

# Kanpai

WELCOME TO KANPAI

- We Serve All Natural, Hormone & Antibiotic Free Foods Whenever Possible
  - Corkage Fee \$25
  - 20% Gratuity for Parties of 6 or More
  - Please Limit Splitting Checks to Two Cards

THANK YOU



## OMAKASE

Kanpai Omakase \$140

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

Omakase Sake Pairing \$70

Add Caviar \$40

Add Champagne \$50

Omakase is Available at the Sushi Bar Only.

Everyone in the Party Must Participate.

Not Available Gluten Free, Vegetarian or Vegan.

Seafood and Shellfish Allergies Regretfully Can Not Be Accommodated.

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	16	Aviation Gin, Elderflower, Cucumber, Grapefruit, Lemon, Tonic
Motavation	16	Pueblo Viejo Tequila, Jalapeño Water, Cilantro, Orange, Lime, Spicy Salted Rim
Kanpai Smash	17	Buffalo Trace, Elderflower, Yuzu, Lemon, Ginger, Mint
Sumo Sour	17	Hendricks Gin, Pomegranate, Yuzu, Egg White
Nilsson Schmilsson	16	La Gritona Tequila, Coconut Lemongrass Sake, Lime, Toasted Coconut Rim
Pom-iscuous Lady	16	Crater Lake Gin, Cucumber, Ginger, Lime, Sparkling Pomegranate

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	40	Yamazakura	23
18 year Yamazaki	140	Hibiki Harmony	30
Hatozaki	22	Suntory Toki	12
The Tattori, Ex. Bourbon Barrel	16	Iwai	12
		Akashi Sherry Cask	23

BEER

Ask about our seasonal/rotating selection.

Sapporo Premium	22oz	11	Pfriem IPA	12oz	6
Asahi Super Dry	12oz	7	Van Henion Helles Lager	12oz	6
Double Mtn Japanese Style Lager	16oz	12	Athletic N/A Upside Down Golden	12oz	7

LIQUIDS

Custom Mocktail	9	Japanese Loose Leaf Green Tea	4	
San Pellegrino Sparkling	250ml	6	Herbal Tea	3
San Pellegrino Limonata	6	Choya Soda Yuzu/Ume	11.9oz	6

BUBBLES

Mio “Crisp” Sparkling Sake	300 ml	20
Guy Charlmemoggne Gran Cru, France	375 ml	60

WHITES

	Gls	Btl
Chardonnay		
Fossil Point, Edna Valley	12	38
Verdejo Viura		
Sanz Classico, Rueda Spain	13	41
Pinot Gris		
Lady Hill, Willamette Valley	12	41
Txakolina		
Hirutza, Spain	12	38
Rose of Pinot Noir		
Soter, Willamette Valley	14	46
Plum Wine		
Choya, Osaka, Japan	8	25

REDS

	Gls	Btl
Pinot Noir		
Planet Oregon, Willamette Valley	14	45
Cabernet Blend		
The Whole Shebang! California	13	41
GSMD Blend		
Ad Lucem “Elaina Red” Columbia Valley	14	45

	Nigiri 2pcs	Sashimi 5pcs
*Maguro • Tuna	15	37
*Shiro Maguro • Albacore	13	32
*Toro	20	50
Kani • Deep Sea Crab	14	33
*Tai • Sea Bream	14	35
*Saba • Mackerel	12	30
*Tobiko • Flying Fish Roe	9	
Unagi • Freshwater Eel	14	35
*Hamachi • Yellowtail	15	37
Tako • Giant Octopus	13	32
*Hirame • Halibut	14	35
*Sake • Ora King Salmon	15	37
*Hottate-Gai • Scallops	15	37
*Uni • Sea Urchin	16	40
Ebi • Wild Shrimp	12	
*Ika • Squid	9	19
*Ama-ebi • Sweet Shrimp	16	40
*Sute-Ki • Seared Filet Mignon	16	40
*Uzura • Quail Egg Yolk	3	
*Wasabi Tobiko	10	
Inari • Baked Tofu	6	
Nasu • Japanese Eggplant	6	
Satsumaimo • Sweet Potato	6	
Aspara • Asparagus	6	
Macadamia Nut & Avocado Stuffed Inari	8	

> \*Daily Sashimi Special 37... Ask Your Server for Today's Offering

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SPECIALTY NIGIRI 18 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

\*Mother and Child Reunion

Salmon around Rice topped with Salmon Roe



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## IZAKAYA MENU

Miso 5  
Sunomono Salad 4

Edamame 5  
Wakame or Hijiki Seaweed Salad 6

### Tempura

Assorted Crisp Seasonal Vegetables 17 with Tiger Prawns 22

Tofu Agadashi 16

Crispy Fried Tofu, Light Shoyu Dipping Sauce, Bonito Flakes

Wok Fried Green Beans 17

Sesame, Garlic, Shoyu

Tatsu-age 17

Traditional Shoyu Based Marinated Chicken Thigh, Cilantro Jalapeño Sauce

Soft Shell Crab 7

Spicy Aioli, Garlic Ponzu, Scallions

Broiled Green Lip Mussels 7

Dynamite Style Scallop, Tobiko, Scallion, Ponzu

Fried Calamari 17

Tubes & Rings with Fried Lemons & Jalapeños

Hamachi Kama 18

Pan Seared, Scallions, Garlic Ponzu, Rice

Salmon Kama 16

Pan Seared, Ponzu, Scallions, Rice

Dynamite 23

Broiled Spicy Aioli over Fin and Shellfish with Sauteed Vegetables, Avocado, Tobiko, Scallions, Ponzu

Filet Mignon 45

Black Pepper Crusted Seared Tenderloin, Creamy Garlic Mashed Potatoes, Tempura Onion Rings,  
Charschu Red Wine Reduction

\*Hamachi Crudo 37 (5 pcs)

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

\*Toro Tartare 35

Nori, Wasabi, Aioli, Scallions, Caviar

SIDE SAUCES 3 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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RAMEN

Pork Belly 23

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

\*POKE BOWLS

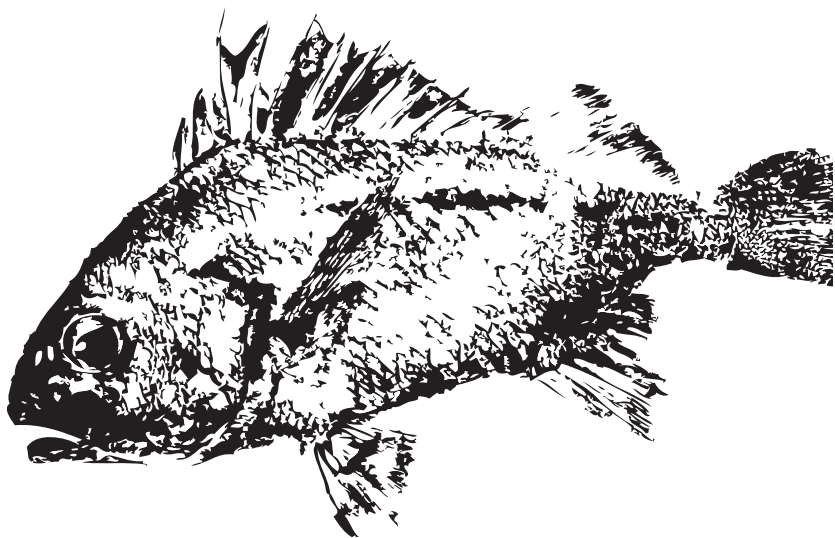
Ahi or Salmon Poke 35

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

\*OYSTERS

3 / 6 / 12 - No Mix & Match

- Ponzu, Spring Onion, Tobiko 15 / 30 / 60
- Asian Pear Mignonette 15 / 30 / 60
- Albacore, Quail Egg, Spring Onion, Cilantro Jalapeño Sauce 18 / 36 / 72
- On Half Shell, Lemon 15 / 30 / 60



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## CLASSIC ROLLS

\*Tekka Maki • Tuna 13

\*Sake • Salmon 13

\*Negi-Hama • Yellowtail, Scallions 13

\*Negi-Toro • Tuna, Scallions 17

Eel and Avocado 15

\*Spicy Tuna 16  
Tuna, Cucumber, Chili, Spices

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

Shrimp Tempura 17  
Tempura Fried Wild Shrimp, Avocado, Cucumber

Dragon 22  
Tempura Fried Wild Shrimp, Cucumber, topped with Unagi, Avocado, Sweet Soy Reduction

\*Smiling Buddha 17  
Albacore, Cucumber, Avocado, Kaiware, Scallions, Tobiko, Cilantro Jalapeño Sauce

California Roll 19  
Deep Sea Red Crab, Cucumber, Avocado

Super California 22  
California Roll topped with Unagi, Sweet Soy Reduction

Caterpillar 22  
Unagi and Cucumber topped with Avocado, Sweet Soy Reduction

\*Rainbow 22  
California Roll topped with an Assortment of Fresh Fish

Spider 17  
Fried Soft Shell Crab, Avocado, Cucumber, Kaiware, Scallions, Spicy Aioli, Ponzu

Spicy Tako 17  
Green Curry Marinated Octopus, Tempura Asparagus, Avocado, Kaiware, Scallions

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## SPECIALTY ROLLS

\*Hattori Hanzo 17

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

\*Flying Kamikaze 17

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

\*Kanpai Roll 17

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

High Roller 22

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

\*Gone-Jah Roll 17

Tuna, Mango, Avocado, Goat Cheese

\*La Pastora 17

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

\*Samurai 17

Yellowtail, Cucumber, Avocado, Tobiko, Kaiware

\*Yakuza 22

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

Shipwrecks 17

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

\*Tsunami 22

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

Harley David-san 18

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

\*Orgasm 22

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

\*Komodo 22

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

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VEGGIE ROLLS

Kappa Maki • Cucumber 7

Kanpyo Maki • Sweet Gourd 7

Avocado Roll 10

Classic Veggie Roll 13  
Changes from Roll to Roll

Godzilla Roll 16  
Tempura Zucchini, Cucumber, Shiitake Mushrooms, topped with Avocado, Shoe String Potatoes

Akira 13  
Spicy Fried Tofu, Cilantro, Red Bell Pepper, Cucumber, Avocado, Cilantro Jalapeño Sauce

Super Veggie 16  
Cucumbers, Kawaire, Asparagus, topped with Avocado and Nasu

Shogun 13  
Avocado, Cucumber, Mango, Cilantro, Macadamia Nuts, Garlic Citrus Vinaigrette

COMBINATION PLATTERS (Chef Tasting)

\*Sashimi Combo  
Three Way - Three Different Offerings, Three Pieces Each, Three Sauces, Chef’s Choice 63  
Five Way - Five Different Offerings, Three Pieces Each, Three Sauces, Chef’s Choice 105

\*Nigiri Combo 63  
Nine Different Offerings, Chef’s Choice

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

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