

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 ☆

\$150 per person

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

Course B ☆

\$150 per person

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

Course C ☆

\$200 per person

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

Chef's Omakase ☆

MP

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



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



Instagram

(Kanpai Guest Wi-fi Password)
likekanpaionfacebook

Follow us
kanpai_on_lincoln
kanpai_on_sepulveda

Kanpai's Best Selection



Phoenix Moon (2pcs) ☆ \$28.5
Chopped Toro w/Premium Sea Urchin
seared with Special Truffle Sauce



Fruity Albacore Sashimi ☆ \$33.5
Kanpai's Signature Albacore Sashimi !!
Albacore, Fig and Special Sauce



Kanpai's Heaven ☆ \$45
A5 Wagyu, Uni, Caviar w/Truffle Salt



Creamy Shrimp Tempura ☆ \$18.5
Deep fried Shrimp served with house
made Spicy Mayo Sauce



Grilled Seabass Skewer(2pcs)
Chilean Seabass marinated
in Special Miso Sauce \$14



Uni Sushi Sampler (5pcs) ☆ \$68.5
5 Different Styles of Uni Sushi & Appetizer



Fresh Lobster Roll ☆ MP
Kanpai's Signature Lobster Roll !!
※Limited Quantity



Truffle Sashimi Sampler \$38.5
Bluefin Tuna, Japanese Scallop, White Fish
Sashimi with Truffle Flavor !!

Appetizers 前菜

Edamame	枝豆	\$7.5
Garlic Edamame	ガーリック枝豆	\$9.5
Wasabi flavored Raw Octopus ☆	たこ山葵	\$9.5
Kanpai Mac & Cheese(Truffle Flavor)	マカロニ&チーズトリュフ風味	\$13.5
Crispy Spicy Tuna Bite(3pcs) ☆	スパイシーツナバイト	\$18
Spicy Tuna over Crispy Rice served with Jalapeno and Flying Fish Roe		
Xiaolongbao Pork Dumpling(5pieces)	小籠包	\$13.5
Steamed Pork Dumpling served with special Black vinegar and Fresh Ginger		
Shrimp Dumpling(4pcs)	海老しゅうまい	\$13.5
Boiled Gyoza(6pcs)	水餃子	\$11
G-Fire	海老とイカのガーリック炒め	\$13.5
Sauteed Shrimp and Calamari Garlic Chill Oil		
Chawanmushi with Truffle	トリュフ茶碗蒸し	\$15.5
Steamed Egg Custard served with assorted seafood and Fresh Black Truffle		
Steamed Clams	あさり酒蒸し	\$20
Steamed Clam served with Japanese Sake Broth		
Beef Tataki ☆	牛たたき	\$18.5
Thinly sliced seared Rare Beef served with Ponzu Sauce and Scallions		

Sushi Bar Special Appetizer

Japanese Starter Trio ☆	珍味三種盛り	\$15.5
3 kind of traditional Japanese appetizers		
Ikura Orosi ☆	いくらおろし	\$22
Salmon Roe served with grated Daikon Radish		
Oyster with Uni and Caviar(2pcs) ☆	オイスターウニキャビア	\$30
Kumamoto/Shigoku Oyster topped with Sea Urchin and Caviar		
Kumamoto/Shigoku Oyster half Shell(4pcs) ☆	熊本/至極オイスター	\$26
Kumamoto/Shigoku Oyster topped with Ponzu Jelly		
Phoenix Moon(2pcs) ☆		\$28.5
Chopped Tuna belly topped with lightly seared Sea Urchin with Truffle Soy Sauce		
Oyster Shooter ☆	オイスターシューター	\$11.5
Oyster and Quail Egg with Ponzu Sauce served in Shot glass ※Contains Alcohol		
Ankimo Sashimi w/Caviar	あんきもキャビア	\$24
Monk Fish Liver served with Ponzu Jelly and Caviar		
Snow Crab Avocado Tower	ズワイ蟹アボカドタワー	\$33.5
Snow Crab and Avocado served with special Sweet and Spicy Mayo Sauce		
Crispy Spicy Tuna or Yellowtail Roll ☆	スパイシーツナorハマチ天麩羅ロール	\$13.5
Deep Fried Spicy Tuna or Yellowtail Roll served with Ponzu Sauce and Spicy Mayo※No Rice		

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 \$28.5
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 \$28.5
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 \$33.5
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 \$33.5
Thinly sliced Kanpachi served with special Ponzu Sauce and Jalapeno



Rainbow Carpaccio ☆ レインボーカルパッチョ \$30
Thinly sliced Assorted Fish served with Avocado and special Ponzu Sauce

Sashimi Sampler Plate ☆ 刺身盛り合わせ (3種) \$30
3 kinds of our signature style Sashimi

Tuna Carpaccio ☆ マグロカルパッチョ \$35.5
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 \$38.5
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 \$48.5
Thinly sliced Bluefin Tuna with Special Truffle Sauce topped with Pecorino Cheese, Arugula and Fresh Black Truffle

Special Wagyu Carpaccio ☆ スペシャル和牛カルパッチョ \$65.5
Thinly Sliced Seared Wagyu with Special Carpaccio Sauce(A5 MIYAZAKI WAGYU)



Salads サラダ

Sunomono	胡瓜酢の物	\$8.5
Cucumber with Amazu Dressing		
Shrimp Sunomono	海老酢の物	\$13.5
Cucumber with Amazu Dressing served with Shrimp		
Octopus Sunomono	たこ酢の物	\$18.5
Cucumber with Amazu Dressing served with Octopus		
Crab Sunomono	蟹酢の物	\$25
Cucumber with Amazu Dressing served with Crab		
Mix Sunomono	海鮮酢の物	\$30
Cucumber with Amazu Dressing served with Shrimp, Octopus and Crab		
Seaweed Salad	海藻サラダ	\$12
Wakame Seaweed and Cucumber served with Sesame Soy Dressing		
House Salad	乾杯グリーンサラダ	\$11
Organic Mixed Greens and Onions served with house made Ginger Dressing		
Truffle Sashimi Salad ☆	トリュフ刺身サラダ	\$38.5
Bluefin Tuna, Salmon, Yellowtail over Organic Mixed Greens served with Truffle Soy Sauce & Sliced Fresh Black Truffle		
Tuna Tataki Salad ☆	まぐろたたきサラダ	\$33.5
Thinly sliced seared Tuna over Organic Mixed Greens served with house made Ginger Dressing		
Albacore Tataki Salad ☆	白マグロたたきサラダ	\$28.5
Thinly sliced seared Albacore over Organic Mixed Greens served with House made Ginger Dressing		
Salmon Skin Salad	サーモンスキンサラダ	\$18.5
Broiled Salmon Skin served over Organic Mixed Greens served with Ponzu Sauce		
Spicy Tuna Salad ☆	スパイシーツナサラダ	\$23.5
Spicy Tuna served over Organic Mixed Greens with Spicy Mayo		
Spicy Octopus Salad	スパイシー蛸サラダ	\$23.5
Spicy Octopus served over Organic Mixed Greens with Spicy Mayo		



Deep Fried 揚げ物

Meat

Fried Chicken Japanese Style	若鶏の唐揚げ	\$11
Deep fried lightly marinated Chicken Thigh		
Sesame Chicken	胡麻風味鶏唐揚げ	\$13.5
Deep fried Chicken Breast in Ginger Sesame Sauce		
Pork Filet Cutlet(2pcs)	豚ひれカツ	\$11
Deep fried breaded Pork Tenderloin		
Fried Gyoza(6pcs)	揚げ餃子	\$10.5
Deep fried Gyoza Dumpling served with Plum Mayo and Chili Ponzu Sauce		



Fish and Seafood

Creamy Shrimp Tempura	海老マヨ	\$18.5
Deep fried Shrimp served with house made Spicy Mayo Sauce		
Spicy Creamy Soft Shell Crab	ソフトシェルクラブ辛マヨ和え	\$23.5
Deep fried Soft Shell Crab served with house made Spicy Mayo Sauce		
Fried Calamari Kanpai Style	イカのカリカリ揚げ	\$11
Deep fried Calamari served in light Soy Sauce		
Fried Squid Leg	イカ下足揚げ	\$11
Deep fried Squid Legs served with Japanese Mayonnaise		
Fried Octopus	蛸唐揚げ	\$11
Deep fried Octopus served with Sea Salt and Curry Salt		
K-Bomb(2pcs)	K-ボム(2pcs)	\$11
Krab & Cheddar Cheese stuffed Jalapeno Tempura served with Curry Salt		
K-Bomb Part 2(2pcs) ☆	K-ボム パート2(2pcs)	\$11
Spicy Tuna & Cream Cheese stuffed Jalapeno Tempura served with Curry Salt		

Others

Potato Croquette	男爵コロッケ	\$9.5
Deep fried Mashed Potatoes in Panko Breading		
Agedashi Tofu	揚げだし豆腐	\$10
Deep fried Tofu served in light Soy Broth topped with Bonito flakes and Scallion		

Tempura Plate 天麩羅盛り合わせ

Soft Shell Crab Tempura Appetizer	ソフトシェルクラブ天麩羅	\$18
Deep fried Soft Shell Crab served with Ponzu Sauce		
Brussel Sprout Tempura Appetizer	芽キャベツ天麩羅	\$9
Lightly fried Brussel Sprouts served with Sea Salt and Curry Salt		
Shrimp and Vegetables Tempura Plate	海老と野菜天麩羅盛り合わせ	\$22
Lightly fried Shrimp and assorted Vegetables served with Tempura Sauce		
Vegetable Tempura Plate	野菜天麩羅盛り合わせ	\$15.5
Lightly fried assorted Vegetables served with Tempura Sauce		
Assorted Seafood Tempura Plate	海鮮と野菜天麩羅盛り合わせ	\$23.5
Lightly fried Seafood and assorted Vegetables served with Tempura Sauce		



Sauteed and Others 炒め物 その他

Shrimp and Brussel Sprout	海老芽キャベツ炒めトリュフ風味	\$22
Sauteed Rock Shrimp and Brussel Sprouts served with Truffle Soy Sauce		
With Fresh Black Truffle	フレッシュトリュフのせ	\$30
Pork Teppan Yaki	豚の鉄板生姜焼き	\$18.5
Sauteed thinly sliced Pork, Onion, mixed Mushroom and Bean Sprout with Ginger Soy Sauce		
Tofu Steak	豆腐ステーキ	\$16.5
Deep fried Tofu Steak served with wild Mushrooms and Broccoli topped with Bonito Flakes		
Lava Shrimp	エビチリ	\$20
Sauteed Shrimp served over deep fried Tofu with Sweet Chili Sauce		
Dashimaki Tamago	だし巻き卵	\$12
Pan fried Japanese Style Egg Omelet served with grated Daikon Radish		
Nasu Miso	茄子味噌炒め	\$13.5
Sauteed Eggplant, wild Mushrooms and Shishito Peppers in Special Miso Sauce topped with Scallion		
Sauteed Shishito Peppers	しし唐炒め	\$13.5
Sauteed Shishito Peppers and wild Mushrooms topped with Bonito Flakes and Scallion		
Sauteed Asparagus	アスパラガス炒め	\$11
Asparagus sauteed in light Butter and Soy Sauce		
Sauteed Spinach and Asparagus	アスパラ、ほうれん草炒め	\$15.5
Spinach and Asparagus sauteed in Butter and Soy Sauce served with wild Mushroom		

Grilled 焼き物

Meat

Note: All Grilled Items might take 15-25 minutes

Teriyaki Chicken	チキン照り焼き	\$13.5
Grilled Chicken Breast served with Teriyaki Sauce and Steamed Broccoli		
Teriyaki Beef	ビーフ照り焼き	\$23.5
Grilled Beef served with Teriyaki Sauce and Steamed Broccoli		
Lamb Chop	ラムチョップ	\$32.5
Grilled Lamb Chops served with special Mustard Sauce		
BBQ Beef Short Rib	BBQビーフリブ	\$20
Grilled thinly sliced marinated Short Ribs served		
Seared Chashu Pork	炙りチャーシュー	\$12.5
Slowly simmered Pork Belly served with special Soy Sauce		
Kurobuta Sausage	黒豚ソーセージ	\$10.5
Kurobuta Sausage served with Ketchup and Dijon Mustard		



Fish and Seafood

Note: All Grilled Items might take 15-25 minutes

Teriyaki Salmon	照り焼きサーモン	\$28.5
Grilled Salmon served with Teriyaki Sauce and Steamed Broccoli		
Lemon Salmon Collar	鮭かまのレモン風味焼き	\$13.5
Grilled Salmon Collar marinated in Lemon Soy Sauce (※Contains Alcohol)		
Yellowtail Collar	ハマチかま塩焼き	\$2.5/oz
Grilled Yellowtail Collar served with Ponzu Sauce		
Miso Marinated Black Cod	銀鱈の西京焼き	\$28.5
Broiled lightly marinated Black Cod in Special Miso Sauce		
Seabass Skewers	特製シーバスの串焼き	\$14
Broiled lightly marinated Chilean Seabass in Special Miso Sauce		
Wicked Seabass (4pcs)	シーバス焼き (4個)	\$28.5
Broiled Seabass served with Creamy Sauce		

Vegetables

Note: All Grilled Items might take 15-25 minutes

Baked Japanese Eggplant	焼き茄子	\$9.5
Baked Japanese Eggplant served with Ginger, Green Onion & Bonito Flakes		
Baked Shiitake Mushrooms	椎茸のバター焼き	\$11
Baked Shiitake Mushrooms drizzled with special Soy Sauce		

Specialty Rolls スペシャルロール

DFC	カリフォルニアロール天麩羅	\$15.5
Deep fried California Roll served with Eel Sauce and Spicy Mayo		
Tropical Roll ☆	トロピカルロール	\$15.5
Spicy Tuna, Hawaiian Papaya, Avocado and Cucumber		
Soft Shell Crab Roll	ソフトシェルクラブロール	\$20
Soft Shell Crab, Avocado and Cucumber		
Rainbow Roll ☆	レインボーロール	\$25.5
Tuna, Salmon, Yellowtail, Albacore, Shrimp and Avocado on top of California Roll		
Crunchy Roll ☆	クランチャーロール	\$22
Shrimp Tempura, Avocado and Cucumber Roll topped with Smelt Egg, Tempura Flakes and Eel Sauce		
Spicy Tuna Fever ☆	スパイシーツナフィーバー	\$25.5
Vegetable Roll topped with Spicy Tuna, variety of Flying Fish Roe and Spicy Mayo		
Caterpillar Roll	キャタピラーロール	\$25.5
Fresh Water Eel and Avocado and Cucumber Roll topped with Avocado		
LMU Roll	LMUロール	\$25.5
Fresh Water Eel and Avocado on top with Sweet Potato Tempura, Avocado and Cucumber Roll		
K-1 Roll ☆	K-1 ロール	\$25
Tuna, Salmon, Smelt Egg, Avocado, Cucumber and Kaiware rolled in Soy Paper served with Spicy Mayo		
K-2 Roll ☆	K-2 ロール	\$25.5
Baked Salmon, Cucumber and Avocado roll topped with Spicy Tuna & Crunchy Powder served with Spicy Mayo & Eel Sauce		
K-3 Roll	K-3 ロール	\$28.5
Baked Premium Spicy Snow Crab on top of California Roll		
K-4 Roll ☆	K-4 ロール	\$23.5
Toro and Asparagus Roll topped with Spicy Tuna, Jalapeno and Crunchy Powder served with Eel Sauce		
K-5 Roll ☆	K-5 ロール	\$25.5
Spicy Albacore, Cucumber & Avocado Roll topped with Spicy Seared Albacore served with Crispy Onion & Ponzu Sauce		
K-6 Roll ☆	K-6 ロール	\$25.5
Fresh Albacore & thinly sliced White Onion top of Salmon Skin Roll served with Garlic Butter Sauce		
K-7 Roll ☆	K-7 ロール	\$25.5
Fresh Salmon on top of Vegetable Roll served with Yuzu and finished with a dash of Truffle salt		
K-8 Roll ☆	K-8 ロール	\$25.5
Creamy Lobster on top of Tempura fried Spicy Yellowtail Roll served with Ponzu Sauce (No Rice)		
K-9 Roll	K-9 ロール	\$25.5
Baked Spicy Creamy Blue Crab on top of California Roll in soy paper		
Double Shrimp Roll	ダブルシュリンプロール	\$23.5
Shrimp Tempura, Avocado and Cucumber Roll topped with Shrimp and Spicy Mayo		
Hot Cutie Roll ☆	ホットキューティーロール	\$28.5
Spicy Tuna, Avocado, Cucumber & Gobo rolled in soy paper topped with Seared White Fish with Yuzu Kosho & Ponzu Sauce		
Baked Scallop California Roll	ベイクドスキャロップロール	\$25.5
Baked Scallop in Dynamite Sauce on top of California Roll served with Eel Sauce		
Otis Roll ☆	オーティスロール	\$25.5
Shrimp Tempura, Avocado and Cucumber Roll topped with Spicy Tuna, Eel Sauce and Spicy Mayo		
Dragon Roll	ドラゴンロール	\$25.5
California Roll topped with Eel and Avocado and served with Eel Sauce		
Special Wagyu Roll ☆	スペシャル和牛ロール	\$65

Rolls 巻物

		Cut	/	Hand
Tuna Roll ☆	鉄火巻き	\$10	/	\$9
Pickles Roll	お新香巻き	\$7.5	/	\$6.5
Pickled Japanese Daikon Radish				
Avocado Roll	アボカド巻き	\$8.5	/	\$7.5
Cucumber Roll	かっぱ巻き	\$7.5	/	\$6.5
Gourd Strips Roll	かんぴょう巻き	\$7.5	/	\$6.5
Simmerd Gourd Strips				
Spicy Tuna ☆	スパイシーツナロール	\$11	/	\$10
Minced Tuna and Spicy Mayo				
Spicy Octopus	スパイシー蛸ロール	\$11	/	\$10
Chopped Octopus and Spicy Mayo				
Spicy Albacore ☆	スパイシー白マグロロール	\$11	/	\$10
Chopped Albacore and Spicy Mayo				
Spicy Yellowtail ☆	スパイシーハマチロール	\$11	/	\$10
Chopped Yellowtail and Spicy Mayo				
Spicy Japan Scallop ☆	スパイシー北海道ホタテロール	\$12	/	\$11
Chopped Japan Scallop and Spicy Mayo				
Spicy Tuna Part 2 ☆	スパイシーツナパート2	\$12	/	\$11
Spicy Tuna served with chopped fresh wasabi sauce				
Eel Roll	うなぎロール	\$12	/	\$11
Fresh Water Eel, Avocado and Cucumber				
California Roll	カリフォルニアロール	\$11	/	\$10
Krab, Avocado and Cucumber				
Philadelphia Roll ☆	フィラデルフィアロール	\$12.5	/	\$11.5
Fresh Salmon, Cream Cheese, Avocado and Cucumber				
Vegetable Roll	野菜ロール	\$10	/	\$9
Asparagus, Avocado, Cucumber, Gobo and Kaiware Sprouts				
Negi Toro Roll ☆	ネギとろロール	\$12	/	\$11
Minced Fatty Tuna and Scallion				
Salmon Skin Roll	サーモンスキンロール	\$10	/	\$9
Broiled Salmon Skin, Gobo, Cucumber, Kaiware Sprouts and Bonito Flakes				
Calamari Tempura Roll	イカ天麩羅ロール	\$11.5	/	\$10.5
Calamari Tempura, Avocado, Cucumber and Eel Sauce				
Shrimp Tempura Roll	海老天麩羅ロール	\$12.5	/	\$11.5
Shrimp Tempura, Avocado, Cucumber and Eel Sauce				
Halibut Tempura Roll	ヒラメ天麩羅ロール	\$15	/	\$14
Halibut Tempura, Avocado, Cucumber and Eel Sauce				
Baked Salmon Asparagus	ベイクドサーモンロール	\$12	/	\$11
Baked Salmon, Asparagus, Gobo, Avocado & Cucumber				
Creamy Blue Crab Roll	クリーミーブルークラブロール	\$14.5	/	\$13.5
Creamy Blue Crab, Avocado and Cucumber in Soy Paper				
Toro and Asparagus Roll	トロとアスパラガスロール	\$18.5	/	\$17.5
Minced Fatty Tuna with Asparagus, Cucumber and Avocado				
Alaskan King Crab Roll	タラバ蟹ロール	\$40	/	\$39
Alaskan King Crab Leg, Avocado and Cucumber topped with Smelt Egg				
Vegetable Tempura Roll	野菜天ぷらロール	\$17.5		

Sushi(2pcs)/Sashimi(6pcs)

		<i>Sushi</i>	/	<i>Sashimi</i>
<i>Taraba Kani</i>	<i>Alaskan King Crab</i>	\$22	/	\$66
<i>Hon Maguro</i>	☆ <i>Bluefin Tuna</i>	\$12	/	\$36
<i>Toro</i>	☆ <i>Fatty Tuna Belly</i>	\$23.5	/	\$70.5
<i>Kanpachi</i>	☆ <i>Amber Jack From Japan</i>	\$11	/	\$33
<i>Shima Aji</i>	☆ <i>Striped Jack From Japan</i>	\$11.5	/	\$34.5
<i>Hamachi</i>	☆ <i>Yellowtail from Japan</i>	\$10	/	\$30
<i>Hirame</i>	☆ <i>Halibut</i>	\$12	/	\$36
<i>Tai</i>	☆ <i>Red Snapper from Japan</i>	\$11	/	\$33
<i>Shake</i>	☆ <i>Salmon</i>	\$9	/	\$27
<i>Shiro Maguro</i>	☆ <i>Albacore</i>	\$9	/	\$27
<i>Ebi</i>	<i>Shrimp</i>	\$7.5	/	\$22.5
<i>Aji</i>	☆ <i>Spanish Mackerel</i>	\$11.5	/	\$34.5
<i>Saba</i>	☆ <i>Mackerel From Norway</i>	\$8	/	\$24
<i>Uni</i>	☆ <i>Sea Urchin</i>	\$25	/	\$75
<i>Ikura</i>	☆ <i>Salmon Egg</i>	\$9.5	/	\$28.5
<i>Masago</i>	☆ <i>Smelt Egg</i>	\$6.5	/	\$19.5
<i>Tobiko</i>	☆ <i>Flying Fish Egg-Green or Black</i>	\$6.5	/	\$19.5
<i>Anago</i>	<i>Sea Eel From Japan</i>	\$15.5	/	\$46.5
<i>Unagi</i>	<i>Fresh Water Eel</i>	\$11	/	\$33
<i>Zuwai Kani</i>	<i>Snow Crab</i>	\$15	/	\$45
<i>Tako</i>	<i>Octopus from Japan</i>	\$11	/	\$33
<i>Ika</i>	☆ <i>Squid from Japan</i>	\$11	/	\$33
<i>Hotate from Japan</i>	☆ <i>Scallop From Japan</i>	\$10.5	/	\$31.5
<i>Tamago</i>	<i>Japanese Style Egg Omelet</i>	\$6	/	\$6
<i>Inari</i>	<i>Sweet Tofu Skin</i>	\$6	/	N/A
<i>Avocado</i>	<i>Half of Avocado</i>	N/A	/	\$6

Special Sushi

<i>Baked Shiitake Mushroom Sushi</i>	<i>焼き椎茸寿司</i>	\$8
<i>Baked Japanese Eggplant Sushi</i>	<i>焼き茄子寿司</i>	\$9.5
<i>Seared Sorbet Tuna Sushi w/Truffle Sauce</i>	<i>鮪ソルベ炙り寿司</i>	\$11
<i>Seared Salmon Belly Sushi</i> ☆	<i>トロサーモン炙り寿司</i>	\$11
<i>Snow Crab with Sesame Mayo Sushi</i>	<i>ズワイ蟹胡麻マヨ寿司</i>	\$17
<i>Peppered Albacore Sushi</i> ☆	<i>白マグロたたき寿司</i>	\$10
<i>Peppered Tuna Sushi</i> ☆	<i>マグロたたき寿司</i>	\$13.5
<i>Peppered Toro Sushi</i> ☆	<i>ペッパートロ寿司</i>	\$25
<i>Seared Battera</i> ☆	<i>焼きサバの押し寿司</i>	\$23.5
<i>Marinated Mackerel on square Sushi Rice with Kombu paper-6 pieces cut</i>		

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

Chicken Teriyaki Dinner	チキン照り焼きディナー	\$33.5
Grilled Chicken Breast served with Mashed Potato, Broccoli and Teriyaki Sauce		
Beef Teriyaki Dinner	ビーフ照り焼きディナー	\$43.5
Grilled Beef served with Mashed Potato, Broccoli and Teriyaki Sauce		
Salmon Teriyaki Dinner	サーモン照り焼きディナー	\$43.5
Grilled Salmon served with Mashed Potato, Broccoli and Teriyaki Sauce		
Wagyu Don Dinner	和牛丼ディナー	\$68.5
100% Japanese Beef from Japan over bed of Rice		
Mix Tempura Dinner	海老と野菜の天麩羅ディナー	\$38.5
Lightly fried Shrimp and assorted Vegetables served with Tempura Sauce		
Vegetable Tempura Dinner	野菜の天麩羅ディナー	\$33.5
Lightly fried assorted Vegetables served with Tempura Sauce		
Seafood Tempura Dinner	海鮮と野菜の天麩羅ディナー	\$40
Lightly fried assorted Seafood and Vegetables served with Tempura Sauce		
Chirashi Dinner ☆	特製ちらし寿司ディナー	\$43.5
Assorted Sashimi over bed of Sushi Rice		
Sashimi Combo ☆	刺身ディナー	\$50
5 kinds of Chef's Choice Sashimi (altogether 15 pieces)		
Sushi Combo ☆	寿司ディナー	\$48.5
8 pieces of Chef's Choice Sushi served with 6 pieces of California Roll		
Deluxe Sushi Combo ☆	デラックス寿司ディナー	\$85
10 pieces of Chef's Best pick of the day		





Dear Customer

※Due to quality reasons, we cannot have customers take home
left over Ramen and Udon. Thank you for your understanding and cooperation.
麺類のお持ち帰りはご遠慮いただいております。

Ramen ラーメン

Tonkotsu Ramen Shoyu	豚骨醤油ラーメン	Regular \$15.5 / Small \$12.5
Japanese Ramen served with Chashu Pork in special Soy Sauce flavored Pork Broth		
Chashu Ramen	チャーシューラーメン	\$19.5
Japanese Ramen served with 5 pieces of Chashu Pork in special Soy Sauce flavored Pork Broth		
Tonkotsu Ramen Miso	豚骨味噌ラーメン	Regular \$15.5 / Small \$12.5
Japanese Ramen served with Chashu Pork in special Miso flavored Pork Broth		
Spicy Miso Ramen	豚骨辛味噌ラーメン	\$16.5
Japanese Ramen served with Chashu Pork in Spicy Miso flavored Pork Broth		
Spicy Yuzu Shio Ramen	スパイシー柚子塩ラーメン	Regular \$15.5 / Small \$12.5
Japanese Ramen served with Chashu Pork in Spicy Yuzu Citrus flavored Pork Broth		
Vegan Ramen	乾杯ビーガンラーメン	\$17
Vegan Ramen noodle served with Tofu & Vegetables is Special Vegan Broth		
Chicken Ramen	チキンラーメン	\$17
Chicken Ramen noodle served with Chicken Ham & Vegetables is Special Chicken Broth		
Volcano Ramen	ボルケーノラーメン	\$15
Choose Spicy level 1 to 5		
Seasoned Egg	味付け玉子	\$ 2.5

Udon うどん

Kitsune Udon	きつねうどん	\$16.5
Noodle Soup served with sweet Tofu Skin, Wakame and Scallions		
Tempura Udon	天麩羅うどん	\$18.5
Noodle Soup served with Shrimp Tempura, Wakame and Scallions		
Pescatore Udon	ペスカトーレうどん	\$25.5
Japanese Wheat Flour Noodle served with assorted Seafood in special Creamy Tomato Sauce		

Rice 御飯もの

Salmon Chazuke	鮭茶漬	\$12
Traditional Japanese Rice Soup served with grilled Salmon		
Ume Chazuke	梅茶漬	\$12
Traditional Japanese Rice Soup served with pickled Plum		
Rice Ball-Onigiri(1pc)☆	おにぎり(鮭、梅、おかか)	\$7.5
Traditional Japanese Rice Ball served with choice of Salmon, Pickled Plum or Bonito Flake		

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

Vegetable

Zucchini	ズッキーニ	\$3.5
Carrot	人参	\$3.5
Pumpkin	かぼちゃ	\$3.5
Onion	玉ねぎ	\$3.5
Sweet Potato	さつまいも	\$3.5
Shishito Pepper	しし唐	\$3.5
Broccoli	ブロッコリー	\$3.5
Avocado	アボカド	\$4.5
Japanese Eggplant	茄子	\$5
Asparagus	アスパラガス	\$5
Shiitake Mushroom	椎茸	\$5

Seafood

White Fish	白身魚	\$6.5
Squid	イカ	\$6.5
Scallop	ホタテ	\$6.5
Shrimp	海老	\$8

Side and Extras

Miso Soup(Tofu Seaweed and Scallion)	味噌汁	\$4.5
Asari Miso Soup(Clam)	あさり味噌汁	\$8.5
Steamed Rice	御飯	\$3.5
Sushi Rice	寿司飯	\$4.5
Sushi Seaweed(1pc)	寿司海苔 1枚	\$2
Soy Paper(1pc)	ソイペーパー 1枚	\$2.5
Smelt Egg(Outside of a Roll) ☆	マサゴ	\$6.5
Cucumber or Gobo Root(1pc)	胡瓜、ヤマゴボウ	\$2
Asparagus(1pc)	アスパラガス	\$3.5
Quail Egg(1pc) ☆	ウズラの卵 1個	\$2
Cream Cheese	クリームチーズ	\$2.5
Crunchy Powder(Outside of a Roll)	揚げ玉	\$5.5
Spicy Mayonnaise	スパイシーマヨネーズ	\$2
House made Eel Sauce	鰻ソース	\$2
House made Ponzu Sauce	ポン酢	\$2
Seasoned Egg	味付け玉子	\$2.5

Dessert デザート



Panna Cotta

\$13.5



Croissant Pudding

\$13.5



One Scoop Ice Cream : Choose from
Vanilla, Green Tea, Black Sesame,
Red Bean,Coconuts,Cappuccino

\$5



Chocolate Lava Cake w/Ice Cream

\$15



Banana Tempura w/Ice Cream

\$13.5



Mix Mochi Ice Cream Chef's Choice...\$15
OR

Half Mochi Ice Cream\$8.5

Choose 2Kinds from...(Green Tea,
Strawberry, Chocolate, Mango)



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

\$12

Early Bird Special Menu

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

Sapporo Draft	Small (12oz)	サッポロ樽生ジョッキ	\$4
	Pitcher (60oz)	ピッチャー	\$15.5
House Hot Sake	Large	熱燗 大	\$10
	Small	小	\$6.5

Edamame	枝豆	\$5.5
Cucumber Salad w/Salmon Skin	サーモンスキンと胡瓜のサラダ	\$9.5
Sushi Pizza ☆	寿司ピザ	\$9.5
K-Bomb (2pieces)	K-ボム	\$8.5
K-Bomb Part 2 (2pieces) ☆	K-ボムパート2	\$8.5
Vegetable Tempura Plate	野菜天麩羅盛り合わせ	\$9
Pork Filet Cutlet (2pieces)	豚ヒレカツ	\$10.5
Salmon Skin Salad	サーモンスキンサラダ	\$15
Mix Tempura Plate	海老と野菜天麩羅盛り合わせ	\$12.5
Kanpai Mac & Cheese(Truffle Flavor)	マカロニ&チーズトリュフ風味	\$11



Egg Sushi	玉子寿司	\$5
Smelt Egg Sushi ☆	まさご寿司	\$6
Shrimp Sushi	海老寿司	\$6.5
Seared Sorbet Tuna Sushi w/Truffle Sauce☆	鮪ソルベ炙り寿司	\$8.5
Seared Shrimp Sushi w/baked mayo on top ☆	炙り海老寿司	\$7
Saba(Mackerel)Sushi ☆	サバ寿司	\$6
Salad Salmon Sushi☆	サラダサーモン寿司	\$7
Crunchy Seared Salmon Sushi☆	クランチーサーモン寿司	\$7
Peppered Albacore Sushi ☆	白マグロたたき寿司	\$8
Negi Toro Sushi ☆	ネギとろ寿司	\$8.5
Spicy Salmon Avocado Hand Roll ☆	スパイシーサーモンハンドロール	\$7
Creamy Blue Crab Hand Roll	ブルークラブハンドロール	\$11
Calamari Tempura Cut Roll	イカの天麩羅ロール	\$8.5
Battera(Marinated Mackerel on square rice) 6pcs☆	サバの押し寿司	\$16.5

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	\$4
	Pitcher (60oz)	ピッチャー	\$15.5
House Hot Sake	Large	熱燗 大	\$10
	Small	小	\$6.5

BOTTLE OF SAKE & SHOCHU 20% OFF



JAPANESE
SUSHI BAR
and
GRILL

Edamame	枝豆	\$5.5
Cucumber Salad w/Salmon Skin	サーモンスキンと胡瓜のサラダ	\$9.5
Sushi Pizza ☆	寿司ピザ	\$9.5
K-Bomb (2pieces)	K-ボム	\$8.5
K-Bomb Part 2 (2pieces) ☆	K-ボムパート2	\$8.5
Vegetable Tempura Plate	野菜天麩羅盛り合わせ	\$9
Pork Filet Cutlet (2pieces)	豚ヒレカツ	\$10.5
Salmon Skin Salad	サーモンスキンサラダ	\$15
Mix Tempura Plate	海老と野菜天麩羅盛り合わせ	\$12
Kanpai Mac & Cheese(Truffle Flavor)	マカロニ&チーズトリュフ風味	\$11



Kanpai Premium Beer Selection

生ビール Draft Beer

	Small	Large	Pitcher
サッポロ樽生ビール-Sapporo Draft-	\$6.5	\$8.5	\$22
アサヒスーパードライ-Asahi Super Dry-	\$11		
サントリープレミアムモルツ-Suntory Premium Malts-	\$12 (Sepulveda Store Only!)		

瓶ビール Bottle Beer

	Bottle
アサヒスーパードライ (大) -Asahi Super Dry(Large)-633ml	\$11
キリン一番搾り (大) -Kirin Ichiban Shibori(Large)-600ml	\$11
キリンライト (小) -Kirin Light(Small)-355ml	\$8
サッポロリザーブ (小) -Sapporo Reserve(Small)-355ml	\$8
オリオン (大) -Orion(Large)-633ml	\$11.5
こしひかり越後ビール(小)-Koshihikari Echigo Beer(Small)-330ml	\$12.5
越後スタウト (小) -Echigo Stout(Small)-330ml	\$9.5
常陸野ネストビール 白 (小) -Hitachino Nest Beer White(Small)-330ml	\$15

Beverages

Coca Cola-350ml	コカ・コーラ	\$3.5
Diet Coke-350ml	ダイエットコーラ	\$3.5
Sprite-350ml	スプライト	\$3.5
Ramune-Japanese Soda-200ml	ラムネ	\$5.5
Calpico-350ml	カルピス	\$5
Oolong Tea-350ml	烏龍茶	\$5
Lemonade(Free Refill)	レモネード	\$5
Hot Green Tea(Free Refill)	緑茶	\$2.5
Iced Green Tea(Free Refill)	アイスグリーンティー	\$5
Iced Tea(Free Refill)	アイスティー	\$5
Perrier Sparkling Water-350ml	ペリエ	\$5
Pellegrino Sparkling Water-750ml	ペリグリーノ	\$8.5
Fiji Water-500ml	フィジミネラルウォーター(500ml)	\$5
Fiji Water-1000ml	フィジミネラルウォーター(1000ml)	\$9

Asahi 0 (Non Alcoholic Beer 0.0%alc)330ml	ノンアルコールビール	\$7.5
---	------------	-------

Milk	牛乳	Kids Cup\$3.5	Glass \$6
------	----	---------------	-----------