



KĀNPAĪ

DINING MENU

ASIAN FUSION RESTO & LOUNGE

The Kanpai experience is an exploration of your senses. Our menu is inspired by the desire to connect you to your palate. Our dishes are authentic yet bold and creative in presentation and taste. The best way to enjoy our menu is to get adventurous, follow your instinct or let our helpful service professionals guide you through the journey. Appetizers are best shared around the table.



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Soup スープ

Miso Soup | 41 V

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

Tom Yum Soup

Vegan 41 V | Prawn 56 S 🌶️

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

Salad サラダ

Papaya Salad

Vegan 45 N.H | Prawn 63 S, N 🌶️

Green papaya salad with red chili, peanuts, carrot, snow peas, spring onion, and lime

Sashimi Salad | 66 S 🔥

Thin slice of tuna, salmon and yellow tail sashimi mixed with green leaves, carrot, avocado, and tomato, served with orange soy sauce

Seaweed Salad | 61 V, N

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

Crab Stick Salad

Cucumber 52 S 🔥 | **Avocado 68 S**

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

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

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Appetizer 前菜

Fresh & Raw | 新鮮で生

Tuna & Salmon Tar-tar | 84

Tuna & salmon tartar served with home-made Japanese crackers

Wagyu Tataki | 101

Gr5 Wagyu strip loin with pickled beetroot, zucchini, carrot & truffle soy dressing

Tuna Tataki | 82

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

Tuna Pizza in Japanese Style | 65

Crispy Tortilla with teriyaki sauce, wasabi & chili mayo, tomato, slice tuna, onion and truffle

Steamed | 水蒸気の

Edamame



Salt 37 | Spicy 41 | BBQ 43

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

Baked | 焼きました

Takoyaki – Octopus Ball | 67

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

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Deep Fried | 揚げ物

Spring Roll

Vegetable 45 | Prawn 56

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

Wasabi Prawn | Chili Prawn | 63 S, H 

Shrimp tempura with wasabi mayonnaise, pink red peppers and dill

Tempura

Vegetable 45 | Prawn 73 S 

Assorted tempura with choice of Vegan or Prawn

Fried Gyoza – Dumpling

Chicken 41 | Prawn 53 S



Home-made fried dumplings stuffed with minced chicken or prawn

Skewered Grilled | 焼き

Yakitori

Chicken 33 | Beef 53

Char - grilled with traditional yakitori dipping sauce

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Maki Rolls マキロール

Kanpai Rainbow Roll | 73

Avocado, Fresh Salmon, Cucumber, Tuna, Daikon, Spicy Mayo

Dynamite Maki | 74

Prawn tempura, avocado, cucumber, BBQ Eel

Smoked Salmon Maki | 74

Smoked salmon, avocado, crabstick, cucumber, and basil miso sauce

Wagyu Beef Roll | 88

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

California Maki | 52 S

Crab stick, avocado, cucumber & tobiko orange

Philadelphia Maki | 51

Cream cheese, cucumber, avocado, shiitake, smoked salmon & spicy mayonnaise

Prawn Tempura Maki | 53 S

Tenkatsu, avocado, cucumber, prawn tempura

Spicy Tempura Maki | 56 S

Prawns tempura, avocado, cucumber with spicy sauce

Crunchy Crazy | 56

Fresh salmon, spicy mayo and tenkasu

Sushi Sandwich | 52 S

Salmon, tuna, tenkasu, spicy mayo & orange tobiko

Lava Maki Special | 62 S

Fresh salmon, prawn tempura, avocado with spicy mayo

Paradise Green Roll | 48 V

Avocado, Cucumber, Asparagus, Pakchoy, Pickled Radish

Sake Pairing | プラッタの共有

Carafe 100ml | Carafe 250ml

Josen Karakuchi Honjozo, Gekkeikan



86 | 194

Hautsuru Junmai

97 | 204

Choya Umeshu

119 | 237

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Nigiri & Sashimi | にぎりと刺身

2 pieces | 3 pieces

Maguro Yellow Fin Tuna	63 73
Hamachi Yellowtail	63 84
Sake Salmon	53 69 
Ebi Prawn	53 65
Tako Octopus S	53 80
Hotate Scallop	63 70
Unagi Eel	85 85 

Sharing platter | プラッタの共有

Maki Sushi & Nigiri | 198 S

California Maki with Tuna, Salmon & Yellowtail Nigiri | 14 pieces

Maki Sushi & Sashimi | 188 S



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

Signature Maki Rolls | 223 S

Dynamite Maki | Kanpai Rainbow | Wagyu Beef | 18 pieces

Maki Sushi Spicy | 160 S

Spicy Tempura | Crunchy Crazy | Lava Maki | 18 pieces

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Signature Main Course 署名メインコース

Seafood | 海産物

Black Cod | 191 A

Oven baked miso black cod, pickle ginger served with yuzu miso sauce

Tiger Prawns | 177 S



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

Shoyu Salmon | 156 A

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

Dine & Wine Pairing | 食事とワインのペアリング

House Wine	Bottle 250 Glass 55
Cuvee Sabourin Chardonnay (France)	Bottle 300 Glass 63
Atto Primo Brut – Sparkling Wine	Bottle 377 Glass 64

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Meat and Poultry | 肉や家禽

Teriyaki Beef | 182

Japanese grilled with tradition teriyaki sauce, served with green asparagus

Wagyu Striploin | 246 A

Grilled Gr 5 wagyu striploin, roasted potato, mushroom, red tomato, leek miso, sea salt

Chicken Teriyaki | 145

Japanese grilled with tradition teriyaki sauce, served with green asparagus

Green Curry with Chicken | 145



Rich or mild coconut based green curry, flavored with lemon grass, lime leaf, chilli, coriander, galangal, and green curry paste, served with steamed rice

Angry Chicken | 145 D

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

Dine & Wine Pairing | 食事とワインのペアリング

House Wine	Bottle 250 Glass 52
Arcadian Shiraz (Australian)	Bottle 250 Glass 52
Pinot Grigio	Bottle 300 Glass 63

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Vegetable Dishes | 野菜料理

Tofu Steak | 85 V

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

Green Curry with Vegan | 96

Rich or mild coconut based green curry, flavored with lemon grass, lime leaf, chili, coriander, galangal, and green curry paste, served with steamed rice

Rice & Noodles | ご飯と麺

Thai Style Fried Rice

Vegan 42 | Chicken 52 | Prawn 59

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



Yakisoba – Fried Noodles

Vegan 45 | Chicken 52 | Prawn 59

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

Fried Rice – Japanese Style | 30

Steam Rice | 20

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Desserts デザート

Fried Banana | 48

Fried banana with ice cream and chocolate sauce



Green Tea Tiramisu | 52 N

Mascarpone, green tea drenched lady fingers & fresh berries

Chocolate Lava Cake | 65

Cake made by chocolate served with Vanilla ice cream

Selected Ice-creams & Sorbets | 20

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KIDS MENU



I Don't Know	35
Yakisoba noodles chicken	
I Don't Care	35
Chicken strips served with French fries	
I'm Not Hungry	35
Deep fried shrimps tempura with French fries	
I Don't Want That	35
Fish fingers served with French fries	
You Decide	35
Fried rice with chicken	

Each entrée is served with green bites and water



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