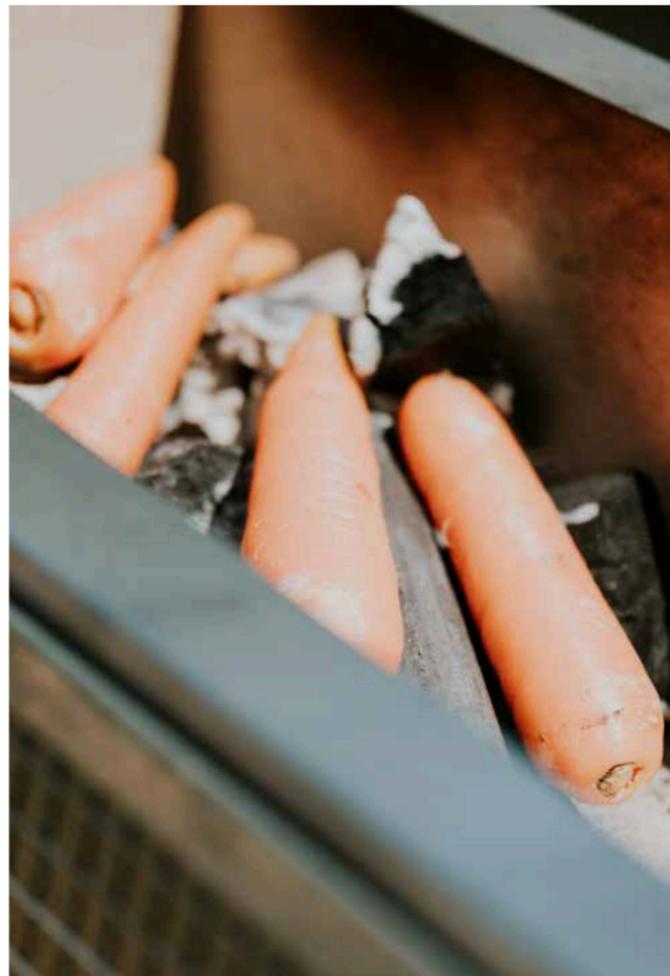
Featured on Great British Menu



Featured on James Martin Saturday Morning



Featured on Boiling Point | BBC 1



THE KASAI DIFFERENCE

From Michelin-starred restaurants to gastro pubs, from professional kitchens to homes around the world - Kasais the grill of choice for chefs, designers, and food lovers alike.



Versatile Design

Compact yet powerful. Hand-fitted bricks and specialist insulation deliver consistent, fire-resistant performance.



Long Burning Charcoal

Best paired with Binchotan charcoal for extended burn time, clean smokiness, and reusability.



Sustainable Cooking

Replaceable tiles extend product life. Used tiles recycle naturally as effective soil improvers.

DELIVERING TASTE SENSATIONS AROUND THE GLOBE



KASAI KONRO CHARCOAL GRILLS

FOR HOME FOODIES

FOR PRO

Our Konro style grills are based on the world famous Japanese design and really elevate things to the next level when grilling meats, fish, vegetables or finishing a sous vide cooked dish. Offering a stylish brushed stainless steel finish, floating feet and handles, natural sustainable mineral tiles the Kasai range of grills are perfect for home use and the rigours of a commercial kitchen.



FEATURES AS STANDARD

- + Brushed British Made Stainless Steel
- + Working temperature 107°C to 350°C
- + Includes a cooking grid as standard
- + 2 x stainless steel handles for lifting
- + 3 Year Parts and Labour Warranty
- + British made & in partnership with Tommy Banks
- + Heat Mat not included



NANO PRO KASAI GRILL
STAINLESS STEEL FRAME



- + Nano Grill size for 2-3 people
- + 310 (L) x 230 (W) x 165 (H)mm
- + Weight 7.2kg

LITTLE KASAI GRILL
STAINLESS STEEL FRAME



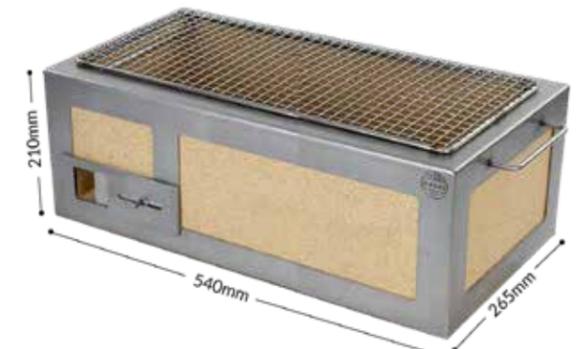
- + Little Grill size for 2-5 people
- + 405 (L) x 265 (W) x 210 (H) mm
- + Weight 11.1kg

MEDIUM WIDE KASAI GRILL
STAINLESS STEEL FRAME



- + Medium Wide Grill size for 4-8 people
- + 465 (L) x 355 (W) x 210 (H) mm
- + Weight 16.6 kg

MEDIUM LONG KASAI GRILL
STAINLESS STEEL FRAME



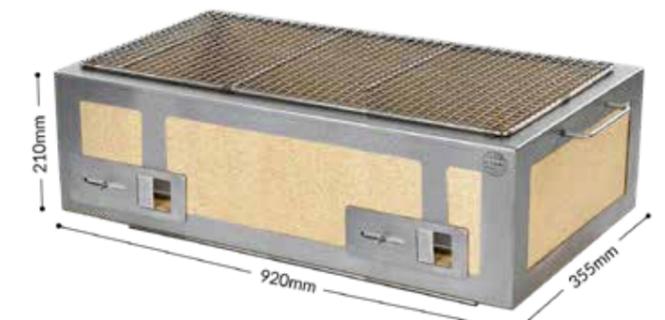
- + Medium Long Grill size for 4-8 people
- + 540 (L) x 265 (W) x 210 (H) mm
- + Weight 14.9kg

LONG KASAI GRILL
STAINLESS STEEL FRAME



- + Long Grill size for 6-12 people
- + 700 (L) x 260 (W) x 210 (H) mm
- + Weight 17.25kg

XL KASAI GRILL
STAINLESS STEEL FRAME



- + XL Grill size for 10-16 people
- + 920 (L) x 265 (W) x 210 (H) mm
- + Weight 28.3kg

KASAI ACCESSORIES

Enhance your cooking on the Kasai grills from Japan with our range of accessories. The Kasai Grills from Japan are the best thing to use when grilling meats, fish, vegetables or finishing a sous vide cooked dish.



FEATURES AS STANDARD

- + British made & in partnership with Tommy Banks
- + British Made Stainless Steel
- + Working temperature 107°C to 350°C
- + Easy to use accessories
- + Makes grilling more versatile
- + 2 year warranty against manufacturing defect



KASAI KONRO
GRILL SPARE MESH



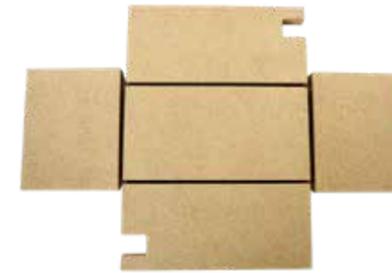
KASAI KONRO
PLANCHA SOLID



KASAI KONRO
PLANCHA 50.50



KASAI KONRO
NEW TILES



KASAI KONRO
HEAT MAT



KASAI KONRO
CARRY CASE



KASAI KONRO
ROBATA
RACK



KASAI KONRO
SKEWER RACK SET



KASAI KONRO
SEARING GRATE



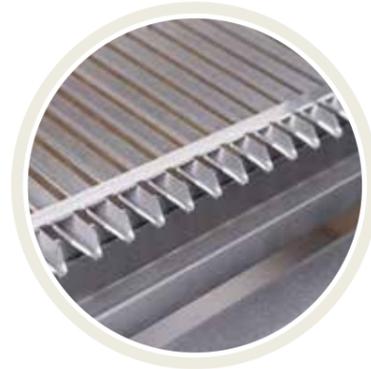
KASAI KONRO ASADO GRILL TOP

FOR HOME FOODIES

FOR PRO

Unlock the Art of Open-Fire Cooking

Transform your Kasai Grill into a true centrepiece of fire-led cooking with the Kasai Asado Grill Top. With the Kasai Asado Grill Top, there's no need to buy a separate Asado grill. This innovative accessory is purpose-built to sit directly on your Kasai Grill, instantly transforming it into a full Asado-style cooking system. Now, you can enjoy the authentic flavours and techniques of Argentinian live-fire cooking without investing in an additional grill.



FEATURES AS STANDARD

- + Tailor-made for Kasai Grills – fits seamlessly for effortless use.
- + Authentic Asado cooking – designed to recreate traditional South American open-fire grilling.
- + Robust & durable – engineered to handle high heat and heavy use.
- + Maximum versatility – ideal for searing, roasting, grilling, and slow cooking.
- + Professional & home use – trusted by chefs, perfect for keen home cooks.
- + 3 Year Parts Warranty
- + British-made & in partnership with Tommy Banks
- + Available in Little, Medium Wide, Medium Long, Long, XL Single & XL Twin
- + Kasai Grill not included



KASAI KONRO HIBACHI BAR & SKEWER SET

FOR HOME FOODIES

FOR PRO

Authentic Yakitori-Style Cooking

Bring the art of yakitori to your Kasai with the Kasai Hibachi Bar & Skewer Set. The sturdy stainless-steel bars sit neatly across your Kasai, creating a stable platform for the included skewers. This design prevents food from falling through the grates, ensures even cooking, and allows you to prepare delicate skewers of meat, seafood, or vegetables with ease.



FEATURES AS STANDARD

- + Complete set – includes Hibachi Bars and perfectly sized skewers
- + Authentic yakitori-style cooking – ideal for skewers, kebabs, satay, and small cuts
- + Designed for Kasai Grills – stable, secure, & easy to use
- + Prevents food loss – small items no longer fall through the grates
- + 2 year warranty against manufacturing defect
- + Professional quality – crafted from durable stainless steel for long life
- + Easy to clean – reusable and built for everyday use
- + 6 skewers included with the Nano, Little, Medium Wide & Medium Long Sets
- + 12 skewers included with the Long & XL Sets.
- + Kasai Grill not included



KASAI CHARCOAL

KASAI & BERTHA RESTAURANT
QUALITY BIRCH LUMPWOOD
BARBEQUE CHARCOAL - 10KG

KASAI SUMI BINCHO
CHARCOAL (10KG BOX)



Experience the ultimate BBQ experience with our Kasai and Bertha restaurant grade charcoal, expertly crafted from the core of Silver Birch trees.

This premium made birch lumpwood charcoal is always the first choice with restaurant kitchens. It is used and endorsed by Michelin Chefs throughout the world.

This charcoal is designed for both home and professional use and therefore provides fantastic heat for the maximum length of time.

Our product is carefully produced with sustainability in mind, so you can enjoy your BBQ guilt-free.

KEY FEATURES

- + No chemicals or additives
- + No smoke and low amount of ash
- + Ready to cook within 15/20 minutes
- + High-quality barbecue charcoal
- + Carbon content: 80-90%
- + High heat output with low smoke produced

Sumi Bincho-tan charcoal works perfectly in our Konro grills but can also be used in place of regular charcoal in any BBQ grill.

It is made from dense hardwoods, honouring the traditional, centuries-old production methods. Favoured by cooks around the world, it burns at a higher temperature and for longer periods than ordinary charcoal and doesn't produce any unpleasant odours, making it ideal for sealing in natural flavours.

KEY FEATURES

- + No chemicals
- + Very little flare-up
- + Minimal smoke
- + 100% natural
- + Burning time: 5 hours (minimum)
- + Minimal flavour tainting of food
- + Suitable for all of our charcoal BBQs

WHAT DO OUR CUSTOMERS GET?

CUSTOMER SERVICE

Kasai is synonymous with outstanding service. We keep customers informed, supported, and respected at every stage.

STARTING THEIR JOURNEY

Each grill arrives handcrafted, securely packaged, and accompanied by a detailed instruction guide. Customers are investing in craftsmanship, not just a product.

STAYING CONNECTED

We offer tutorials, inspiration, and advice—keeping in touch long after the first purchase. Many return for accessories and upgrades.

CARING FOR THE GRILL

Kasai Grills are low-maintenance. High heat naturally sterilises; ash can be brushed out and reused as fertiliser. No chemicals, no fuss—just care built into the design.

HOW TO LIGHT THE KASAI GRILL

Scan the QR code to watch the video to learn more



NEED INSPIRATION?

Scan the QR code to watch brand ambassador Tommy Banks cook up a feast



KASAI LIFESTYLE

We're all about sharing fabulous food and fun times with friends and family.

That's why we encourage Kasai fans across the globe to share their memories, food and occasions with us on our social channels.

Instagram @kasaigrills

YouTube @kasai_grills

3 YEAR WARRANTY (UK CLIENTS)

The Kasai Konro Grill comes with a no quibble 3 year warranty for total peace of mind. Customers simply need to register their oven online at www.kasaigrills.com and enter their purchase details, serial number, their name and address, and preferred contact number.

We offer a 2 year warranty Kasai Accessories against manufacturing defect.

A SUSTAINABLE FUTURE

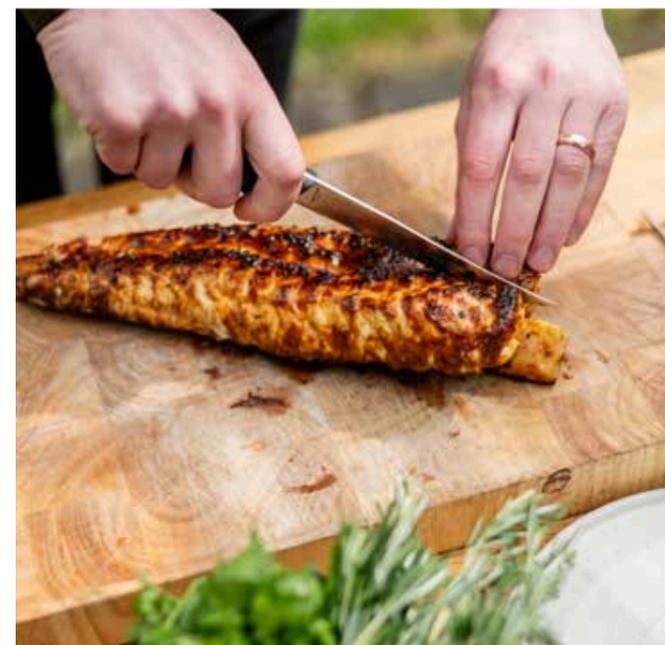
We're on a constant journey to drive our business towards a sustainable future and are doing everything we can to minimise our impact. We're currently working hard towards B Corp, enabling us to meet the highest standards of social and environmental performance.

5-STAR REVIEWS

Our customers are buying into an authentic product that has inspired customers to award Kasai Grills with 5-star reviews and glowing commendations. Nothing speaks volumes like personal experience and word-of-mouth content.

 **Trustpilot**

EXCELLENT 4.9 OUT OF 5





Keep updated & share
your Kasai journey

 @kasai_grills

 @kasaigrills