

Kanpai

WELCOME TO KANPAI

- We Serve All Natural, Hormone & Antibiotic Free Foods Whenever Possible
 - Corkage Fee \$15
 - 18% Gratuity for Parties of 6 or More
 - Please Limit Splitting Checks to Two Cards

THANK YOU



OMAKASE

Kanpai Omakase \$120

A Multi-Course Tasting Menu Designed to Allow You to Experience the Spirit of Kanpai's Cuisine

Omakase Beverage Pairing \$70

Omakase is Available at the Sushi Bar Only.

Everyone in the Party Must Participate.

Not Available Gluten Free.

Sorry, No Splitting.

COCKTAILS

We have a limited full bar which is always being perfected. We use quality liquors for all our creations.

> THERE IS ALWAYS A DAILY SPECIAL. ASK YOUR SERVER FOR DETAILS.

Tonic for Tired Eyes	13	Aviation Gin, Cucumber, Grapefruit, Lemon, Tonic
Motavation	13	Pueblo Viejo Tequila, Jalapeño Water, Cilantro, Orange, Lime, Spicy Salted Rim
Kanpai Smash	14	Buffalo Trace, Elderflower, Yuzu, Lemon, Ginger, Mint
Sumo Sour	14	Hendricks Gin, Pomegranate, Yuzu, Egg White
Harry Nilsson	13	Ciroc Coconut Vodka, Coconut Lemongrass Sake, Lime, Soda Water, Toasted Coconut Rim
The Prickly Lady	13	Crater Lake Gin, Cucumber, Ginger, Lime, Prickly Pear

JAPANESE WHISKEYS

This is a condensed list of our Japanese Whiskey selection. Stock can become unavailable and change quickly. Please ask your server for details.

12 year Yamazaki	26	Hatozaki	19
18 year Yamazaki	99	The Tattori, Blended	16
Nikka Taket Suru	30	The Tattori, Ex Bourbon Barrel	16
Nikka Miyagikyo	22	Hibiki Harmony	27
Nikka Barrell	22	Suntory Toki	10

BEER

Ask about our seasonal/rotating selection.

Kirin Ichiban	22oz	11	Pfriem Pilsner	17oz	10
Van Henion “Helles” Lager	12oz	6	Hitacho Japanese Classic	12oz	8
Pfriem IPA	12oz	6	Hitacho Japanese White Ale	12oz	8

LIQUIDS

San Pellegrino Sparkling	375ml	4	Herbal Tea	3
San Pellegrino Limonata		4	Choya Soda Yuzu/Ume	11.9oz 5
Japanese Loose Leaf Green Tea		4		

BUBBLES

Montparnasse Brut, France	Split	12
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WHITES

	Gls	Btl
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Chardonnay		
Fossil Point, Edna Valley, 2020	11	38

Pinot Blanc		
Domaine Saint-Lannes FR 2020	12	41

Pinot Gris		
Ponzi, Willamette Valley 2021	12	41

Sauvignon Blanc		
Samuel Barron, Touraine France 2020	12	41

Plum Wine		
Choya-Umeshu, Osaka, Japan	7	25

Txakolina		
Arregi, Spain 2021	11	38

> WANDERING WHITE... ASK ABOUT TODAY’S OFFERING

REDS

	Gls	Btl
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Pinot Noir		
Elk Cove “La Sirene”, Willamette Valley, 2021	13	45

Blend		
The Whole Shebang! California	12	41

Ad Lucem “Elaina Red”		
Columbia Valley, Washington, 2020	13	45

Malbec		
Altos, Argentina, 2020	14	49

> REVOLVING RED... ASK ABOUT TODAY’S OFFERING

	Nigiri 2pcs	Sashimi 7pcs
*Maguro • Tuna	14	31
*Shiro Maguro • Albacore	11	27
Kani • Deep Sea Crab	12	29
*Saba • Mackerel	9	20
*Tobiko • Flying Fish Roe	9	
Unagi • Freshwater Eel	12	29
*Hamachi • Yellowtail	12	29
Tako • Giant Octopus	10	26
*Sake • Salmon	12	29
*Hottate-Gai • Scallops	12	29
*Uni • Sea Urchin	10	26
Ebi • Wild Shrimp	10	
*Ika • Squid	7	19
*Ama-ebi • Sweet Shrimp	13	31
*Sute-Ki • Seared Filet Mignon	12	29
*Uzura • Quail Egg Yolk	3	
*Wasabi Tobiko	9	
Inari • Baked Tofu	6	
Nasu • Japanese Eggplant	6	
Satsumaimo • Sweet Potato	6	
Aspara • Asparagus	6	
Macadamia Nut & Avocado Stuffed Inari	8	

> *Daily Sashimi Special 29... Ask Your Server for Today's Offering

*Items may contain raw or under cooked ingredients, and while delicious, these may increase your risk of food born illness.

SPECIALTY NIGIRI 16 EACH

*Broiled Tomato

Tuna around Rice topped with Dynamite Scallops, Scallions, Ponzu

*Sunrise

Tuna around Rice topped with Tobiko and Quail Egg Yolk

*Steak N Eggs

Seared Filet Mignon around Rice topped with Quail Egg Yolk, Wasabi Pepper Aioli, Pickled Red Onions

*Slammin' Salmon

Salmon around Rice topped with Crab, Slightly Broiled, with Lemon Aioli and Sweet Soy Reduction

*Green Eggs & Ham

Yellowtail around Rice topped with Wasabi Tobiko, Fried Quail Egg

*Surf & Turf

Seared Filet Mignon around Rice topped with Dynamite Scallops, Scallions, Tobiko, Ponzu

IZAKAYA MENU

Miso	5	Edamame	5
Sunomono Salad	4	Wakame or Hijiki Seaweed Salad	6

Kanpai Salad 18

Spring greens, red onion, whipped goat cheese, tomato, avocado, lemon vinaigrette

Tempura

Assorted Crisp Seasonal Vegetables 16 with Tiger Prawns 20

Tofu Agadashi 14

Crispy Fried Tofu, Light Shoyu Dipping Sauce, Bonito Flakes

Wok Fried Green Beans 16

Sesame, Garlic, Shoyu

Tatsu-age 15

Traditional Shoyu Based Marinated Chicken Thigh, Cilantro Jalapeño Sauce

Soft Shell Crab 6

Spicy Aioli, Garlic Ponzu, Scallions

Broiled Green Lip Mussels 7

Dynamite Style Scallop, Tobiko, Scallion, Ponzu

Fried Calamari 16

Tubes & Rings with Fried Lemons & Jalapeños

Hamachi Kama 16

Pan Seared, Scallions, Garlic Ponzu

Salmon Kama 14

Pan Seared, Chili Spice, Ginger

Dynamite 20

Fin & Shellfish, Sautéed Vegetables, Served Broiled in a Shell, Spicy Aioli, Avocado, Tobiko, Kaiware, Ponzu

Filet Mignon 36

Pan Seared Tenderloin, Creamy Garlic Mashed Potatoes, Tempura Onion Rings, Rosemary Bone Marrow Compound Butter, Charschu Sauce

*Hamachi Crudo 29

Shiso, Marcona Almonds, Thai Chili Ginger Vinaigrette, Sea Salt

SIDE SAUCES 2 EACH

Cilantro Jalapeno (GF)

Thai Chili Vinaigrette

Yuzu Kosho

Mango (GF)

Wasabi Aioli (GF)

Garlic Citrus

Sweet Soy Reduction

Ponzu

- Due to the complexity of our dishes, it is not possible to list all ingredients for each.

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WAGYU

A5 Japanese Wagyu 3oz Cut 60

RAMEN

Pork Belly 20

Shiitake, Carrot, Wakame, Spring Onion, Soft Egg, Tare, Pork Bone Broth

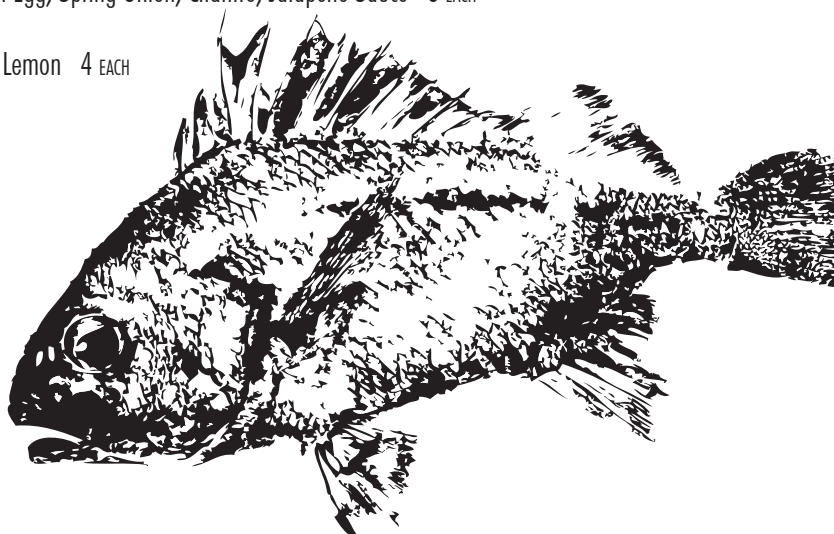
*POKE BOWLS

Ahi or Salmon Poke 29

Hawaiian Style Poke, Japanese Wakame, Red Onions, Scallions, Avocado, Sesame Oil, Ponzu Citrus, Wonton Chips

*OYSTERS

- Wagyu Tartare 8 EACH
- Ponzu, Spring Onion, Tobiko 4 EACH
- Asian Pear Mignonette 4 EACH
- Albacore, Quail Egg, Spring Onion, Cilantro, Jalapeño Sauce 6 EACH
- On Half Shell, Lemon 4 EACH



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CLASSIC ROLLS

*Tekka Maki • Tuna 13

*Sake • Salmon 13

*Negi-Hama • Yellowtail, Scallions 13

Eel and Avocado 13

*Spicy Tuna 15
Tuna, Cucumber, Chili, Spices

Salmon Skin 12
Cucumber, Scallions, Bonito Flakes, Yamagobo, Kaiware, Ponzu Sauce

Shrimp Tempura 15
Tempura Fried Wild Shrimp, Avocado, Cucumber

Dragon 20
Tempura Fried Wild Shrimp, Cucumber, topped with Unagi, Avocado, Sweet Soy Reduction

*Smiling Buddha 15
Albacore, Cucumber, Avocado, Kaiware, Scallions, Tobiko, Cilantro Jalapeño Sauce

California Roll 18
Red Crab, Cucumber, Avocado

Super California 20
California Roll topped with Unagi, Sweet Soy Reduction

Caterpillar 20
Unagi and Cucumber topped with Avocado, Sweet Soy Reduction

*Rainbow 20
California Roll topped with an Assortment of Fresh Fish

Spider 15
Fried Soft Shell Crab, Avocado, Cucumber, Kaiware, Scallions, Spicy Aioli, Ponzu

Spicy Tako 15
Green Curry Marinated Octopus, Tempura Asparagus, Avocado, Kaiware, Scallions

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SPECIALTY ROLLS

*Hattori Hanzo 15

Black Pepper Seared Tuna, Tempura Mango, Avocado, Cucumber, Scallions, Red Curry Peanut Sauce

*Flying Kamikaze 15

Salmon, Cucumber, Goat Cheese, Macadamia Nuts, Mango Vinaigrette

*Kanpai Roll 16

Tuna, Yellowtail, Crab, Scallions, Avocado wrapped in Cucumber Skin, Mango Vinaigrette

High Roller 20

Crab, Cucumber, topped with Broiled Salmon, Lemon Aioli, Sweet Soy Reduction

*Gone-Jah Roll 15

Tuna, Mango, Avocado, Goat Cheese

*La Pastora 15

Fresh Yellowtail Ceviche in Lime Juice, Cucumber, Cilantro, Jalapeño

*26th Street 15

Shrimp, Tuna, Crab, Avocado, Cucumber, Shiitake Mushrooms, Scallions, Tobiko, Kaiware

*Samurai 15

Yellowtail, Cucumber, Avocado, Tobiko, Kaiware

*Yakuza 20

Tuna, Cucumber, Tempura Fried Jalapeño, topped with Seared Beef Filet, Pickled Red Onions, Wasabi Pepper Aioli

Shipwrecks 15

Shrimp, Cilantro, Cucumber, Avocado, Red Curry Peanut Sauce

*Tsunami 20

Tempura Fried Wild Shrimp & Cucumber topped with Avocado, Spicy Tuna, Scallions

Harley David-san 17

Unagi, Macadamia Nuts, Avocado, Goat Cheese, Tempura Fried Roll

*Orgasm 20

Tempura Unagi, Crab, Cucumber topped with Avocado, Creamy Scallops, Tobiko, Sweet Soy Reduction

*Komodo 20

Poke Seasoned Albacore, Cucumber topped with Fried Soft Shell Crab, Avocado, Scallions, Ponzu

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VEGGIE ROLLS

Kappa Maki • Cucumber 6

Kanpyo Maki • Sweet Gourd 6

Avocado Roll 8

Classic Veggie Roll 12

Changes from Roll to Roll

Godzilla Roll 14

Tempura Zucchini, Cucumber, Shiitake Mushrooms, topped with Avocado, Shoe String Potatoes

Akira 12

Spicy Fried Tofu, Cilantro, Red Bell Pepper, Cucumber, Avocado, Cilantro Jalapeño Sauce

Super Veggie 14

Cucumbers, Kawaire, Asparagus, topped with Avocado and Nasu

Shogun 12

Avocado, Cucumber, Mango, Cilantro, Macadamia Nuts, Garlic Citrus Vinaigrette

COMBINATION PLATTERS (Chef Tasting)

*Sashimi Combo 55

Five Different Offerings, Three Pieces Each, Three Sauces, Chef's Choice

*Nigiri Combo 42

Nine Different Offerings, Chef's Choice

*Sushi Combo 32

Selection of Three Nigiri, Sashimi, Half California & Spicy Tuna Roll

If you have any allergies or food sensitivities, please let your server know.

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