



KĀNPAĪ

## KANPAI DINING MENU

### **Chef's Special** シェフの特製料理

#### **Eggplant Tempura | 55 V**

Deep fried eggplant served with sweet chili sauce, avocado, red onion, coriander

#### **Maguro Tortilla | 79 S**

Fresh tuna cubes on top of crispy tortilla served with red onion, tomato, signature sauce and truffle oil

#### **Chicken or Beef Ramen | 75 | 85**



Japanese noodle soup with a rich combination of rich flavored broth, bokchoy, mushrooms, boiled egg, spring onion with your selection of chicken or beef.

#### **Slow Cooked Beef | 169**

Signature main dish, slow cooked beef chuck smothered in a homemade gravy sauce served with sweet mashed potatoes.

#### **CHI – The Earth | 68 S**

Chocolate custard with cookie soil, micro cress and chocolate stones

Signature dish:  Alcohol: A Nuts: N Shellfish: S Vegan: V Spicy: 

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### Soup スープ

#### Miso Soup | 45 V

Traditional Japanese soup with dried wakame, moringa tofu, bonito flakes, kombu & spring onion

#### Tom Yum Soup

#### Vegan 45 V | Prawn 60 S 🌶️

Traditional Thai flavored spicy broth with bakchoy, shimeji mushroom, lemon grass & lime leaves

### Salad サラダ

#### Green Salad | 49

Mixed leaves, cherry tomatoes, pomegranate, asparagus, carrot, red radish, wafu dressing.

#### Seaweed Salad | 68 V, N 🔥

Chuka seaweed & sesame dressing, radish and shimeji mushroom with vinegar

#### Sashimi Salad | 73 S 🔥

Thin slice of tuna, salmon sashimi with mixed green leaves, carrot, avocado, tomato served with wafu dressing

#### Crab Stick Salad

#### Cucumber 59 S 🔥 | Avocado 73 S

Mixed with leaves, cucumber, crab stick served with mayo sauce and orange tobiko

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### Appetizers 前菜

#### Fresh & Raw | 新鮮で生

##### Tuna & Salmon Tar-tar | 89

Tuna & salmon tartar served with home-made Japanese crackers

##### Wagyu Tataki | 110

Premium Wagyu strip loin with pickled beetroot, zucchini, carrot & truffle soy dressing

##### Tuna Tataki | 89

Yellow fin tuna with wasabi stem, ponzu soy vinegar dressing & dried tuna flakes

##### Smoked Octopus | 105 A

Cedar wood smoked octopus served with mixed cress, shichimi & onion olive oil dressing

##### Yuzu Hamachi | 89

Yellow tail slice with yuzu sauce, Jalapeno, fried garlic

#### Steamed | 水蒸気の



##### Edamame Salt | Spicy 45

Steamed young soy beans with sea salt, spicy or BBQ sauce

#### Baked | 揚げ物

##### Takoyaki - Octopus Ball | 73

Ball of octopus pancake with Takoyaki sauce, mayonnaise & bonito flake

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### Deep Fried | 揚げ物

#### Spring Rolls

#### Vegetable 45 V | Prawns 56

Deep fried vegetable or prawn spring rolls served with mango hoisin sauce & wasabi mayo

#### Wasabi Prawn | Chili Prawn | 69 S,

Shrimp tempura with wasabi mayonnaise, orange & green tobiko

#### Tempura

#### Vegetable 50 | Prawn 78 S

Assorted tempura with choice of Vegan or Prawn

#### Fried Gyoza - Dumpling

#### Chicken 46



Home-made fried dumplings stuffed with minced chicken or prawn

### Skewered Grilled | 焼き

#### Yakitori

#### Chicken 45 | Beef 60

Char - grilled with traditional yakitori dipping sauce

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### Maki Rolls マキロール

#### Kanpai Rainbow Roll | 79

Avocado, fresh salmon, cucumber, tuna, daikon, spicy mayo

#### Dynamite Maki | 79

Prawn tempura, avocado, cucumber, BBQ Eel, teriyaki sauce

#### Wagyu Beef Roll | 93

Avocado & malted cheese tempura roll, topped with grilled tender Wagyu

#### California Maki | 57 S

Crab stick, avocado, cucumber & tobiko orange

#### Philadelphia Maki | 56

Cream cheese, cucumber, avocado, smoked salmon

#### Tofu Tempura Maki | 50 V

Tofu tempura, asparagus, sweet chili sauce

Fresh salmon, avocado, sesame

#### Prawn Tempura Maki | 59 S

Tenkatsu, avocado, cucumber, prawn tempura

#### Crunchy Crazy | 64

Fresh salmon, spring onion, spicy mayo and tenkasu.

#### Spicy Tuna | 78 S

Spicy tuna, spring onion, spicy mayo & green tobiko, sesame

#### Lava Maki Special | 69 S



Fresh salmon, prawn tempura, orange tobiko, spring onion, avocado with spicy mayo

#### Paradise Green Roll | 53 V

Avocado, cucumber, asparagus, pakchoy, pickled radish

### Sake Pairing | プラッタの共有

Carafe 100ml | Carafe 250ml

Josen Karakuchi Honjozo, Gekkeikan



120 | 250

Hautsuru Junmai

120 | 250

Choya Umeshu

120 | 250

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### Nigiri & Sashimi | にぎりと刺身

2 pieces | 3 pieces

<b>Maguro</b>   Yellow Fin Tuna	67   77
<b>Hamachi</b>   Yellowtail	67   88
<b>Sake</b>   Salmon	57   73 
<b>Ebi</b>   Prawn	57   69
<b>Tako</b>   Octopus S	57   85
<b>Hotate</b>   Scallop	68   75
<b>Unagi</b>   Eel	89   89 

### Sharing platter | プラッタの共有

#### Nigiri Platter | 215 S

Hamachi, Tuna, Salmon, Unagi & Ebi Nigiri |  
10 pieces

#### Signature Maki Rolls | 259

S

Dynamite Maki | Kanpai Rainbow | Wagyu  
Beef | 18 pieces

#### Vegan Maki Platter | 159 V

Green Paradise, Tofu Tempura Maki, Avocado Maki | 18 pieces



#### Maki Sushi & Sashimi | 210

S

California, Philadelphia, Prawn Tempura  
Maki with Salmon Sashimi | 15 pieces

#### Chef's Specials | 269 S

Kanpai Rainbow | Tuna & Salmon Nigiri &  
Sashimi | 16 pieces

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### Signature Main Course 署名メインコース

#### **Black Cod | 230** 火

Oven baked miso black cod; pickled ginger served with yuzu miso sauce

#### **Tiger Prawns | 185 S** 火

Black Tiger prawns with avocado, zucchini, red onion, black pepper sauce

#### **Pan Seared Scallops | 179** 火

Pan seared scallop served with cauliflower puree, shimeji mushroom, teriyaki sauce

#### **Shoyu Salmon | 170**

Grilled soy marinated salmon, green pea puree, baby potato, Sakura mix, with BBQ sauce

#### **Pan Seared Chilean Sea Bass | 235** 火

Pan seared sea bass, baked potatoes served with basil pea puree, yuzu miso sauce.

### **Dine & Wine Pairing | 食事とワインのペアリング**

Sauvignon Blanc Bottle 280 | Glass 60

Cuvee Sabourin Chardonnay (France) Bottle 330 | Glass 70

Conte Fosco– Sparkling Wine Bottle 430 | Glass 80

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### WAGYU on HOT STONE

Wagyu cattle are known worldwide for producing meat with exceptional marbling characteristics as well as having naturally enhanced flavor, tenderness & juiciness

#### Wagyu Striploin

150g | 499



Coarsely Flecked marbling, Silky Buttery Flavor

### WAGYU SANDO

229

Premium wagyu, milk bread served with homemade katsu sauce

\*No discount applicable on this page

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### Meat and Poultry | 肉や家禽

#### Teriyaki Beef | 189

Japanese grilled with tradition teriyaki sauce, served with green asparagus

#### Wagyu Striploin | 310 A

Grilled premium wagyu striploin, G7-8, roasted potato, mushroom, red tomato, leek miso, sea salt

#### Chicken Teriyaki | 160

Japanese grilled with tradition teriyaki sauce, served with green asparagus

#### Green Curry with Chicken | 160

Rich or mild coconut based green curry, flavored with lemon grass, red chili, eggplants, and green curry paste, served with steamed rice

#### Angry Chicken | 160 D



Oven roasted chicken thigh with spicy cream sauce, grilled chili, shimeji & button mushrooms & roasted baby potatoes

### Dine & Wine Pairing | 食事とワインのペアリング

Merlot Bottle 300 | Glass 65

Arcadian Shiraz (Australian) Bottle 280 | Glass 60

Pinot Grigio Bottle 330 | Glass 70

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### Vegetarian Dishes | 野菜料理

#### Crispy Tofu | 105

Pan-fried tofu, edamame, sweet corn, carrot cubs, lotus roots, chili, sweet and sauce, basil leaves.

#### Tofu Steak | 99 V

Seared tofu with leek miso sauce, fried lotus root & micro cress, chili hair & Sakura

#### Green Curry with Vegan | 110

Rich or mild coconut based green curry with snow peas, zucchini, baby corn, carrot, asparagus, green curry paste, chili, served with steamed rice

### Rice & Noodles | ご飯と麺

#### Thai Style Fried Rice

#### Vegan 50 | Chicken 61 | Prawn 69 | Beef 75

Thai style fried rice with choices of vegetable, chicken, beef or prawn

#### Yakisoba – Fried Noodles



#### Vegan 50 | Chicken 61 | Prawn 69

Wok fried Japanese noodle with choices of vegetables, chicken or prawn

#### Mixed fried vegetables | 45

#### Fried Rice - Japanese Style | 39

#### Steam Rice | 25

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### Desserts デザート

#### **Fried Banana | 55**

Fried banana with ice cream and chocolate sauce

#### **Green Tea Tiramisu | 63 N**

Mascarpone, green tea drenched lady fingers & fresh berries

#### **Blueberry Cheese Cake | 66**

Homemade cheese cake served with blueberry sauce



#### **Selected Ice-creams & Sorbets | 35**

#### **Chocolate Brownie Cake | 65**

Homemade chocolate brownie served with vanilla ice cream and chocolate sauce

#### **Mochi Ice cream | 56**

Choose two flavors from chocolate, vanilla, black sesame, red bean

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### KIDS MENU



<b>I Don't Know</b>	<b>40</b>
Yakisoba noodles chicken	
<b>I Don't Care</b>	<b>40</b>
Chicken strips served with French fries	
<b>I'm Not Hungry</b>	<b>40</b>
Deep fried shrimp tempura with French fries	
<b>You Decide</b>	<b>40</b>
Fried rice with chicken	

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