

# *Welcome to Kanpai !*

*Our restaurant offers a fusion of traditional Japanese cuisine  
with a California flair.*

*We carry 40+ kinds of different Sake from all over Japan, and  
seasonal fresh fish from all over the world.*

*Please enjoy the authentic Japanese dishes prepared with  
subtlety and skills.*

*We take great pride in customer satisfaction, and knowing  
we have delivered an exquisite dining experience for you,  
your family, and friends.*

*Kanpai ! "Cheers !"*

当店ではカリフォルニアならではの食材、技法を取り入れた、  
新感覚の本格和食を提案しております。

また、日本全国より厳選した40種類以上の銘酒と、世界各地  
より旬の鮮魚を取り揃えております。

職人技で仕上げた珠玉の料理を、どうぞ心ゆくまで  
お楽しみください。

乾杯！

*A restaurant is not a safe environment for unattended Children  
and we will not be responsible for their injuries.*

*Please supervise and hold the hands of all children when they are not seated  
and please carry all small children.*

保護者の皆様へ

当店では熱い料理や割れ物を扱っておりますので、お子様の動きには十分ご注意  
くださるようお願い申し上げます。

万一の事故において、当店では一切の責任を負いかねますことをご了承ください。

*Due to high volume of customers, there might be a scene where we ask you to  
comply to a 2 hour time restriction. Thank you for your understanding & cooperation.*

より多くのお客様に乾杯でのお食事を楽しんで戴く為、混雑時にはお席の使用を  
2時間制限にさせて戴く場合がございます。

☆*These items are cooked and may be served raw or undercooked. Consuming  
raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the  
risk of foodborne illness.*

# Dinner Course Menu

## Course A ☆

3 kinds of Authentic Japanese Appetizer, Up to 15 pieces of Sushi(Depending on appetite), Miso Soup, Dessert

*\$120 per person*

## Course B ☆

3 kinds of Authentic Japanese Appetizer, 7 kinds of Sashimi, 2 items from Kitchen, 6 pieces of Sushi, Miso Soup, Dessert

*\$120 per person*

## Course C ☆

5 kinds of Authentic Japanese Appetizer, 7 kinds of Sashimi, Japanese certified Wagyu beef, 10 pieces of Sushi, Miso Soup, Dessert

*\$170 per person*

## Chef's Omakase ☆

We will provide the best quality and seasonal dishes. Please ask your Chef for more detail.

*MP*



*Please follow us on Social Media for the upcoming specials and seasonal items !!*



(Kanpai Guest Wi-fi Password)  
likekanpaionfacebook

Follow us  
kanpai\_on\_lincoln  
kanpai\_on\_sepulveda

## *Kanpai's Best Selection*



***Phoenix Moon (2pcs) ☆ \$23.5***  
Chopped Toro w/Premium Sea Urchin  
seared with Special Truffle Sauce



***Fruity Albacore Sashimi ☆ \$28.5***  
Kanpai's Signature Albacore Sashimi !!  
Albacore, Fig and Special Sauce



***Kanpai's Heaven ☆ \$38.5***  
A5 Wagyu, Uni, Caviar w/Truffle Salt



***Wagyu Stone BBQ ☆ \$65***  
A5 Wagyu & Assorted Vegetable  
served with Hot Stone



***Grilled Seabass Skewer (2pcs) \$22.5***  
Chilean Seabass marinated  
in Special Miso Sauce



***Uni Sushi Sampler (5pcs) ☆ \$55***  
5 Different Styles of Uni Sushi & Appetizer



***Fresh Lobster Roll ☆ \$48***  
Kanpai's Signature Lobster Roll !!  
※Limited Quantity



***Truffle Sashimi Sampler ☆ \$33***  
Bluefin Tuna, Japanese Scallop, White Fish  
Sashimi with Truffle Flavor !!



## Appetizers 前菜

<i>Edamame</i>	枝豆	\$6.5
<i>Garlic Edamame</i>	ガーリック枝豆	\$7.8
<i>Renkon Chips</i>	蓮根チップス	\$6.5
<i>Ohitashi</i>	ほうれん草お浸し	\$6.5
Boiled Spinach served cold in a light Soy Broth topped with Bonito Flakes		
<i>Zaru Tofu</i>	ざる豆腐	\$7.8
Premium cold Tofu served on bamboo dish with a side of special Soy Sauce		
<i>Assorted Japanese Pickles Plate</i>	お新香盛り合わせ	\$9.8
<i>Wasabi flavored Raw Octopus</i> ☆	たこ山葵	\$7.5
<i>Salmon and Mountain Yam w/Wasabi Sauce</i> ☆	サーモン山芋の山葵和え	\$11
<i>Kanpai Mac &amp; Cheese(Truffle Flavor)</i>	マカロニ&チーズトリュフ風味	\$12
<i>Salmon and Cream Cheese w/Salted Seaweed</i> ☆	サーモンクリームチーズ	\$13.5
<i>Crispy Spicy Tuna Bite(3pcs)</i> ☆	スパイシーツナバイト	\$15
Spicy Tuna over Crispy Rice served with Jalapeno and Flying Fish Roe		
<i>Spicy Tuna Tacos(3pcs)</i> ☆	スパイシーツナタコス	\$15
Spicy Tuna over deep fried Wonton Chips served with Avocado and Salsa		
<i>Eihire</i>	えいひれ	\$7.5
Stingray Jerky served with Japanese Mayo		
<i>Shrimp Dumpling(4pcs)</i>	海老しゅうまい	\$11
<i>Boiled Gyoza(6pcs)</i>	水餃子	\$8.5
<i>G-Fire</i>	海老とイカのガーリック炒め	12
Sauteed Shrimp and Calamari Garlic Chill Oil		
<i>Chawanmushi(Egg Custard)</i>	海鮮茶碗蒸し	\$9.5
Steamed Egg Custard served with assorted seafood		
<i>Chawanmushi with Truffle</i>	トリュフ茶碗蒸し	\$15
Steamed Egg Custard served with assorted seafood and Fresh Black Truffle		
<i>Steamed Clams</i>	あさり酒蒸し	\$15.5
Steamed Clam served with Japanese Sake Broth		
<i>Beef Tataki</i> ☆	牛たたき	\$13.5
Thinly sliced seared Rare Beef served with Ponzu Sauce and Scallions		
<i>G.G.Beef</i> ☆	乾杯スタイル牛カルパッチョ	\$15.5
Thinly sliced Rare Beef Steak with Green Onion Ginger Sauce		

## Sushi Bar Special Appetizer

<b>Japanese Starter Trio</b> ☆ 3 kind of traditional Japanese appetizers	珍味三種盛り	\$12
<b>Ikura Oroshi</b> ☆ Salmon Roe served with grated Daikon Radish	いくらおろし	\$15
<b>Tuna Yamakake</b> ☆ Cubed Tuna Sashimi served over grated Mountain Yam with raw Quail Egg	マグロやまかけ	\$13.8
<b>Oyster with Uni and Caviar(2pcs)</b> ☆ Kumamoto/Shigoku Oyster topped with Sea Urchin and Caviar	オイスターウニキャビア	\$23.5
<b>Kumamoto/Shigoku Oyster half Shell(4pcs)</b> ☆ Kumamoto/Shigoku Oyster topped with Ponzu Jelly	熊本/至極オイスター	\$20
<b>Phoenix Moon(2pcs)</b> ☆ Chopped Tuna belly topped with lightly seared Sea Urchin with Truffle Soy Sauce		\$23.5
<b>Oyster Shooter</b> ☆ Oyster and Quail Egg with Ponzu Sauce served in Shot glass ※Contains Alcohol	オイスターシューター	\$9.5
<b>Ankimo Sashimi w/Caviar</b> Monk Fish Liver served with Ponzu Jelly and Caviar	あんぎもキャビア	\$19.5
<b>Lobster and Crispy Baby Sardine Appetizer</b> ☆ Lobster wrapped with Shrimp topped with Crispy Baby Sardine	ロブスターたたみいわし	\$15
<b>Snow Crab Avocado Tower</b> Snow Crab and Avocado served with special Sweet and Spicy Mayo Sauce	ズワイ蟹アボカドタワー	\$25
<b>Crispy Spicy Tuna or Yellowtail Roll</b> ☆ Deep Fried Spicy Tuna or Yellowtail Roll served with Ponzu Sauce and Spicy Mayo ※No Rice	スパイシーツナorハマチ天麩羅ロール	\$11
<b>Sushi Pizza</b> ☆ Baked Krab, Scallop and Salmon over Sushi Rice and Seaweed	寿司ピザ	\$9.5
<b>Spicy Tuna Summer Roll w/Spicy Sauce</b> ☆ Spicy Tuna wrapped in Thai Rice Paper Roll	スパイシーツナ生春巻き	\$13.8
<b>Spicy Seafood Thai Rice Paper Roll</b> ☆ Assorted Seafood wrapped in Thai Rice Paper Roll	スパイシー海鮮生春巻き	\$18.5



## Sashimi Special スペシャル刺身

**Albacore with Crispy Onion Sashimi** ☆ 白マグロ刺身とクリスピーオニオン \$25.5  
Thinly sliced seared Albacore served with Ponzu Sauce topped with Crispy Onion



**Peppered Albacore Sashimi** ☆ 白マグロたたき特製ソース \$24

Thinly sliced seared Albacore served with special Onion Soy Sauce

**Yellowtail Carpaccio w/Truffle Sauce** ☆ ハマチカルパッチョトリュフソース \$28.5

Thinly sliced Yellowtail served with special Truffle Sauce and Garlic Chili Oil

**Kanpachi Sashimi with Jalapeno** ☆ カンパチ刺身ハラペーニョソース \$28.5

Thinly sliced Kanpachi served with special Ponzu Sauce and Jalapeno



**Rainbow Carpaccio** ☆ レインボーカルパッチョ \$25

Thinly sliced Assorted Fish served with Avocado and special Ponzu Sauce

**Sashimi Sampler Plate** ☆ 刺身盛り合わせ (3種) \$25

3 kinds of our signature style Sashimi

**Tuna Carpaccio** ☆ マグロカルパッチョ \$30

Thinly sliced Tuna served with special Soy Sauce and a dash of Cream

**Peppered Tuna Sashimi** ☆ マグロたたき特製ソース \$33

Thinly sliced seared Tuna served with special Soy Sauce

**Truffle Bluefin Tuna Carpaccio** ☆ 本マグロ特製カルパッチョ \$40

Thinly sliced Bluefin Tuna with Special Truffle Sauce topped with Pecorino Cheese, Arugula and Fresh Black Truffle



## Salads サラダ

<b>Sunomono</b> Cucumber with Amazu Dressing	胡瓜酢の物	\$6.8
<b>Shrimp Sunomono</b> Cucumber with Amazu Dressing served with Shrimp	海老酢の物	\$9.5
<b>Octopus Sunomono</b> Cucumber with Amazu Dressing served with Octopus	たこ酢の物	\$15.5
<b>Crab Sunomono</b> Cucumber with Amazu Dressing served with Crab	蟹酢の物	\$18.5
<b>Mix Sunomono</b> Cucumber with Amazu Dressing served with Shrimp, Octopus and Crab	海鮮酢の物	\$22.5
<b>Seaweed Salad</b> Wakame Seaweed and Cucumber served with Sesame Soy Dressing	海藻サラダ	\$9.8
<b>House Salad</b> Organic Mixed Greens and Onions served with house made Ginger Dressing	乾杯グリーンサラダ	\$9.5
<b>Truffle Sashimi Salad</b> ☆ Bluefin Tuna, Salmon, Yellowtail over Organic Mixed Greens served with Truffle Soy Sauce & Sliced Fresh Black Truffle	トリュフ刺身サラダ	\$35
<b>Tuna Tataki Salad</b> ☆ Thinly sliced seared Tuna over Organic Mixed Greens served with house made Ginger Dressing	まぐろたたきサラダ	\$25.5
<b>Albacore Tataki Salad</b> ☆ Thinly sliced seared Albacore over Organic Mixed Greens served with House made Ginger Dressing	白マグロたたきサラダ	\$22
<b>Salmon Skin Salad</b> Broiled Salmon Skin served over Organic Mixed Greens served with Ponzu Sauce	サーモンスキンサラダ	\$15.5
<b>Spicy Tuna Salad</b> ☆ Spicy Tuna served over Organic Mixed Greens with Spicy Mayo	スパイシーツナサラダ	\$18.5
<b>Spicy Octopus Salad</b> Spicy Octopus served over Organic Mixed Greens with Spicy Mayo	スパイシー蛸サラダ	\$18.5
<b>Asian Chicken Salad</b> Shredded marinated Chicken Breast over Organic Mixed Greens w/House made Peanuts Creamy Dressing	アジアンチキンサラダ	\$15.5
<b>Pork Shabu Shabu Salad</b> Boiled Pork served over Organic Mixed Greens with Creamy Sesame Dressing	豚しゃぶしゃぶサラダ	\$15.5



## Deep Fried 揚げ物

### Meat

<b>Fried Chicken Japanese Style</b>	若鶏の唐揚げ	\$9.5
Deep fried lightly marinated Chicken Thigh		
<b>Crispy Chicken Cartilage</b>	鶏軟骨の唐揚げ	\$7.5
Deep fried Chicken Cartilage served with Seasalt and Curry Salt		
<b>Sesame Chicken</b>	胡麻風味鶏唐揚げ	\$11
Deep fried Chicken Breast in Ginger Sesame Sauce		
<b>Crispy Chicken Wing</b>	手羽先の唐揚げ	\$7.5
Deep fried Chicken Wing served with Jamaican jerk seasoning		
<b>Pork Filet Cutlet(2pcs)</b>	豚ひれカツ	\$9
Deep fried breaded Pork Tenderloin		
<b>Fried Gyoza(6pcs)</b>	揚げ餃子	\$8.5
Deep fried Gyoza Dumpling served with Plum Mayo and Chili Ponzu Sauce		



### Fish and Seafood

<b>Home Made Creamy Crab Croquette</b>	自家製蟹クリームコロケ	\$15
Deep fried Crab Croquette served with Marinara Sauce		
<b>Creamy Rock Shrimp Tempura</b>	ロックシュリンプの海老マヨ	\$14.5
Deep fried Rock Shrimp served with house made Spicy Mayo Sauce		
<b>Spicy Creamy Soft Shell Crab</b>	ソフトシェルクラブ辛マヨ和え	MP
Deep fried Soft Shell Crab served with house made Spicy Mayo Sauce		
<b>Fried Calamari Kanpai Style</b>	イカのカリカリ揚げ	\$8.8
Deep fried Calamari served in light Soy Sauce		
<b>Fried Squid Leg</b>	イカ下足揚げ	\$8.8
Deep fried Squid Legs served with Japanese Mayonnaise		
<b>Fried Octopus</b>	蛸唐揚げ	\$8.8
Deep fried Octopus served with Sea Salt and Curry Salt		
<b>K-Bomb(2pcs)</b>	K-ボム(2pcs)	\$8
Krab & Cheddar Cheese stuffed Jalapeno Tempura served with Curry Salt		
<b>K-Bomb Part 2(2pcs) ☆</b>	K-ボム パート2(2pcs)	\$8
Spicy Tuna & Cream Cheese stuffed Jalapeno Tempura served with Curry Salt		
<b>Golden Shrimp Spring Roll</b>	海老の揚げ春巻き	\$9.8
Crispy Shrimp Spring Roll served with Special Shiso Sauce		



## Others

<b>Crispy Cheese Wonton</b>	チーズのワンタン包み揚げ	\$6.5
Deep fried Cheese filled Wonton wrappers served with special Salsa and Berry Sauce		
<b>Brie/Camembert Fries</b>	ブリー/カマンベールチーズフライ	\$15.5
Deep fried Breaded Brie or Camembert Cheese with Marmalade Sauce and Berry Sauce		
<b>French Fried Mountain Yam</b>	山芋のフレンチフライ	\$8
Deep fried Mountain Yam served with Sea Salt and Curry Salt		
<b>Potato Croquette</b>	男爵コロッケ	\$7
Deep fried Mashed Potatoes in Panko Breading		
<b>Agedashi Tofu</b>	揚げだし豆腐	\$8.8
Deep fried Tofu served in light Soy Broth topped with Bonito flakes and Scallion		



## Tempura Plate 天麩羅盛り合わせ

<b>Soft Shell Crab Tempura Appetizer</b>	ソフトシェルクラブ天麩羅	MP
Deep fried Soft Shell Crab served with Ponzu Sauce		
<b>Brussel Sprout Tempura Appetizer</b>	芽キャベツ天麩羅	\$7.5
Lightly fried Brussel Sprouts served with Sea Salt and Curry Salt		
<b>Uni Tempura</b>	うに紫蘇包み天麩羅	\$30
Shiso wrapped Sea Urchin Tempura served with Sea Salt and Curry Salt		
<b>Spicy Tuna Tempura</b>	スパイシーツナ天麩羅	\$11
Shiso wrapped Spicy Tuna Tempura served with Ponzu Sauce		
<b>Shrimp and Vegetables Tempura Plate</b>	海老と野菜天麩羅盛り合わせ	\$18
Lightly fried Shrimp and assorted Vegetables served with Tempura Sauce		
<b>Vegetable Tempura Plate</b>	野菜天麩羅盛り合わせ	\$13
Lightly fried assorted Vegetables served with Tempura Sauce		
<b>Assorted Seafood Tempura Plate</b>	海鮮と野菜天麩羅盛り合わせ	\$19.5
Lightly fried Seafood and assorted Vegetables served with Tempura Sauce		
<b>Alaskan King Crab Tempura Plate</b>	タラバ蟹と野菜天麩羅盛り合わせ	\$25
Lightly fried King Crab Legs and assorted Vegetables served with Sea Salt and Curry Salt		

# Grilled 焼き物

## Meat

*Note: All Grilled Items might take 15-25 minutes*

<b>Teriyaki Chicken</b>	チキン照り焼き	\$11
Grilled Chicken Breast served with Teriyaki Sauce and Steamed Broccoli		
<b>Teriyaki Beef</b>	ビーフ照り焼き	\$18.5
Grilled Beef served with Teriyaki Sauce and Steamed Broccoli		
<b>Lamb Chop</b>	ラムチョップ	\$25
Grilled Lamb Chops served with special Mustard Sauce		
<b>BBQ Beef Short Rib</b>	BBQビーフリブ	\$15.8
Grilled thinly sliced marinated Short Ribs served with Spicy Sauce		
<b>Pork Skewer (2pcs)</b>	豚バラ串(2本)	\$7
<b>Seared Chashu Pork</b>	炙りチャーシュー	\$8.5
Slowly simmered Pork Belly served with special Soy Sauce		
<b>Kurobuta Sausage</b>	黒豚ソーセージ	\$8
Kurobuta Sausage served with Ketchup and Dijon Mustard		



## Fish and Seafood

*Note: All Grilled Items might take 15-25 minutes*

<b>Teriyaki Salmon</b>	照り焼きサーモン	\$22
Grilled Salmon served with Teriyaki Sauce and Steamed Broccoli		
<b>Lemon Salmon Collar</b>	鮭かまのレモン風味焼き	\$11
Grilled Salmon Collar marinated in Lemon Soy Sauce (※Contains Alcohol)		
<b>Yellowtail Collar</b>	ハマチかま塩焼き	\$2/oz
Grilled Yellowtail Collar served with Ponzu Sauce		
<b>Miso Marinated Black Cod</b>	銀鱈の西京焼き	\$28
Broiled lightly marinated Black Cod in Special Miso Sauce		
<b>Seabass Skewers (2pcs)</b>	特製シーバスの串焼き(2個)	\$22.5
Broiled lightly marinated Chilean Seabass in Special Miso Sauce		
<b>Seabass Boat (6pcs)</b>	シーバスボート(6個)	\$23.5
Broiled Seabass served with Creamy Sauce on Endive Leaves		
<b>Dynamite Kanpai Style</b>	ホタテの特製マヨネーズ焼き	\$15.5
Sautéed Scallop, White Onion, mixed Mushrooms baked together in special creamy sauce		
<b>Grilled Saba Shio (Salted Mackerel)</b>	サバの塩焼き	\$13
<b>Grilled Hokke (Atka Mackerel)</b>	ほっけの一夜干し	\$20

## Vegetables

*Note: All Grilled Items might take 15-25 minutes*

<b>Baked Japanese Eggplant</b>	焼き茄子	\$7.5
Baked Japanese Eggplant served with Ginger, Green Onion & Bonito Flakes		
<b>Baked Shiitake Mushrooms</b>	椎茸のバター焼き	\$8.8
Baked Shiitake Mushrooms drizzled with special Soy Sauce		
<b>Baked Mushroom Foil</b>	茸のホイル焼き	\$11
Baked assorted wild Mushrooms served with Parsley Butter in Foil		
<b>Roasted Ginkgo Nuts</b>	塩煎り銀杏	\$7.5
Pan fried Ginkgo Nuts with Sea Salt		



乾

JAPANESE  
SUSHI BAR  
and  
GRILL



## Sauteed and Others 炒め物 その他

<b>Rock Shrimp and Brussel Sprout</b>	岩海老芽キャベツ炒めトリュフ風味	\$15.5
Sauteed Rock Shrimp and Brussel Sprouts served with Truffle Soy Sauce		
	<i>With Fresh Black Truffle</i>	
	フレッシュトリュフのせ	\$25.5
<b>Pork Teppan Yaki</b>	豚の鉄板生姜焼き	\$15
Sauteed thinly sliced Pork, Onion, mixed Mushroom and Bean Sprout with Ginger Soy Sauce		
<b>Sauteed Pork and Kimchee</b>	豚キムチ炒め	\$15
Sauteed thinly sliced Pork and Kimchee		
<b>Tofu Steak</b>	豆腐ステーキ	\$11
Deep fried Tofu Steak served with wild Mushrooms and Broccoli topped with Bonito Flakes		
<b>Lava Shrimp</b>	エビチリ	\$17
Sauteed Shrimp served over deep fried Tofu with Sweet Chili Sauce		
<b>Dashimaki Tamago</b>	だし巻き卵	\$9.8
Pan fried Japanese Style Egg Omelet served with grated Daikon Radish		
<b>Nasu Miso</b>	茄子味噌炒め	\$11
Sauteed Eggplant, wild Mushrooms and Shishito Peppers in Special Miso Sauce topped with Scallion		
<b>Sauteed Shishito Peppers</b>	しし唐炒め	\$11
Sauteed Shishito Peppers and wild Mushrooms topped with Bonito Flakes and Scallion		
<b>Sauteed Asparagus</b>	アスパラガス炒め	\$9
Asparagus sauteed in light Butter and Soy Sauce		
<b>Sauteed Spinach and Asparagus</b>	アスパラ、ほうれん草炒め	\$12.5
Spinach and Asparagus sauteed in Butter and Soy Sauce served with wild Mushroom		

## Specialty Rolls スペシャルロール

<b>DFC</b>	カリフォルニアロール天麩羅	\$13.5
Deep fried California Roll served with Eel Sauce and Spicy Mayo		
<b>Tropical Roll</b> ☆	トロピカルロール	\$12.5
Spicy Tuna, Hawaiian Papaya, Avocado and Cucumber		
<b>Soft Shell Crab Roll</b>	ソフトシェルクラブロール	\$18
Soft Shell Crab, Avocado and Cucumber		
<b>Rainbow Roll</b> ☆	レインボーロール	\$20
Tuna, Salmon, Yellowtail, Albacore, Shrimp and Avocado on top of California Roll		
<b>Crunchy Roll</b> ☆	クランチーロール	\$18.5
Shrimp Tempura, Avocado and Cucumber Roll topped with Smelt Egg, Tempura Flakes and Eel Sauce		
<b>Spicy Tuna Fever</b> ☆	スパイシーツナフィーバー	\$20
Vegetable Roll topped with Spicy Tuna, variety of Flying Fish Roe and Spicy Mayo		
<b>Caterpillar Roll</b>	キャタピラーロール	\$22
Fresh Water Eel and Avocado and Cucumber Roll topped with Avocado		
<b>LMU Roll</b>	LMUロール	\$22
Fresh Water Eel and Avocado on top with Sweet Potato Tempura, Avocado and Cucumber Roll		
<b>K-1 Roll</b> ☆	K-1 ロール	\$20
Tuna, Salmon, Smelt Egg, Avocado, Cucumber and Kaiware rolled in Soy Paper served with Spicy Mayo		
<b>K-2 Roll</b> ☆	K-2 ロール	\$20
Baked Salmon, Cucumber and Avocado roll topped with Spicy Tuna & Crunchy Powder served with Spicy Mayo & Eel Sauce		
<b>K-3 Roll</b>	K-3 ロール	\$20
Baked Premium Spicy Snow Crab on top of California Roll		
<b>K-4 Roll</b> ☆	K-4 ロール	\$22
Toro and Asparagus Roll topped with Spicy Tuna, Jalapeno and Crunchy Powder served with Eel Sauce		
<b>K-5 Roll</b> ☆	K-5 ロール	\$22
Spicy Albacore, Cucumber & Avocado Roll topped with Spicy Seared Albacore served with Crispy Onion & Ponzu Sauce		
<b>K-6 Roll</b> ☆	K-6 ロール	\$20
Fresh Albacore & thinly sliced White Onion top of Salmon Skin Roll served with Garlic Butter Sauce		
<b>K-7 Roll</b> ☆	K-7 ロール	\$22
Fresh Salmon on top of Vegetable Roll served with Yuzu and finished with a dash of Truffle salt		
<b>K-8 Roll</b> ☆	K-8 ロール	\$20
Creamy Lobster on top of Tempura fried Spicy Yellowtail Roll served with Ponzu Sauce(No Rice)		
<b>K-9 Roll</b>	K-9 ロール	\$20
Baked Spicy Creamy Blue Crab on top of California Roll in soy paper		
<b>Double Shrimp Roll</b>	ダブルシュリンプロール	\$20
Shrimp Tempura, Avocado and Cucumber Roll topped with Shrimp and Spicy Mayo		
<b>Hot Cutie Roll</b> ☆	ホットキューティーロール	\$23.5
Spicy Tuna, Avocado, Cucumber & Gobo rolled in soy paper topped with Seared White Fish with Yuzu Kosho & Ponzu Sauce		
<b>Baked Scallop California Roll</b>	ベイクドスキャロップロール	\$22
Baked Scallop in Dynamite Sauce on top of California Roll served with Eel Sauce		
<b>Otis Roll</b> ☆	オーティスロール	\$20
Shrimp Tempura, Avocado and Cucumber Roll topped with Spicy Tuna, Eel Sauce and Spicy Mayo		
<b>Dragon Roll</b>	ドラゴンロール	\$22
California Roll topped with Eel and Avocado and served with Eel Sauce		

※Substitutions are subject to additional charge  
 特別なご要望には、別途追加料金にて承ります。

## Rolls 卷物

		Cut	/	Hand
<i>Tuna Roll</i> ☆	鉄火巻き	\$8.5	/	\$7.5
<i>Pickles Roll</i>	お新香巻き	\$5.5	/	\$4.5
Pickled Japanese Daikon Radish				
<i>Avocado Roll</i>	アボカド巻き	\$6.5	/	\$5.5
<i>Cucumber Roll</i>	かっぱ巻き	\$5.5	/	\$4.8
<i>Gourd Strips Roll</i>	かんぴょう巻き	\$5.5	/	\$4.8
Simmered Gourd Strips				
<i>Spicy Tuna</i> ☆	スパイシーツナロール	\$9	/	\$7.8
Minced Tuna and Spicy Mayo				
<i>Spicy Octopus</i>	スパイシー蛸ロール	\$8	/	\$6.8
Chopped Octopus and Spicy Mayo				
<i>Spicy Albacore</i> ☆	スパイシー白マグロロール	\$9	/	\$7.8
Chopped Albacore and Spicy Mayo				
<i>Spicy Yellowtail</i> ☆	スパイシーハマチロール	\$9	/	\$7.8
Chopped Yellowtail and Spicy Mayo				
<i>Spicy Japan Scallop</i> ☆	スパイシー北海道ホタテロール	\$10	/	\$8.8
Chopped Japan Scallop and Spicy Mayo				
<i>Spicy Tuna Part 2</i> ☆	スパイシーツナパート2	\$9.5	/	\$8.5
Spicy Tuna served with chopped fresh wasabi sauce				
<i>Eel Roll</i>	うなぎロール	\$9.5	/	\$8.5
Fresh Water Eel, Avocado and Cucumber				
<i>California Roll</i>	カリフォルニアロール	\$9	/	\$7.8
Krab, Avocado and Cucumber				
<i>Philadelphia Roll</i> ☆	フィラデルフィアロール	\$10	/	\$9.5
Fresh Salmon, Cream Cheese, Avocado and Cucumber				
<i>Vegetable Roll</i>	野菜ロール	\$7	/	\$6.5
Asparagus, Avocado, Cucumber, Gobo and Kaiware Sprouts				
<i>Negi Toro Roll</i> ☆	ネギとろロール	\$10	/	\$8.8
Minced Fatty Tuna and Scallion				
<i>Salmon Skin Roll</i>	サーモンスキンロール	\$8	/	\$6.8
Broiled Salmon Skin, Gobo, Cucumber, Kaiware Sprouts and Bonito Flakes				
<i>Calamari Tempura Roll</i>	イカ天麩羅ロール	\$9.5	/	\$8.8
Calamari Tempura, Avocado, Cucumber and Eel Sauce				
<i>Shrimp Tempura Roll</i>	海老天麩羅ロール	\$10.5	/	\$9.8
Shrimp Tempura, Avocado, Cucumber and Eel Sauce				
<i>Halibut Tempura Roll</i>	ヒラメ天麩羅ロール	\$12	/	\$11
Halibut Tempura, Avocado, Cucumber and Eel Sauce				
<i>Baked Salmon Asparagus</i>	ベイクトサーモンロール	\$10	/	\$9.5
Baked Salmon, Asparagus, Gobo, Avocado & Cucumber				
<i>Creamy Blue Crab Roll</i>	クリーミーブルークラブロール	\$11.5	/	\$10.5
Creamy Blue Crab, Avocado and Cucumber in Soy Paper				
<i>Toro and Asparagus Roll</i>	トロとアスパラガスロール	\$14.5	/	\$13.5
Minced Fatty Tuna with Asparagus, Cucumber and Avocado				
<i>Alaskan King Crab Roll</i>	タラバ蟹ロール	\$14.5	/	\$13.5
Alaskan King Crab Leg, Avocado and Cucumber topped with Smelt Egg				

## Sushi(2pcs)/Sashimi(6pcs)

		<i>Sushi</i>	/	<i>Sashimi</i>
<i>Taraba Kani</i>	<i>Alaskan King Crab</i>	\$13.5	/	\$40.5
<i>Hon Maguro</i>	☆ <i>Bluefin Tuna</i>	\$10	/	\$30
<i>Toro</i>	☆ <i>Fatty Tuna Belly</i>	\$20	/	\$60
<i>Kanpachi</i>	☆ <i>Amber Jack From Japan</i>	\$8.5	/	\$25.5
<i>Shima Aji</i>	☆ <i>Striped Jack From Japan</i>	\$9	/	\$27
<i>Sawara</i>	☆ <i>King Mackerel</i>	\$8	/	\$24
<i>Hamachi</i>	☆ <i>Yellowtail from Japan</i>	\$8	/	\$24
<i>Hirame</i>	☆ <i>Halibut</i>	\$10	/	\$30
<i>Tai</i>	☆ <i>Red Snapper from Japan</i>	\$9	/	\$27
<i>Shake</i>	☆ <i>Salmon</i>	\$7.5	/	\$22.5
<i>Shiro Maguro</i>	☆ <i>Albacore</i>	\$7.5	/	\$22.5
<i>Ebi</i>	<i>Shrimp</i>	\$6	/	\$18
<i>Aji</i>	☆ <i>Spanish Mackerel</i>	\$9	/	\$27
<i>Saba</i>	☆ <i>Mackerel From Norway</i>	\$7	/	\$21
<i>Uni</i>	☆ <i>Sea Urchin</i>	\$20	/	\$60
<i>Ikura</i>	☆ <i>Salmon Egg</i>	\$7.5	/	\$16.5
<i>Masago</i>	☆ <i>Smelt Egg</i>	\$5.5	/	\$11.5
<i>Tobiko</i>	☆ <i>Flying Fish Egg-Green or Black</i>	\$5.5	/	\$11.5
<i>Anago</i>	<i>Sea Eel From Japan</i>	\$13	/	\$39
<i>Unagi</i>	<i>Fresh Water Eel</i>	\$8.5	/	\$25.5
<i>Zuwai Kani</i>	<i>Snow Crab</i>	\$8.5	/	\$25.5
<i>Tako</i>	<i>Octopus from Japan</i>	\$7.5	/	\$22.5
<i>Ika</i>	☆ <i>Squid from Japan</i>	\$9	/	\$27
<i>Live Hotate</i>	☆ <i>Live Scallop</i>	\$20	/	\$20
<i>Aoyagi</i>	☆ <i>Orange Clam</i>	\$20	/	\$20
<i>Mirugai</i>	☆ <i>Jumbo Clam</i>	\$12	/	\$36
<i>Hotate from Japan</i>	☆ <i>Scallop From Japan</i>	\$9	/	\$23.5
<i>Ama Ebi</i>	☆ <i>Live Sweet Shrimp</i>	MP	/	MP
<i>Tamago</i>	<i>Japanese Style Egg Omelet</i>	\$5	/	\$5
<i>Inari</i>	<i>Sweet Tofu Skin</i>	\$5	/	N/A
<i>Avocado</i>	<i>Half of Avocado</i>	N/A	/	\$5.5

## Special Sushi

<i>Baked Shiitake Mushroom Sushi</i>	焼き椎茸寿司	\$6
<i>Baked Japanese Eggplant Sushi</i>	焼き茄子寿司	\$8
<i>Seared Sorbet Tuna Sushi w/Truffle Sauce</i>	鮪ソルベ炙り寿司	\$9
<i>Seared Salmon Belly Sushi</i> ☆	トロサーモン炙り寿司	\$8.5
<i>Snow Crab with Sesame Mayo Sushi</i>	ズワイ蟹胡麻マヨ寿司	\$9.5
<i>Peppered Albacore Sushi</i> ☆	白マグロたたき寿司	\$8
<i>Peppered Tuna Sushi</i> ☆	マグロたたき寿司	\$11
<i>Peppered Toro Sushi</i> ☆	ペッパートロ寿司	\$20.5
<i>Battera</i> ☆	サバの押し寿司	\$16.5
Marinated Mackerel on square Sushi Rice with Kombu paper-6 pieces cut		

## Dinner Set デイナーセット

All Dinner Set come with Miso Soup, Salad, Rice and Ice Cream

Note: All Grilled Items might take 15-25 minutes

<b>Chicken Teriyaki Dinner</b>	チキン照り焼きディナー	\$28
Grilled Chicken Breast served with Mashed Potato, Broccoli and Teriyaki Sauce		
<b>Beef Teriyaki Dinner</b>	ビーフ照り焼きディナー	\$38
Grilled Beef served with Mashed Potato, Broccoli and Teriyaki Sauce		
<b>Salmon Teriyaki Dinner</b>	サーモン照り焼きディナー	\$35
Grilled Salmon served with Mashed Potato, Broccoli and Teriyaki Sauce		
<b>Chilean Seabass Steak Dinner</b>	シーバスステーキディナー	\$42
Chilean Seabass Steak served with Mashed Potato, Brussel Sprouts and special Mushroom Sauce		
<b>Kanpai New York Steak Dinner</b>	特製ニューヨークステーキディナー	\$42
Grilled New York Steak served with Mashed Potato, Broccoli and special Onion Sauce		
<b>Wagyu Don Dinner</b>	和牛丼ディナー	\$58
100% Japanese Beef from Japan over bed of Rice		
<b>Mix Tempura Dinner</b>	海老と野菜の天麩羅ディナー	\$30
Lightly fried Shrimp and assorted Vegetables served with Tempura Sauce		
<b>Vegetable Tempura Dinner</b>	野菜の天麩羅ディナー	\$25
Lightly fried assorted Vegetables served with Tempura Sauce		
<b>Seafood Tempura Dinner</b>	海鮮と野菜の天麩羅ディナー	\$33
Lightly fried assorted Seafood and Vegetables served with Tempura Sauce		
<b>Chirashi Dinner</b> ☆	特製ちらし寿司ディナー	\$35
Assorted Sashimi over bed of Sushi Rice		
<b>Sashimi Combo</b> ☆	刺身ディナー	\$42
5 kinds of Chef's Choice Sashimi (altogether 15 pieces)		
<b>Sushi Combo</b> ☆	寿司ディナー	\$40
8 pieces of Chef's Choice Sushi served with 6 pieces of California Roll		
<b>Deluxe Sushi Combo</b> ☆	デラックス寿司ディナー	\$80
10 pieces of Chef's Best pick of the day		





*Dear Customer*

*Due to quality reasons, we cannot have customers take home leftover Ramen, Udon and Chazuke. Thank you for your understanding and cooperation*

**Ramen ラーメン (Available Open-4pm, 10pm-Close)**

- |   |              |                             |
|---|--------------|-----------------------------|
| <b>Tonkotsu Ramen Shoyu</b>   | 豚骨醤油ラーメン     | Regular \$13.5 / Small \$11 |
| Japanese Ramen served with Chashu Pork in special Soy Sauce flavored Pork Broth             |              |                             |
| <b>Chashu Ramen</b>   | チャーシューラーメン   | \$17.5                      |
| Japanese Ramen served with 5 pieces of Chashu Pork in special Soy Sauce flavored Pork Broth |              |                             |
| <b>Tonkotsu Ramen Miso</b>  | 豚骨味噌ラーメン     | Regular \$13.5 / Small \$11 |
| Japanese Ramen served with Chashu Pork in special Miso flavored Pork Broth                  |              |                             |
| <b>Spicy Miso Ramen</b>   | 豚骨辛味噌ラーメン    | \$14.5                      |
| Japanese Ramen served with Chashu Pork in Spicy Miso flavored Pork Broth                    |              |                             |
| <b>Spicy Yuzu Shio Ramen</b>  | スパイシー柚子塩ラーメン | Regular \$13.5 / Small \$11 |
| Japanese Ramen served with Chashu Pork in Spicy Yuzu Citrus flavored Pork Broth             |              |                             |
| <b>Vegan Ramen</b>  | 乾杯ビーガンラーメン   | \$15                        |
| Vegan Ramen noodle served with Tofu & Vegetables in Special Vegan Broth                     |              |                             |



**New Take Out Ramen お持ち帰り用**

※Need Only Hot Water & Microwave

- |                              |                           |
|------------------------------|---------------------------|
| *Tonkotsu Shoyu Ramen/\$13.5 | *Yuzu Shio Ramen / \$13.5 |
| *Tonkotsu Miso Ramen/\$13.5  | *Vegan Ramen/\$15         |
| *Spicy Miso Ramen/\$14.5     | *Chashu Ramen/\$17.5      |

**Udon うどん**

- |   |           |        |
|---|-----------|--------|
| <b>Kitsune Udon</b>   | きつねうどん    | \$13.5 |
| Noodle Soup served with sweet Tofu Skin, Wakame and Scallions                           |           |        |
| <b>Tempura Udon</b>   | 天麩羅うどん    | \$15.5 |
| Noodle Soup served with Shrimp Tempura, Wakame and Scallions                            |           |        |
| <b>Pescatore Udon</b>   | ペスカトーレうどん | \$23.5 |
| Japanese Wheat Flour Noodle served with assorted Seafood in special Creamy Tomato Sauce |           |        |

**Rice 御飯もの**

- |   |                   |       |
|---|-------------------|-------|
| <b>Salmon Chazuke</b>   | 鮭茶漬               | \$13  |
| Traditional Japanese Rice Soup served with grilled Salmon   |                   |       |
| <b>Mentaiko Chazuke ☆</b>   | 明太子茶漬             | \$13  |
| Traditional Japanese Rice Soup served with Spicy Pollack Roe  |                   |       |
| <b>Ume Chazuke</b>  | 梅茶漬               | \$10  |
| Traditional Japanese Rice Soup served with pickled Plum   |                   |       |
| <b>Rice Ball-Onigiri(1pc)☆</b>  | おにぎり(鮭、明太子、梅、おなか) | \$5.8 |
| Traditional Japanese Rice Ball served with choice of Salmon, Pickled Plum, Bonito Flake or Mentaiko |                   |       |



# Tempura A la carte(2pcs) 天ぷらアラカルト(2pcs)

## Vegetable

Zucchini	ズッキーニ	\$2.8
Carrot	人参	\$2.8
Pumpkin	かぼちゃ	\$2.8
Onion	玉ねぎ	\$2.8
Sweet Potato	さつまいも	\$2.8
Shishito Pepper	しし唐	\$2.8
Broccoli	ブロッコリー	\$2.8
Avocado	アボカド	\$2.8
Japanese Eggplant	茄子	\$3.3
Enoki Mushroom	えのき茸	\$3.3
Asparagus	アスパラガス	\$3.3
Mountain Yam	山芋	\$3.8
Shiitake Mushroom	椎茸	\$3.8

## Seafood

White Fish	白身魚	\$5
Squid	イカ	\$5
Scallop	ホタテ	\$5
Shrimp	海老	\$6.5

## Side and Extras

Miso Soup(Tofu Seaweed and Scallion)	味噌汁	\$3.5
Nameko Miso Soup(Mushroom)	なめこ味噌汁	\$4.5
Asari Miso Soup(Clam)	あさり味噌汁	\$7
Steamed Rice	御飯	\$2.5
Sushi Rice	寿司飯	\$3.5
Sushi Seaweed(1pc)	寿司海苔 1枚	\$1.5
Soy Paper(1pc)	ソイペーパー 1枚	\$2
Smelt Egg(Outside of a Roll) ☆	マサゴ	\$5.5
Avocado or Cucumber or Gobo Root(1pc)	アボカド、胡瓜、ヤマゴボウ	\$1
Asparagus	アスパラガス	\$2.5
Quail Egg(1pc) ☆	ウズラの卵 1個	\$1.5
Cream Cheese	クリームチーズ	\$2
Crunchy Powder(Outside of a Roll)	揚げ玉	\$4.5
Spicy Mayonnaise	スパイシーマヨネーズ	\$1.5
House made Eel Sauce	鰻ソース	\$1.5
House made Ponzu Sauce	ポン酢	\$1.5

# Dessert デザート



*Rising Sun*

\$9



*Panna Cotta*

\$11



*Banana Brulee w/Ice Cream*

\$11



*Mix Mochi Ice Cream*

\$12

Chef's Choice



*Chocolate Lava Cake w/Ice Cream*

\$12



*Exotic Bomba*

\$12



*Chocolate Pyramid w/Ice Cream*

\$11



*Banana Tempura w/Ice Cream*

\$11



*Croissant Pudding*

**\$10**



*Hazelnut Chocolate Truffle*

**\$11**



*Strawberry Sorbet*

**\$7**



*Green Tea Cheese Cake  
w/Green Tea Ice Cream*

**\$10.5**



*Tempura Ice Cream* :Choose from...  
Vanilla, Green Tea, Cappuccino

**\$9.8**



*Green Tea Parfait*

**\$12**



*Mochi Ice Cream* :Choose from...  
Vanilla, Green Tea, Strawberry,  
Chocolate, Mango

**\$7**



*Ice Cream* :Choose from...  
Vanilla, Green Tea, Black Sesame,  
Red Bean,Coconuts,Cappuccino

**\$7**

## Early Bird Special Menu

*7 Days a week, Until 6:45 PM ※Dine In Only!*

<i>Sapporo Draft</i>	<i>Small (12oz)</i>	サッポロ樽生ジョッキ	\$3
	<i>Pitcher (60oz)</i>	ピッチャー	\$12
<i>House Hot Sake</i>	<i>Large</i>	熱燗 大	\$8
	<i>Small</i>	小	\$4.5
<i>Edamame</i>		枝豆	\$4.5
<i>Renkon Chips</i>		レンコンチップス	\$5
<i>Cucumber Salad w/Salmon Skin</i>		サーモンスキンと胡瓜のサラダ	\$7
<i>Sushi Pizza ☆</i>		寿司ピザ	\$7.5
<i>K-Bomb (2pieces)</i>		K-ボム	\$5.8
<i>K-Bomb Part 2 (2pieces) ☆</i>		K-ボムパート2	\$5.8
<i>Zaru Tofu (Premium Cold Tofu)</i>		ざる豆腐	\$5.8
<i>Pork Skewer (2pieces)</i>		豚バラ串焼き	\$6.5
<i>Vegetable Tempura Plate</i>		野菜天麩羅盛り合わせ	\$7
<i>Pork Filet Cutlet (2pieces)</i>		豚ヒレカツ	\$8
<i>Grilled Hokke (Atka Mackerel)</i>		ほっけの一夜干し	\$10
<i>Salmon Skin Salad</i>		サーモンスキンサラダ	\$12
<i>Mix Tempura Plate</i>		海老と野菜天麩羅盛り合わせ	\$9
<i>Kanpai Mac &amp; Cheese (Truffle Flavor)</i>		マカロニ&チーズトリュフ風味	\$8
<i>Crispy Chicken Wing</i>		クリスピーチキンウイング	\$5.5
<i>Egg Sushi</i>		玉子寿司	\$4
<i>Smelt Egg Sushi ☆</i>		まさご寿司	\$4.5
<i>Shrimp Sushi</i>		海老寿司	\$4.5
<i>Seared Sorbet Tuna Sushi w/Truffle Sauce ☆</i>		鮪ソルベ炙り寿司	\$6.8
<i>Seared Shrimp Sushi w/baked mayo on top ☆</i>		炙り海老寿司	\$5
<i>Tsubugai (Arch Shell) Sushi ☆</i>		ツブ貝寿司	\$4.5
<i>Saba (Mackerel) Sushi ☆</i>		サバ寿司	\$5.5
<i>Salad Salmon Sushi ☆</i>		サラダサーモン寿司	\$5.5
<i>Crunchy Seared Salmon Sushi ☆</i>		クランチーサーモン寿司	\$5.5
<i>Peppered Albacore Sushi ☆</i>		白マグロたたき寿司	\$6.5
<i>Negi Toro Sushi ☆</i>		ネギとろ寿司	\$6.5
<i>Spicy Salmon Avocado Hand Roll ☆</i>		スパイシーサーモンハンドロール	\$5.5
<i>Creamy Blue Crab Hand Roll</i>		ブルークラブハンドロール	\$8
<i>Calamari Tempura Cut Roll</i>		イカの天麩羅ロール	\$6.5
<i>Battera (Marinated Mackerel on square rice) 6pcs ☆</i>		サバの押し寿司	\$13.5

## Late Night Bird Special Menu

*7 Days a week, After 11:00 PM-Close ※Dine In Only!*

Sapporo Draft	Small (12oz)	サッポロ樽生ジョッキ	\$3
	Pitcher (60oz)	ピッチャー	\$12
House Hot Sake	Large	熱燗 大	\$8
	Small	小	\$4.5

### **BOTTLE OF SAKE & SHOCHU 20% OFF**



Edamame	枝豆	\$4.5
Renkon Chips	レンコンチップス	\$5
Cucumber Salad w/Salmon Skin	サーモンスキンと胡瓜のサラダ	\$7
Sushi Pizza ☆	寿司ピザ	\$7.5
K-Bomb (2pieces)	K-ボム	\$5.8
K-Bomb Part 2 (2pieces) ☆	K-ボムパート2	\$5.8
Zaru Tofu (Premium Cold Tofu)	ざる豆腐	\$5.8
Pork Skewer (2pieces)	豚バラ串焼き	\$6.5
Vegetable Tempura Plate	野菜天麩羅盛り合わせ	\$7
Pork Filet Cutlet (2pieces)	豚ヒレカツ	\$8
Salmon Skin Salad	サーモンスキンサラダ	\$12
Mix Tempura Plate	海老と野菜天麩羅盛り合わせ	\$9
Kanpai Mac & Cheese (Truffle Flavor)	マカロニ&チーズトリュフ風味	\$8
Crispy Chicken Wing	クリスピーチキンウイング	\$5.5

### **ALL SUSHI (2pieces)&SASHIMI (6pieces)20%OFF**



## Kanpai Premium Beer Selection

### 生ビール Draft Beer

	Small	Large	Pitcher
サッポロ樽生ビール-Sapporo Draft-	\$5	\$7	\$18
アサヒスーパードライ-Asahi Super Dry-	\$9		

### 瓶ビール Bottle Beer

	Bottle
アサヒスーパードライ (大) -Asahi Super Dry(Large)-633ml	\$9
アサヒセレクト (小) -Asahi Select(Small)-355ml	\$6.5
キリン一番搾り (大) -Kirin Ichiban Shibori(Large)-600ml	\$9
キリンライト (小) -Kirin Light(Small)-355ml	\$6.5
サッポロリザーブ (小) -Sapporo Reserve(Small)-355ml	\$6.5
オリオン (大) -Orion(Large)-833ml	\$9.5
こしひかり越後ビール(小)-Koshihikari Echigo Beer(Small)-330ml	\$7.5
越後スタウト (小) -Echigo Stout(Small)-330ml	\$7.8
常陸野ネストビール白 (小) -Hitachino Nest Beer White(Small)-330ml	\$12.5
山椒エール (小) -Sansho Ale(Small)-325ml	\$9

### Beverages

Coca Cola-350ml	コカ・コーラ	\$3
Diet Coke-350ml	ダイエットコーラ	\$3
Sprite-350ml	スプライト	\$3
Ramune-Japanese Soda-200ml	ラムネ	\$4.5
Calpico-350ml	カルピス	\$4
Oolong Tea-350ml	烏龍茶	\$4
Lemonade(Free Refill)	レモネード	\$4
Hot Green Tea(Free Refill)	緑茶	\$1.8
Iced Green Tea(Free Refill)	アイスグリーンティー	\$4
Iced Tea(Free Refill)	アイスティー	\$4
Perrier Sparkling Water-350ml	ペリエ	\$4
Pellegrino Sparkling Water-750ml	ペリグリーノ	\$7
Fiji Water-500ml	フィジミネラルウォーター(500ml)	\$4
Fiji Water-1000ml	フィジミネラルウォーター(1000ml)	\$7
Bitburger(Non Alcoholic Beer 0.0%alc)330ml	ノンアルコールビール	\$6
Kids Drink(100% Apple Juice)	お子様アップルジュース	\$4
Milk	牛乳 Kids Cup \$3, Glass \$5	

# ☆Let's Home Party with KANPAI SUSHI PLATE☆

**KANPAI on Lincoln Blvd(#1)**

**Tel: (310)338-7223**

**8325 Lincoln Blvd, Los Angeles, CA 90045**

**KANPAI on Sepulveda Blvd(#2)**

**Tel: (310)-670-0533**

**8736 S. Sepulveda Blvd Ste C, Los Angeles, CA 90045**

※ These are available for ordering 2 hours in advance



**Kanpai Standard Roll Platter (For 2ppl) \$65**  
 California Roll 12pcs  
 Spicy Tuna Roll 12pcs  
 Philadelphia Roll 12pcs  
 Soft Shell Crab Roll 5pcs  
 Edamame



**Kanpai Standard Sushi Platter (For 2ppl) \$98**  
 Tuna Sushi 4pcs  
 Salmon Sushi 4pcs  
 Yellowtail Sushi 4pcs  
 Albacore Sushi 4pcs  
 Live Halibut Sushi 4pcs  
 Fresh Water Eel Sushi 4pcs  
 Shrimp Sushi 4pcs  
 Egg Sushi 4pcs  
 Edamame

**Sushi & Roll Mix Platter (For 2-3ppl) \$115**  
 Tuna Sushi 4pcs  
 Salmon Sushi 4pcs  
 Yellowtail Sushi 4pcs  
 Shrimp Sushi 4pcs  
 Egg Sushi 4pcs  
 Rainbow Roll 8pcs  
 Otis Roll 8pc  
 Salmon Skin Roll 5pcs  
 Crunchy Roll 8pcs



**Deluxe Party Platter (For 3-5ppl) \$135**  
 Rainbow Roll 16pcs  
 Caterpillar Roll 16pcs  
 Creamy Blue Crab Roll 5pcs  
 Philadelphia Roll 6pcs  
 Soft Shell Crab Roll 5pcs  
 Crunchy Roll 16pcs  
 Edamame

