



KĀNPAĪ

KANPAI DINING MENU

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

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

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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

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

AUSTRALIAN

WAGYU

Striploin



150g | 499

Coarsely Flecked marbling, Silky Buttery Flavor

Wagyu Sando | 229 V

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 chilli, 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, chilli, 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, chilli, 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



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

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VEGETARIAN SPECIALS

Avocado and Sweet Potatoes Tempura | 55

Deep fried avocado and sweet potatoes tempura served with plum sauce

Cold Tofu Salad | 56

Tofu slices, crispy and spring onion, ginger grated, sesame seeds served with vinegar soy sauce.

Miso Nasu | 48

Eggplant glazed with miso sauce, sesame seeds, red onion, chilli, served with tamarind sauce.

Tofu Tempura Maki | 50



Fried tofu, green asparagus, sesame seeds, sweet chilli sauce

Crispy Tofu | 105

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

Summer Rolls | 46

Rice paper spring roll with julienne vegetables, served with sweet chill dipping sauce.

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