



ASIAN FUSION RESTO & LOUNGE

A modern expression of Japanese fine dining – where tradition meets innovation, and every dish tells the story of balance, purity, and craftsmanship. Sourced from Japan's finest prefectures and beyond, our ingredients are chosen for seasonality and soul. Every creation celebrates umami, harmony, and simplicity – the essence of Japanese cuisine.

Signature dish: 🔥 Alcohol: A Nuts: N Shellfish: S Vegan: V Spicy: 🌶
If you have any concerns regarding food allergies, please alert your server prior to ordering
All the prices are inclusive of 7% municipality fee and 5% VAT



Chef's Selection | Omakase

A curated 6-course journey of the chef's seasonal creations

- From cold delicacies to wagyu and dessert
- AED 480 per person

Highlights:

- Seasonal Appetizer Trio
- Chef's Sashimi Selection
- Wagyu or Black Cod Main Course
- Signature Dessert

SAKE Pairing Options:

- Haku Tsuru Junmai | Choya Umeshu
100ml | Carafe AED 120
250ml | Carafe AED 250



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Soup | スープ

Miso Soup | 45 V

Classic broth with dried wakame, moringa tofu, kombu, bonito flakes, and spring onion.

Tom Yum Soup - Vegan 45 V | Prawn 60 S

Aromatic Thai spicy broth with shimeji mushrooms, lemongrass, and kaffir lime leaves.

Salad | サラダ

Green Salad | 49 V

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

Seaweed Salad | 68 V, N

Chuka seaweed tossed with sesame dressing, radish, and shimeji mushrooms.

Sashimi Salad | 73 S

Thinly sliced tuna and salmon sashimi over mixed greens served with wafu dressing.

Crab Stick Salad - Cucumber 59 S | Avocado 73 S

Mixed leaves tossed with crab stick, finished with creamy mayo and a hint of orange tobiko.

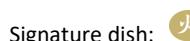
Steamed | 水蒸気の

Edamame - Salt 45 | Spicy 45 | Truffle 60

Skewered Grilled | 焼き

Yakitori - Chicken 45 | Beef 60

Char - grilled with traditional yakitori dipping sauce



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KĀNPĀI

New Items | 新しいアイテム

Sushi Tacos - Spicy Tuna 69 | Salmon 56 | Prawn 65

Crispy fried nori shell with sushi rice, fresh fish, avocado, and spicy mayo.

Bao Buns - Chicken 55 | Prawn 65 | Beef 75

Soft bao bun with your selection of savory filling.

Crispy Sushi

Tuna 67 | Salmon 56 | Hamachi with Black Caviar 102

A variation on traditional sushi where rice is fried until crispy

Baked | 焼きました

Takoyaki - Octopus Ball | 73

Delicate octopus-filled pancakes, drizzled with Takoyaki sauce and mayo, finished with a sprinkle of bonito flakes.

Deep Fried | 揚げ物

Spring Rolls - Vegetable 45 | Prawn 62 S

Deep fried vegetables 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 - Eggplant 55 V | Vegetable 50 | Prawn 78 S

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

Fried Gyoza (Dumpling) - Chicken 46

Home-made fried dumplings stuffed with minced chicken or prawn

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Fresh & Raw | 新鮮で生

Tuna & Salmon Tartar | 89 🔥

Finely diced tuna and salmon tartare, served with house-made Japanese crackers.

Tuna Tataki | 89

Yellowfin lightly seared, served with wasabi stems, ponzu soy vinegar, and delicate dried tuna flakes.

Wagyu Tataki | 118 🔥

Premium Wagyu striploin, lightly seared, accompanied by pickled beetroot, zucchini, carrot, and drizzled with truffle soy dressing.

Maguro Tortilla | 79 S 🔥

Fresh tuna cubes atop a crisp tortilla, garnished with red onion, tomato and truffle oil.

Smoked Octopus | 105 A 🔥

Cedarwood-smoked octopus served with mixed cress, shichimi spice, and onion olive oil dressing.

Yuzu Hamachi | 89

Thinly sliced yellowtail dressed in yuzu, with jalapeño, crispy fried garlic for a hint of spice.

Nigiri & Sashimi | にぎりと刺身 2 pcs | 3 pcs

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 🔥

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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 Maki Roll | 93 🔥

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

Sunrise Crunchy | 86 New!

Prawn tempura, crabstick, avocado and cucumber with Q.P mayo, topped with orange tobiko and crunchy Sakura mix.

Golden Samurai | 79 New!

Crabstick, avocado and Philadelphia cheese with spicy mayo, teriyaki drizzle and a touch of edible gold.

Volcano | 火山巻 85 New!

Tuna, avocado, cucumber, and Philadelphia cheese, topped with crispy sweet potato, spicy sriracha and Sakura mix.

Lava Maki Special | 69 S 🌶

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

California Maki | 57 S

Crabstick, avocado, cucumber & tobiko orange.

Philadelphia Maki | 56

Cream cheese, cucumber, avocado, smoked salmon.

Salmon Avocado Maki | 58

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.

Paradise Green Roll | 53 V

Avocado, cucumber, asparagus, pakchoy, pickled radish.

Tofu Tempura Maki | 50 V

Tofu tempura, asparagus, sweet chili sauce.

***Handrolls are available on request**

***Vegan option available**

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KANPAI DINING MENU

Sharing platters | プラッタの共有

Nigiri Platter | 215 S

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

Maki Sushi & Sashimi | 210 S

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

Signature Maki Rolls | 259 S

Dynamite Maki | Kanpai Rainbow |
Wagyu Beef | 18 pieces

Chef's Specials | 269 S

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

Vegan Maki Platter | 159 V

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

Sashimi Platter | 238

Salmon, Tuna, Yellowtail and Prawn
| 12 pieces

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

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KANPAI DINING MENU

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

WAGYU on Hot Stone | 和牛のホットストーン

Wagyu Striploin

150g | 499

Coarsely Flecked marbling, Silky Buttery Flavor

WAGYU Sando

229

Treat yourself to the decadent Wagyu Sando for 229. This premium delight features succulent Wagyu nestled in soft milk bread, elevated with a luscious homemade katsu sauce.

*No discount applicable on this page

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KANPAI DINING MENU

Signature Main Course | 署名メインコース

Black Cod | 230 🔥

Oven-baked miso black cod, served with pickled ginger and a delicate yuzu miso sauce.

Tiger Prawns | 185 S

Black tiger prawns paired with avocado, zucchini, and red onion, finished with a subtle black pepper sauce.

Pan Seared Scallops | 179 🔥

Tender scallops seared to perfection, served with cauliflower purée, shimeji mushrooms, and a light teriyaki glaze.

Shoyu Salmon | 170

Grilled soy-marinated salmon accompanied by green pea purée, baby potatoes, and Sakura greens, finished with a BBQ glaze.

Pan Seared Chilean Sea Bass | 235 🔥

Chilean sea bass, pan-seared and served with baked potatoes, basil pea purée, and a delicate yuzu miso sauce

Dine & Wine Pairing | 食事とワインのペアリング

Frontera Sauvignon Blanc (Chile)	Bottle 310 Glass 65
Cuvee Sabourin Chardonnay (France)	Bottle 340 Glass 75
Pinot Grigio (Argentina)	Bottle 430 Glass 90
Conte Fosco (Italy) – Sparkling Wine	Bottle 400 Glass 85

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Meat and Poultry | 肉や家禽

Teriyaki Beef | 189

Japanese-style grilled beef glazed with teriyaki sauce, served with asparagus.

Wagyu Striploin | 310 A

Premium G7-8 Wagyu striploin, roasted vegetables, leek miso, sea salt.

Tokyo Slow-Braised Beef | 169

Tender beef chuck slowly braised in a rich homemade gravy

Chicken Teriyaki | 160

Grilled chicken glazed with teriyaki sauce, paired with asparagus.

Green Curry with Chicken | 160

Rich coconut-based green curry, infused with lemongrass, red chili, eggplant served with steamed jasmine rice.

Angry Chicken | 160 D

Oven-roasted chicken thigh in a spicy cream sauce, complemented with grilled chili, shimeji and button mushrooms, and roasted baby potatoes.

Dine & Wine Pairing | 食事とワインのペアリング

Frontera Merlot (Chile)	Bottle 310 Glass 65
Malbec (Argentina)	Bottle 340 Glass 75
Cuvee Sabourin Cabernet (France)	Bottle 340 Glass 75

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Rice & Noodles | ご飯と麺

Thai Style Fried Rice

Vegan 50 | Chicken 61 | Prawn 69 | Beef 75

Yakisoba - Fried Noodles Vegan 50 | Chicken 61 | Prawn 69

Ramen - Chicken 75 | Beef 85

Fried Rice - Japanese Style | 39

Mixed Fried Vegetables | 45

Steam Rice | 25

Kids Menu | キッズメニュー

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 shrimp tempura with French fries

You Decide **40**

Fried rice with chicken



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Desserts | デザート

Tempura Banana Bliss | 55

Crispy fried banana with vanilla ice cream and chocolate drizzle

Green Tea Tiramisu | 63 N 🔥

Delicate mascarpone layered with matcha-drenched ladyfingers & fresh berries

Blueberry Cheesecake | 66 🔥

Silky cheesecake with vibrant blueberry sauce

Seasonal Ice-creams & Sorbets | 35

Refreshing scoops of ice cream and sorbet

Chocolate Brownie Cake | 65 🔥

Rich brownies paired with vanilla ice cream & warm chocolate sauce

Mochi Ice cream | 65

Choose two flavors: chocolate, vanilla, black sesame, or red bean

CHI - Essence of Earth | 68 S

Chocolate custard with cookie soil, micro cress and chocolate stones

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