



KĀNPAĪ

KANPAI DINING MENU

Soup スープ

Miso Soup | 43 V

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

Tom Yum Soup

Vegan 43 V | Prawn 58 S 🌶️

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

Salad サラダ

Papaya Salad

Vegan 47 N.H | Prawn 67 S, N 🌶️

Green papaya salad with red chili, peanuts, carrot, snow peas, tomato curry and lime dressing

Sashimi Salad | 69 S 🔥

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

Seaweed Salad | 65 V, N

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

Crab Stick Salad

Cucumber 55 S 🔥 | Avocado 70 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 | 86

Tuna & salmon tartar served with home-made Japanese crackers

Wagyu Tataki | 105

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

Tuna Tataki | 85

Yellow fin tuna with wasabi stem, ponzu soy vinegar dressing & sea salt

Tuna Pizza in Japanese Style | 67

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

Yuzu Hamachi | 87

Yellow tail sliced with yuzu sauce, jalapeño, fried garlic

Steamed | 水蒸気の

Edamame



Salt 39 | Spicy 43 | BBQ 45

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

Baked | 焼きました

Takoyaki - Octopus Ball | 69

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

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Deep Fried | 揚げ物

Spring Roll

Vegetable 47 | Prawn 58

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

Wasabi Prawn | Chili Prawn | 65 S, H

Shrimp tempura with wasabi mayonnaise, orange & green tobiko

Tempura

Vegetable 47 | Prawn 75 S

Assorted tempura with choice of Vegan or Prawn

Fried Gyoza - Dumpling

Chicken 43 | Prawn 55 S



Home-made fried dumplings stuffed with minced chicken or prawn

Skewered Grilled | 焼き

Yakitori

Chicken 40 | Beef 57 | Salmon 52

Char - grilled with traditional yakitori dipping sauce

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Maki Rolls マキロール

Kanpai Rainbow Roll | 77

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

Dynamite Maki | 76

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

Smoked Salmon Maki | 76



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

Wagyu Beef Roll | 90

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

California Maki | 54 S

Crab stick, avocado, cucumber & tobiko orange

Philadelphia Maki | 53

Cream cheese, cucumber, avocado, fresh salmon

Prawn Tempura Maki | 55 S

Tenkatsu, avocado, cucumber, prawn tempura

Spicy Tempura Maki | 58 S

Prawn tempura, avocado, cucumber with spicy sauce, tobiko orange

Crunchy Crazy | 60

Fresh salmon, spring onion, spicy mayo and tenkasu.

Spicy Tuna | 75 S

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

Lava Maki Special | 66 S

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

Paradise Green Roll | 50 V

Avocado, cucumber, asparagus, pakchoy, pickled radish

Sake Pairing | プラッタの共有

Carafe 100ml | Carafe 250ml

Josen Karakuchi Honjozo, Gekkeikan



100 | 230

Hautsuru Junmai

100 | 230

Choya Umeshu

119 | 237

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Nigiri & Sashimi | にぎりと刺身

2 pieces | 3 pieces

Maguro Yellow Fin Tuna	65 75
Hamachi Yellowtail	65 86
Sake Salmon	55 71 
Ebi Prawn	55 67
Tako Octopus S	55 82
Hotate Scallop	65 72
Unagi Eel	87 87 

Sharing platter | プラッタの共有

Maki Sushi Nigiri | 205 S

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

Maki Sushi Sashimi | 199 S



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

Signature Rolls | 250 S

Dynamite Maki | Kanpai Rainbow | Wagyu
Beef | 18 pieces

Chef's Special | 262 S

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

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Signature Main Course 署名メインコース

Seafood | 海産物

Black Cod | 220 A

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

Tiger Prawns | 179 S



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

Shoyu Salmon | 163 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

Sauvignon Blanc	Bottle 270 Glass 58
Cuvee Sabourin Chardonnay (France)	Bottle 300 Glass 67
Conte Fosco- Sparkling Wine	Bottle 430 Glass 72

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Meat and Poultry | 肉や家禽

Teriyaki Beef | 185

Japanese grilled with tradition teriyaki sauce, served with green asparagus

Wagyu Striploin | 299 A

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

Chicken Teriyaki | 150

Japanese grilled with tradition teriyaki sauce, served with green asparagus

Green Curry with Chicken | 150



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

Angry Chicken | 150 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 270 Glass 58
Arcadian Shiraz (Australian)	Bottle 255 Glass 56
Pinot Grigio	Bottle 300 Glass 67

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Vegetable Dishes | 野菜料理

Tofu Steak | 89 V

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

Green Curry with Vegan | 100

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 44 | Chicken 54 | Prawn 61

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



Yakisoba – Fried Noodles

Vegan 47 | Chicken 54 | Prawn 61

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

Fried Rice - Japanese Style | 32

Steam Rice | 22

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Desserts デザート

Fried Banana | 50

Fried banana with ice cream and chocolate sauce

Green Tea Tiramisu | 58 N

Mascarpone, green tea drenched lady fingers & fresh berries



Blueberry Cheese Cake | 61

Homemade cheese cake served with blueberry sauce

Selected Ice-creams & Sorbets | 28

Chocolate Brownie Cake | 59

Homemade chocolate brownie served with vanilla ice cream and chocolate sauce

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KIDS MENU



I Don't Know	37
Yakisoba noodles chicken	
I Don't Care	37
Chicken strips served with French fries	
I'm Not Hungry	37
Deep fried shrimp tempura with French fries	
You Decide	37
Fried rice with chicken	



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