

# 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 Pak choy, shimeji mushroom, lemon grass & lime leaves

## Salad サラダ

#### Papaya Salad

Vegan 49 N.H | Prawn 69 S, N 🌶

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

# Sashimi Salad | 73 S

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

#### Seaweed Salad | 68 V, N

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

#### **Crab Stick Salad**

Cucumber 59 S 🧶 | Avocado 73 S

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



# 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 & sea salt

## Kanpai Aburi Salmon | 79



Torched cubes of marinated salmon artfully arranged in a wine glass with baby carrots, beetroot white radish, daikon ponzu & mix Sakura.

## Smoked Octopus | 105



Cedar wood smoked octopus, mixed Sakura, beetroot, zucchini pickle, olive oil, shichimi.

#### Yuzu Hamachi | 89

Yellow tail sliced with yuzu sauce, jalapeño, fried garlic

## Steamed | 水蒸気の

#### **Edamame**

### Salt 43 | Spicy 46 | BBQ 49

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



# Baked | 焼きました

Takoyaki - Octopus Ball | 73 🥙

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

## Deep Fried | 揚げ物

**Spring Roll** 

Vegetable 49 | Prawn 61

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

Wasabi Prawn | Chili Prawn | 69 S, H

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 | Prawn 57 S

Home-made fried dumplings stuffed with minced chicken or prawn

## Skewered Grilled | 焼き

**Yakitori** 

Chicken 45 | Beef 60 | Salmon 55

Char - grilled with traditional yakitori dipping sauce



### 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

### Smoked Salmon | 78 🥗



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

### Prawn Tempura Maki | 59 S

Tenkatsu, avocado, cucumber, prawn tempura

### Spicy Tempura Maki | 59 S 🊄

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

### Crunchy Crazy | 64



Fresh salmon, spring onion, spicy mayo and tenkatsu.

### 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, Pak choy, 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



# 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

# Maki Sushi & Nigiri | 215 S Maki Sushi Sashimi | 210 S

California Maki with Tuna, Salmon & Ebi Nigiri | 14 pieces California, Philadelphia, Prawn Tempura Maki with Salmon Sashimi | 15 pieces

### Signature Maki | 259 S

## Chef's Special | 269 S

Dynamite Maki | Kanpai Rainbow | Wagyu Beef | 18 pieces Kanpai Rainbow | Tuna & Salmon Nigiri & Sashimi | 16 pieces



# Signature Main Course 署名メインコース

## 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



## Seafood | 海産物

### Black Cod | 230 🥗



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

#### Tiger Prawns | 185 S

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

## Pan Seared Scallop | 179



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

#### Osechi - Baked Lobster | 315 S



Baked lobster Japanese style served with mix vegetable & fried rice

## Sea Bass | 235 🥙

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



# **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

#### **JAPANESE KOBE**

### 150g | 599

100% Certified Cattle, Rare & Exclusive, Highly Marbled, Rich Favor

#### **AUSTRALIAN WAGYU**

#### 150g | 499

Coarsely Flecked marbling, Silky Buttery Flavor



## Vegetable Dishes | 野菜料理

#### 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

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

Yakisoba – Fried Noodles

Vegan 50 | Chicken 61 | Prawn 69

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

Fried Rice - Japanese Style | 39

Steam Rice | 25



## 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



#### **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 shrimp tempura with French fries

You Decide 40

Fried rice with chicken

