

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 \$90

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

Omakase Beverage Pairing \$50

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	12	Aviation Gin, Cucumber, Grapefruit, Lemon, Elderflower Tonic
Motavation	12	Pueblo Viejo Tequila, Jalapeño Water, Cilantro, Orange, Lime, Salt Rim
Kanpai Smash	13	Buffalo Trace, Elderflower, Yuzu, Lemon, Ginger, Mint
Sumo Sour	13	Hendricks Gin, Pomegranate, Yuzu, Egg White
Harry Nilsson	12	Ciroc Coconut Vodka, Coconut Lemongrass Sake, Lime, Lemongrass Kombucha, Toasted Coconut Rim
The Prickly Lady	12	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 Hakushu	15	Hibiki Harmony	27
8 year Kurayoshi	16	Hibiki Harmony Select	30
12 year Kurayoshi	20	Iwai	10
12 year Yamazaki	26	Matsui Sakura Cask	22
18 year Yamazaki	70	Suntory Toki	10
Akashi	12		

BEER

Kirin Ichiban	22oz	10	Pfriem IPA	12oz	6
Hitachino Nest White Ale	12oz	8	Pfriem Pilsner	17oz	9
Hitachino Nest Japanese Classic Ale	12oz	8			

LIQUIDS

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

BUBBLES

Montparnasse Brut, France	Split	12
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WHITES

	Gls	Bl
Chardonnay Fossil Point, Edna Valley, 2017	10	35

Pinot Blanc Domaine Saint-Lannes FR 2020	11	38
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Pinot Gris Ponzi, Willamette Valley 2019	11	38
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Sauvignon Blanc Samuel Barron, Touraine France 2020	11	38
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Plum Wine Choya-Umeshu, Osaka, Japan	6	22
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Txakolina Arregi, Spain 2017	10	35
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> WANDERING WHITE... ASK ABOUT TODAY'S OFFERING

REDS

	Gls	Bl
Pinot Noir Elk Cove "La Sirene", Willamette Valley, 2015	12	42

Blend The Whole Shebang! California	11	38
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Ad Lucem "Elaina Red" Columbia Valley, Washington, 2015	12	42
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Malbec Altos, Argentina, 2017	13	46
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> REVOLVING RED... ASK ABOUT TODAY'S OFFERING

	Nigiri 2pcs	Sashimi 7pcs
*Maguro - Tuna	10	26
*Shiro Maguro - Albacore	9	24
Kani - Crab	10	26
*Saba - Mackerel	7	19
*Tobiko - Flying Fish Roe	7	
Unagi - Freshwater Eel	10	26
*Hamachi - Yellowtail	10	26
Tako - Giant Octopus	10	26
*Sake - Salmon	10	26
*Ikura - Salmon Roe	8	
*Hottate-Gai - Scallops	10	26
*Ono - Wahoo	10	26
*Uni - Sea Urchin	10	26
Ebi - Wild Shrimp	8	
*Ika - Squid	7	19
*Ama-ebi - Sweet Shrimp	10	26
*Sute-Ki - Seared Filet Mignon	10	26
*Uzura - Quail Egg Yolk	2	
*Wasabi Tobiko	8	
Inari - Baked Tofu	6	
Nasu - Japanese Eggplant	5	
Satsumaimo - Sweet Potato	5	
Aspara - Asparagus	6	
Macadamia Nut & Avocado Stuffed Inari	8	

> *Daily Sashimi Special 28... Ask Your Server for Today's Offering

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SPECIALTY NIGIRI 14 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

***Mother and Child Reunion**

Salmon around Rice topped with Salmon Roe

***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	5

Asian Pear Salad 15

spring greens, Asian pear, red onion, sesame goat cheese balls, tomato, lemon vinaigrette

Tempura

Assorted Crisp Seasonal Vegetables 13 with Tiger Prawns 20

Tofu Agadashi 12

Crispy Fried Tofu, Light Shoyu Dipping Sauce, Bonito Flakes

Wok Fried Green Beans 12

Sesame, Garlic, Shoyu

Tatsu-age 13

Traditional Shoyu Based Marinated Chicken Thigh, Cilantro Jalapeño Sauce

Soft Shell Crab 5

Spicy Aioli, Garlic Ponzu, Scallions

Broiled Green Lip Mussels 7

Dynamite Style Scallop, Tobiko, Scallion, Ponzu

Fried Calamari 13

Tubes & Rings with Fried Lemons & Jalapeños

Hamachi Kama 16

Pan Seared, Scallions, Garlic Ponzu

Salmon Kama 13

Pan Seared, Chili Spice, Ginger

Dynamite 16

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

Macadamia Nut Crusted Ono 21

Blistered Cherry Tomatoes, Soy Bean Purée, Asian Pear Balsamic Reduction

Filet Mignon 34

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

*Hamachi Crudo 28

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

SIDE SAUCES 2 EACH

Cilantro Jalapeno

Thai Chili Vinaigrette

Yuzu Kosho

Mango

Wasabi Aioli

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 65

3 oz Cut, Chef's Choice

RAMEN

Pork Belly 18

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

*POKE BOWLS

Ahi, Ono or Salmon Poke 25

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

*OYSTERS

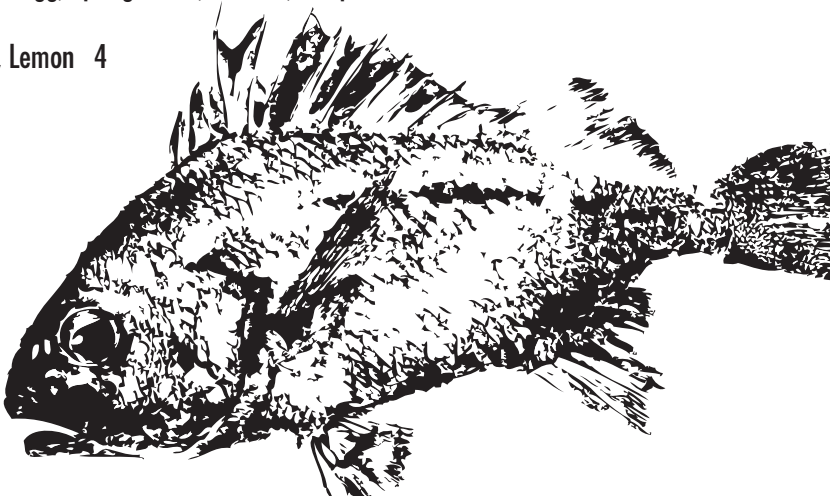
• Wagyu Tartare 8

• Ponzu, Spring Onion, Tobiko 4

• Asian Pear Mignonette 4

• Albacore, Quail Egg, Spring Onion, Cilantro, Jalapeño Sauce 6

• On Half Shell, Lemon 4



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CLASSIC ROLLS

*Tekka Maki · Tuna 10

*Sake · Salmon 9

*Negi-Hama · Yellowtail, Scallions 10

*Negi-Ono · Wahoo, Scallions 9

Eel and Avocado 10

*Spicy Tuna 13
Tuna, Cucumber, Chili, Spices

Salmon Skin 10
Cucumber, Scallions, Bonito Flakes, Yamagobo, Kaiware, Ponzu Sauce

Shrimp Tempura 13
Tempura Fried Wild Shrimp, Avocado, Cucumber

Dragon 18
Tempura Fried Wild Shrimp, Cucumber, topped with Unagi, Avocado, Sweet Soy Reduction

*Smiling Buddha 13
Albacore, Cucumber, Avocado, Kaiware, Scallions, Tobiko, Cilantro Jalapeño Sauce

California Roll 13
Red Crab, Cucumber, Avocado

Super California 18
California Roll topped with Unagi, Sweet Soy Reduction

Caterpillar 18
Unagi and Cucumber topped with Avocado, Sweet Soy Reduction

*Rainbow 18
California Roll topped with an Assortment of Fresh Fish

Spider 13
Fried Soft Shell Crab, Avocado, Cucumber, Kaiware, Scallions, Spicy Aioli, Ponzu

Spicy Tako 13
Green Curry Marinated Octopus, Tempura Asparagus, Avocado, Kaiware, Scallions

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SPECIALTY ROLLS

*Hattori Hanzo 13

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

*Flying Kamikaze 13

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

*Kanpai Roll 14

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

High Roller 18

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

*Gone-Jah Roll 13

Tuna, Mango, Avocado, Goat Cheese

*La Pastora 13

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

*26th Street 13

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

*Samurai 13

Yellowtail, Cucumber, Avocado, Tobiko, Kaiware

*Yakuza 18

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

Shipwrecks 13

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

*Tsunami 18

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

Harley David-san 16

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

*Orgasm 18

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

*Komodo 18

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

*Electric Ave 18

Tempura Scallions, Avocado, Cucumber topped with Ono, Sea Salt, Yuzu Kosho Vinaigrette

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VEGGIE ROLLS

Kappa Maki - Cucumber 6

Kanpyo Maki - Sweet Gourd 6

Avocado Roll 8

Classic Veggie Roll 10
Changes from Roll to Roll

Godzilla Roll 13

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

Akira 10

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

Super Veggie 13

Cucumbers, Kawaire, Asparagus, topped with Avocado and Nasu

Shogun 8

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

COMBINATION PLATTERS (Chef Tasting)

*Sashimi Combo 49

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

*Nigiri Combo 32

Nine Different Offerings, Chef's Choice

*Sushi Combo 26

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

