

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！

*Shoji Hijiya
Miho Okamura*

*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.*

Appetizers 前菜

Crispy Cheese Wonton	チーズワンタン	\$7.8
Deep fried Cheese filled Wonton wrapper served with Special Salsa and Berry Sauce		
Zaru Tofu	ざる豆腐	\$9.5
Premium cold Tofu served on bamboo dish with a side of special Soy Sauce		
French Fried Mountain Yam	山芋のフレンチフライ	\$11
Deep fried Mountain Yam served with Sea Salt and Curry Salt		
Ohitashi	ほうれん草のおひたし	\$8.5
Boiled Spinach served cold in a light Soy Broth topped with Bonito Flakes		
Agedashi Tofu	揚げだし豆腐	\$10
Deep fried Tofu served in light Soy Broth topped with Bonito Flakes		
Japanese Style Fried Chicken	若鶏の唐揚げ	\$11
Deep fried lightly marinated Chicken Thigh Meat		
Shishito	しし唐炒め	\$13.5
Sauteed Shishito Peppers and wild Mushrooms topped with Bonito Flakes		
Xiaolongbao Pork Dumpling(5pieces)	小籠包	\$13.5
Steamed Pork Dumpling served with special Black vinegar and Fresh Ginger		
Shrimp Dumpling(4pieces)	海老しゅうまい	\$13.5
Steamed Shrimp Dumpling served with special Soy Sauce and Mustard		
Sesame Chicken	胡麻風味鶏の唐揚げ	\$13.5
Deep fried Chicken Breast in Ginger Soy Sauce		
Fried Octopus	蛸唐揚げ	\$11
Deep fried Octopus served with Curry Salt and Sea Salt		
Kanpai Mac & Cheese(Truffle Flavor)	マカロニ&チーズトリュフ風味	\$13.5
Kids would like Kanpai original Mac & Cheese		
G-Fire	海老とイカのガーリック炒め	\$13.5
Sauteed Shrimp and Calamari Garlic Chill Oil		
Crispy Spicy Tuna Bite(3pieces)	☆ スパイシーツナバイト	\$18
Spicy Tuna over Crispy Rice served with Jalapeno and Flying Fish Roe		
Spicy Tuna Tacos(3pieces)	☆ スパイシーツナタコス	\$18
Spicy Tuna served over deep fried Wonton Chips served with Avocado and Salsa		
Dynamite Kanpai Style	ホタテの特製マヨネーズ焼き	\$18.5
Sauteed Scallop, White Onion, mixed Mushrooms baked together in special creamy sauce		
Black Cod Saikyo Yaki	銀鱈の西京焼き	\$33.5
Broiled lightly marinated Black Cod in special sweet Miso Sauce		



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

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	and GRILL 乾杯グリーンサラダ	\$11
Organic Mixed Greens served with House made Ginger Dressing		
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 and House made Ginger Dressing		
Spicy Octopus Salad	スパイシー蛸サラダ	\$23.5
Spicy Octopus served over Organic Mixed Greens with Spicy Mayo and House made Ginger Dressing		
Asian Chicken Salad	アジアンチキンサラダ	\$18.5
Shredded Marinated Chicken Breast served over Organic Mixed Green with House made Peanut 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		



Lunch Sets ランチセット

Lunch Set comes with Miso Soup, Salad and Rice

Note: All Grilled, Broiled Items might take 15-25 minutes

Grilled 焼き物

Chicken Teriyaki Lunch

チキン照り焼きランチ

\$17.5

Grilled Chicken Breast served with Mashed Potato, Broccoli and Teriyaki Sauce

Beef Teriyaki Lunch

ビーフ照り焼きランチ

\$23.5

Grilled Beef served with Mashed Potato, Broccoli and Teriyaki Sauce

Salmon Teriyaki Lunch

サーモン照り焼きランチ

\$27.5

Grilled Salmon served with Mashed Potato, Broccoli and Teriyaki Sauce



Yellowtail Collar Lunch

Grilled Yellowtail Collar served with Ponzu Sauce

ハマチかま焼きランチ

\$2.5/oz

Saba Shio (Salted Mackerel) Lunch

Grilled Mackerel served with grated Daikon Radish

サバ塩焼きランチ

\$17.5

Black Cod Saikyo Yaki Lunch

Broiled lightly marinated Black Cod in special Miso Sauce

銀鱈西京焼きランチ

\$33.5

BBQ Beef Rib Lunch

Grilled marinated Beef Short Ribs served with Mashed Potato, Broccoli and Spicy Sauce

BBQビーフリブランチ

\$22



Tempura 天麩羅

Shrimp and Vegetable Tempura Lunch	海老と野菜天麩羅ランチ	\$22
Lightly fried Shrimp and assorted Vegetables served with Tempura Sauce		
Seafood Tempura Lunch	海鮮と野菜天麩羅ランチ	\$23.5
Lightly fried Seafood and assorted Vegetables served with Tempura Sauce		
Vegetable Tempura Lunch	野菜天麩羅ランチ	\$16.5
Lightly fried assorted Vegetables served with Tempura Sauce		



Deep Fried 揚げ物

Chicken Cutlet Lunch	チキンカツランチ	\$20
Deep fried Panko breaded Chicken Breast served with Tonkatsu Sauce		
Pork Filet Cutlet Lunch	豚ヒレカツランチ	\$22
Deep fried Panko breaded Pork Filet served with Tonkatsu Sauce		
Fried Oyster Lunch	カキフライランチ	\$20
Deep fried Panko breaded Oyster served with Tonkatsu Sauce and Tartar Sauce		
Mix Fry Lunch	ミックスフライランチ	\$23.5
Deep fried Panko breaded Shrimp, Pork and White Fish served with Tonkatsu Sauce and Tartar Sauce		
Creamy Crab Croquette Lunch	蟹クリームコロッケランチ	\$22
Deep fried house made Crab Croquette served with Marinara Sauce		
Potato Croquette Lunch	男爵芋コロッケランチ	\$12.5
Deep fried Mashed Potato in Panko breading served with Tonkatsu Sauce		
Sesame Chicken Lunch	胡麻風味鶏唐揚げランチ	\$17.5
Deep fried Chicken Breast in Ginger Sesame Sauce		



Others

Tofu Steak Lunch	豆腐ステーキランチ	\$16.5
Deep fried Tofu Steak served with assorted wild Mushrooms topped with Bonito Flakes		
Pork Ginger Lunch	豚の生姜焼きランチ	\$20
Sauteed thinly sliced Pork, Onion, mixed Mushroom with Ginger Soy Sauce		



Rice Bowls and Curry 丼ものとかレー

Rice Bowl comes with Miso Soup and Salad

Wagyu Don Lunch	特製和牛丼ランチ	\$65
100% Wagyu Beef from Japan over Bed of Rice		
Pork Katsu Don Lunch	豚ヒレカツ丼	\$22
Deep fried Panko breaded Pork Filet served with Semi Raw Egg and Onion over bed of Rice		
Chicken Katsu Don Lunch	チキンカツ丼	\$22
Deep fried Panko breaded Chicken Breast served with Semi Raw Egg and Onion over bed of Rice		
Ten Don Lunch	天丼	\$20
lightly fried Shrimp and assorted Vegetables served over bed of Rice		
Pork Bowl Lunch	豚丼	\$20
Thinly sliced Pork served with Shiso Leaf and Scallion over bed of Rice		
Chicken Cutlet Curry Lunch	チキンカツカレーランチ	\$22
Deep fried Panko breaded Chicken Breast served with Chicken Broth Curry Sauce		
Pork Cutlet Curry Lunch	ポークカツカレーランチ	\$22
Deep fried Panko breaded Pork Filet served with Chicken Broth Curry Sauce		
Chicken Curry	チキンカレーランチ	\$16.5
Lightly fried Chicken Breast served with Chicken Broth Curry Sauce		
Beef Curry	ビーフカレーランチ	\$20
Tender simmered Beef served with Beef Broth Curry Sauce		





Sushi Lunch Sets 寿司ランチ

Sushi Lunch Set comes with Miso Soup and Salad

3 Hand Roll Combination Lunch ☆	手巻きランチ	\$23
Combination of 3 hand rolls of your choice-not including Specialty Rolls (Some exceptions applies, please ask your server for more detail)		
Chirashi Lunch ☆	ちらし寿司ランチ	\$30
Assorted Sashimi over bed of Sushi Rice		
Tekka Don Lunch ☆	鉄火丼ランチ	\$28.5
Sliced marinated Bigeye Tuna Sashimi in Special Soy Sauce served over bed of Sushi Rice		
Premium Tekka Don Lunch ☆	本マグロ鉄火丼ランチ	\$35
Sliced marinated Bluefin Tuna Sashimi in Special Soy Sauce served over bed of Sushi Rice		
Poke Don Lunch ☆	ポキ丼ランチ	\$25.5
Assorted Fish served with special Poke Sauce over bed of Sushi Rice		
Negi Toro Don Lunch ☆	ネギとろ丼ランチ	\$23.5
Minced Fatty Tuna with Scallions served over bed of Sushi Rice		
Spicy Tuna Don Lunch ☆	スパイシーツナ丼ランチ	\$23.5
Spicy Tuna served over bed of Sushi Rice		
Una Jyu Lunch	うな重ランチ	\$30
BBQ Fresh Water Eel over bed of Rice		
Battera Lunch ☆	サバの押し寿司ランチ	\$20
Marinated Mackerel on square Sushi Rice-6pieces cut		
Sashimi Combination Lunch ☆	刺身ランチ	\$32
4 kind of Chef's Choice Sashimi (altogether 12pieces)		
Sushi Combination Lunch ☆	寿司ランチ	\$32
6 pieces of Chef's choice Sushi served with 6 pieces of California Roll		
Deluxe Sushi Combination Lunch ☆	デラックス寿司ランチ	\$75
10 pieces of Chef's Best pick of the Day		



Salad and Hand Roll Sets サラダセット

Salad Combination comes with Miso Soup



- Salmon Skin Salad and Hand Roll** サーモンスキンサラダとハンドロール \$22
 Broiled Salmon Skin served over Organic Mixed Greens served with Ponzu and a Hand Roll
 (Some exceptions applies, please ask server for more detail)
- Asian Chicken Salad and Hand Roll** アジアンチキンサラダとハンドロール \$22
 Shredded marinated Chicken Breast served over Organic Mixed Green with house made
 Peanut Dressing and a Hand Roll (Some exceptions applies, please ask server for more detail)
- Tuna Tataki Salad and Hand Roll** ☆ マグロたたきサラダとハンドロール \$28.5
 Thinly sliced Seared Tuna over Organic Mixed Greens served with House Made Ginger
 Dressing and a Hand Roll (Some exceptions applies, please ask server for more detail)
- Albacore Tataki Salad and Hand Roll** ☆ 白マグロたたきサラダとハンドロール \$28.5
 Thinly sliced Seared Albacore over Organic Mixed Greens served with house made Ginger
 Dressing and a Hand Roll (Some exceptions applies, please ask server for more detail)

Daily Sashimi Appetizer Special 日替わり刺身

\$25 ONLY (Served till 4PM)

Monday	☆ Japan Scallop w/Truffle Salt	\$28.5	→	\$25
Tuesday	☆ Peppered Albacore	\$28.5	→	\$25
Wednesday	☆ Kanpachi w/Jalapeno	\$33.5	→	\$25
Thursday	☆ Live Halibut Usuzukuri (Thinly Slice)	\$35.5	→	\$25
Friday	☆ Yellowtail Carpaccio w/Truffle Sauce	\$33.5	→	\$25
Saturday	☆ Sashimi Samplar (3 kinds of fish)	\$30	→	\$25
Sunday	☆ Albacore w/Crispy Onion	\$28.5	→	\$25



Dear Customer

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

Ramen ラーメン

Tonkotsu Shoyu Ramen	豚骨醤油ラーメン	\$15.5
Japanese Ramen served with Chashu Pork in Pork Broth with Soy Seasoning		
Chashu Ramen	チャーシューラーメン	\$19.5
Japanese Ramen served with 5 pieces of Chashu Pork in Soy seasoned Pork Broth		
Tonkotsu Miso Ramen	豚骨味噌ラーメン	\$15.5
Japanese Ramen served with Chashu Pork in Pork Broth with Miso Seasoning		
Spicy Miso Ramen	辛味噌ラーメン	\$14.5
Japanese Ramen served with Chashu Pork in Spicy Miso seasoned Pork Broth		
Spicy Yuzu Shio Ramen	スパイシー柚子塩ラーメン	\$15.5
Japanese Ramen served with Chashu Pork in Spicy Yuzu Citrus flavored Pork Broth		
Kanpai Vegan Ramen	乾杯ビーガンラーメン	\$17
Vegan ramen noodle served with Tofu & Vegetables in Special Vegan Broth		
Gravy Ramen (Limited Item)	グレイビーラーメン	\$18
Ramen served with Chashu Pork in Thick Pork & Vegetable Broth		

Udon うどん



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		
Tempura Udon	天麩羅うどん	\$18.5
Noodle Soup served with Shrimp Tempura, Wakame and Scallion		
Kitsune Udon	きつねうどん	\$16.5
Noodle Soup served with Sweet Tofu Skin, Wakame and Scallion		
Beef Curry Udon	ビーフカレーうどん	\$18.5
Japanese Wheat Flour Noodle served with Beef in special Beef Broth Curry Sauce		
Pork Curry Udon	ポークカレーうどん	\$18.5
Japanese Wheat Flour Noodle served with Pork in special Beef Broth Curry Sauce		
Chicken Curry Udon	チキンカレーうどん	\$18.5
Japanese Wheat Flour Noodle served with Chicken Breast in special Beef Broth Curry Sauce		

Combination Plates コンビネーション

Set A		\$20
Chicken Teriyaki and Mix Tempura		
Set B		\$22
Beef Teriyaki and Mix Tempura		
Set C		\$23.5
Chicken Teriyaki, Mix Tempura and 6 pieces of California Roll		
Set D		\$26.5
Beef Teriyaki, Mix Tempura and 6 pieces of California Roll		
Set E	☆	\$23.5
Chicken Teriyaki, Mix Tempura and 3 pieces of assorted Sushi		
Set F	☆	\$27.5
Beef Teriyaki, Mix Tempura and 3 pieces of assorted Sushi		
Set G	☆	\$27.5
Chicken Teriyaki, Mix Tempura and small assorted Sashimi plate		
Set H	☆	\$30
Beef Teriyaki, Mix Tempura and small assorted Sashimi plate		



Small Ramen and Sushi Roll	☆	ハーフラーメンと巻き寿司	\$22.5
Small bowl of Pork Broth Ramen with choice of Soy, Miso or Spicy Yuzu Shio seasonings and choice of 6 pieces of California Roll, Spicy Tuna Roll or Salmon Skin Roll			
Small Ramen and Mini Bowl	☆	ハーフラーメンとミニ丼	\$23.5
Small bowl of Pork Broth Ramen with choice of Soy, Miso or Spicy Yuzu Shio seasonings and choice of Mini Bowls			

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麺類のお持ち帰りをご遠慮いただいております。

Mini Bowl

		With Lunch Meal	Single Item
Mini Chashu Bowl	ミニチャーシュー丼	\$10 /	\$13.5
Cubed Chashu Pork served over Rice			
Mini Tendon	ミニ天丼	\$10 /	\$13.5
Assorted Tempura served over Rice			
Mini Spicy Tuna Bowl ☆	ミニスパイシーツナ丼	\$10 /	\$13.5
Spicy Tuna served over Sushi Rice			
Mini Poke Bowl ☆	ミニポキ丼	\$10 /	\$13.5
Assorted Fish served with special Poke Sauce over bed of Sushi Rice			
Mini Negitoro Bowl ☆	ミニねぎとろ丼	\$10 /	\$13.5
Minced Fatty Tuna served over Sushi Rice			
Mini Unagi Bowl	ミニうなぎ丼	\$10 /	\$13.5
BBQ Fresh Water Eel served over Rice			
Mini Ikura Bowl ☆	ミニいくら丼	\$10 /	\$13.5
Salmon Roe served over Sushi Rice			
Mini Tempura Udon	ミニ天麩羅うどん	\$10 /	\$13.5
Noodle Soup served with Shrimp Tempura, Wakame and Scallion			



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	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
A5 Wagyu from Miyazaki, Japan on top Asparagus and Krab Roll		

※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 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, 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, Abocado & 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)

		Sushi	/	Sashimi
Taraba Kani	Alaskan King Crab	\$22	/	\$66
Hon Maguro	☆ Bluefin Tuna	\$12	/	\$36
Toro	☆ Fatty Tuna Belly	\$23.5	/	\$70.5
Kanpachi	☆ Amber Jack From Japan	\$11	/	\$33
Shima Aji	☆ Striped Jack From Japan	\$11.5	/	\$34.5
Sawara	☆ King Mackerel	\$9.5	/	\$28.5
Hamachi	☆ Yellowtail from Japan	\$10	/	\$30
Hirame	☆ Halibut	\$12	/	\$36
Tai	☆ Red Snapper from Japan	\$11	/	\$33
Shake	☆ Salmon	\$9	/	\$27
Shiro Maguro	☆ Albacore	\$9	/	\$27
Ebi	Shrimp	\$7.5	/	\$22.5
Aji	☆ Spanish Mackerel	\$11.5	/	\$34.5
Saba	☆ Mackerel From Norway	\$8	/	\$24
Uni	☆ Sea Urchin	\$25	/	\$75
Ikura	☆ Salmon Egg	\$9.5	/	\$28.5
Masago	☆ Smelt Egg	\$6.5	/	\$19.5
Tobiko	☆ Flying Fish Egg-Green or Black	\$6.5	/	\$19.5
Anago	Sea Eel From Japan	\$15.5	/	\$46.5
Unagi	Fresh Water Eel	\$11	/	\$33
Zuwai Kani	Snow Crab	\$15	/	\$45
Tako	Octopus from Japan	\$11	/	\$33
Ika	☆ Squid from Japan	\$11	/	\$33
Live Hotate	☆ Live Scallop	\$24	/	\$24
Aoyagi	☆ Orange Clam	\$24	/	\$24
Mirugai	☆ Jumbo Clam	\$18	/	\$54
Hotate from Japan	☆ Scallop From Japan	\$10.5	/	\$31.5
Ama Ebi	☆ Live Sweet Shrimp	MP	/	MP
Tamago	Japanese Style Egg Omelet	\$6	/	\$6
Inari	Sweet Tofu Skin	\$6	/	N/A
Avocado	Half of Avocado	N/A	/	\$6

Special Sushi

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

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
Enoki Mushroom	えのき茸	\$5
Asparagus	アスパラガス	\$5
Mountain Yam	山芋	\$5.5
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
Nameko Miso Soup(Mushroom)	なめこ味噌汁	\$5.5
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
Avocado or Cucumber or Gobo Root(1pc)	アボカド、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

Dessert デザート



Rising Sun

\$11



Panna Cotta

\$13.5



Banana Brulee w/Ice Cream

\$13.5



Mix Mochi Ice Cream Chef's Choice

\$15



Chocolate Lava Cake w/Ice Cream

\$15



Banana Tempura w/Ice Cream

\$13.5



Croissant Pudding

\$13.5



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

\$13.5



Strawberry Sorbet

\$9



Green Tea Parfait

\$15



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

\$12



One Scoop Ice Cream :Choose
from...

Vanilla, Green Tea, Black Sesame,
Red Bean,Coconuts,Cappuccino

\$5



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

\$8.5

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
Zaru Tofu (Premium Cold Tofu)		ざる豆腐	\$8.5
Pork Skewer (2pieces)		豚バラ串焼き	\$8
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
Tsubugai(Arch Shell)Sushi ☆		ツブ貝寿司	\$6
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
House Hot Sake	Large	熱燗 大	\$10
	Small	小	\$6.5

BOTTLE OF SAKE & SHOCHU 20% OFF



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
Zaru Tofu (Premium Cold Tofu)	ざる豆腐	\$8.5
Pork Skewer (2pieces)	豚バラ串焼き	\$8
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
山椒エール (小) -Sansho Ale(Small)-325ml	\$10.5

JAPANESE
SUSHI BAR

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	フィジーミネラルウォーター(500ml)	\$5
Fiji Water-1000ml	フィジーミネラルウォーター(1000ml)	\$9

Bitburger(Non Alcoholic Beer 0.0%alc)330ml	ノンアルコールビール	\$7.5
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Kids Drink(100% Apple Juice)	お子様アップルジュース	\$5
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Milk	牛乳 Kids Cup\$3.5 Glass \$6
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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 !!



(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



Wagyu Stone BBQ ☆ \$75
A5 Wagyu & Assorted Vegetable served with
Hot Stone



Grilled Seabass Skewer(2pcs)
Chilean Seabass marinated
in Special Miso Sauce \$27.5



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
Ohitashi	ほうれん草お浸し	\$8.5
Boiled Spinach served cold in a light Soy Broth topped with Bonito Flakes		
Zaru Tofu	ざる豆腐	\$9.5
Premium cold Tofu served on bamboo dish with a side of special Soy Sauce		
Assorted Japanese Pickles Plate	お新香盛り合わせ	\$13.5
Wasabi flavored Raw Octopus ☆	たこ山葵	\$9.5
Salmon and Mountain Yam w/Wasabi Sauce ☆	サーモン山芋の山葵和え	\$15.5
Kanpai Mac & Cheese(Truffle Flavor)	マカロニ&チーズトリュフ風味	\$13.5
Salmon and Cream Cheese w/Salted Seaweed ☆	サーモンクリームチーズ	\$16.5
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		
Spicy Tuna Tacos(3pcs) ☆	スパイシーツナタコス	\$18
Spicy Tuna over deep fried Wonton Chips served with Avocado and Salsa		
Eihire	えいひれ	\$11
Stingray Jerky served with Japanese Mayo		
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(Egg Custard)	海鮮茶碗蒸し	\$13.5
Steamed Egg Custard served with assorted seafood		
Chawanmushi with Truffle	トリュフ茶碗蒸し	\$18.5
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		
G.G.Beef ☆	乾杯スタイル牛カルパッチョ	\$22
Thinly sliced Rare Beef Steak with Green Onion Ginger Sauce		

Sushi Bar Special Appetizer

Japanese Starter Trio ☆	珍味三種盛り	\$15.5
3 kind of traditional Japanese appetizers		
Fish Cake Jalapeno		\$10
Typical Japanese appetizer with Beer(spicy)		
Ikura Oroshi ☆	いくらおろし	\$22
Salmon Roe served with grated Daikon Radish		
Tuna Yamakake ☆	マグロやまかけ	\$22
Cubed Tuna Sashimi served over grated Mountain Yam with raw Quail Egg		
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		
Lobster and Crispy Baby Sardine Appetizer ☆	ロブスターたたみいわし	\$18
Lobster wrapped with Shrimp topped with Crispy Baby Sardine		
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		
Sushi Pizza ☆	寿司ピザ	\$11.5
Baked Krab, Scallop and Salmon over Sushi Rice and Seaweed		
Spicy Tuna Summer Roll w/Spicy Sauce ☆	スパイシーツナ生春巻き	\$16.5
Spicy Tuna wrapped in Thai Rice Paper Roll		
Spicy Seafood Thai Rice Paper Roll ☆	スパイシー海鮮生春巻き	\$23.5
Assorted Seafood wrapped in Thai Rice Paper Roll		



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		
Asian Chicken Salad	アジアンチキンサラダ	\$18.5
Shredded marinated Chicken Breast over Organic Mixed Greens w/House made Peanuts Creamy Dressing		
Pork Shabu Shabu Salad	豚しゃぶしゃぶサラダ	\$20
Boiled Pork served over Organic Mixed Greens with Creamy Sesame Dressing		



Deep Fried 揚げ物

Meat

Fried Chicken Japanese Style	若鶏の唐揚げ	\$11
Deep fried lightly marinated Chicken Thigh		
Crispy Chicken Cartilage	鶏軟骨の唐揚げ	\$10.5
Deep fried Chicken Cartilage served with Seasalt and Curry Salt		
Sesame Chicken	胡麻風味鶏唐揚げ	\$13.5
Deep fried Chicken Breast in Ginger Sesame Sauce		
Crispy Chicken Wing	手羽先の唐揚げ	\$9.5
Deep fried Chicken Wing served with Jamaican jerk seasoning		
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

Home Made Creamy Crab Croquette	自家製蟹クリームコロケ	\$18.5
Deep fried Crab Croquette served with Marinara Sauce		
Creamy Rock Shrimp Tempura	ロックシュリンプの海老マヨ	\$23.5
Deep fried Rock 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	\$15.5
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		
Golden Shrimp Spring Roll	海老の揚げ春巻き	\$13.5
Crispy Shrimp Spring Roll served with Special Shiso Sauce		

Others

Crispy Cheese Wonton	チーズのワンタン包み揚げ	\$7.8
Deep fried Cheese filled Wonton wrappers served with special Salsa and Berry Sauce		
Brie/Camembert Fries	ブリー/カマンベールチーズフライ	\$20
Deep fried Breaded Brie or Camembert Cheese with Marmalade Sauce and Berry Sauce		
French Fried Mountain Yam	山芋のフレンチフライ	\$11
Deep fried Mountain Yam served with Sea Salt and Curry Salt		
Potato Croquette	男爵コロケ	\$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		
Uni Tempura	うに紫蘇包み天麩羅	\$38.5
Shiso wrapped Sea Urchin Tempura served with Sea Salt and Curry Salt		
Spicy Tuna Tempura	スパイシーツナ天麩羅	\$15.5
Shiso wrapped Spicy Tuna Tempura served with Ponzu Sauce		
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		\$55.5

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ビーフリップ	\$20
Grilled thinly sliced marinated Short Ribs served with Spicy Sauce		
Pork Skewer(2pcs)	豚バラ串(2本)	\$8.5
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	\$33.5
Broiled lightly marinated Black Cod in Special Miso Sauce		
Seabass Skewers(2pcs)	特製シーバスの串焼き(2個)	\$27.5
Broiled lightly marinated Chilean Seabass in Special Miso Sauce		
Seabass Boat(6pcs)	シーバスボート(6個)	\$28.5
Broiled Seabass served with Creamy Sauce on Endive Leaves		
Dynamite Kanpai Style	ホタテの特製マヨネーズ焼き	\$18.5
Sauteed Scallop, White Onion, mixed Mushrooms baked together in special creamy sauce		
Grilled Saba Shio(Salted Mackerel)	サバの塩焼き	\$15.5
Grilled Hokke(Atka Mackerel)	ほっけの一夜干し	\$23.5

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		
Baked Mushroom Foil	茸のホイル焼き	\$13.5
Baked assorted wild Mushrooms served with Parsley Butter in Foil		
Roasted Ginkgo Nuts	塩煎り銀杏	\$9.5
Pan fried Ginkgo Nuts with Sea Salt		



Sauteed and Others 炒め物 その他

Rock Shrimp and Brussel Sprout	岩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		
	<i>With Fresh Black Truffle</i>	
	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		
Sauteed Pork and Kimchee	豚キムチ炒め	\$18.5
Sauteed thinly sliced Pork and Kimchee		
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		

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 卷物

		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)

		Sushi	/	Sashimi
Taraba Kani	Alaskan King Crab	\$22	/	\$66
Hon Maguro	☆ Bluefin Tuna	\$12	/	\$36
Toro	☆ Fatty Tuna Belly	\$23.5	/	\$70.5
Kanpachi	☆ Amber Jack From Japan	\$11	/	\$33
Shima Aji	☆ Striped Jack From Japan	\$11.5	/	\$34.5
Sawara	☆ King Mackerel	\$9.5	/	\$28.5
Hamachi	☆ Yellowtail from Japan	\$10	/	\$30
Hirame	☆ Halibut	\$12	/	\$36
Tai	☆ Red Snapper from Japan	\$11	/	\$33
Shake	☆ Salmon	\$9	/	\$27
Shiro Maguro	☆ Albacore	\$9	/	\$27
Ebi	Shrimp	\$7.5	/	\$22.5
Aji	☆ Spanish Mackerel	\$11.5	/	\$34.5
Saba	☆ Mackerel From Norway	\$8	/	\$24
Uni	☆ Sea Urchin	\$25	/	\$75
Ikura	☆ Salmon Egg	\$9.5	/	\$28.5
Masago	☆ Smelt Egg	\$6.5	/	\$19.5
Tobiko	☆ Flying Fish Egg-Green or Black	\$6.5	/	\$19.5
Anago	Sea Eel From Japan	\$15.5	/	\$46.5
Unagi	Fresh Water Eel	\$11	/	\$33
Zuwai Kani	Snow Crab	\$15	/	\$45
Tako	Octopus from Japan	\$11	/	\$33
Ika	☆ Squid from Japan	\$11	/	\$33
Live Hotate	☆ Live Scallop	\$24	/	\$24
Aoyagi	☆ Orange Clam	\$24	/	\$24
Mirugai	☆ Jumbo Clam	\$18	/	\$54
Hotate from Japan	☆ Scallop From Japan	\$10.5	/	\$31.5
Ama Ebi	☆ Live Sweet Shrimp	MP	/	MP
Tamago	Japanese Style Egg Omelet	\$6	/	\$6
Inari	Sweet Tofu Skin	\$6	/	N/A
Avocado	Half of Avocado	N/A	/	\$6

Special Sushi

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

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		
Chilean Seabass Steak Dinner	シーバスステーキディナー	\$48.5
Chilean Seabass Steak served with Mashed Potato, Brussel Sprouts and special Mushroom Sauce		
Kanpai New York Steak Dinner	特製ニューヨークステーキディナー	\$48.5
Grilled New York Steak served with Mashed Potato, Broccoli and special Onion 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 in Special Vegan Broth		
Gravy Ramen (Limited Item)	グレイビーラーメン	\$18
Ramen served with Chashu Pork in Thick Pork & Vegetable Broth		

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	\$15.5
Traditional Japanese Rice Soup served with grilled Salmon		
Mentaiko Chazuke ☆	明太子茶漬	\$15.5
Traditional Japanese Rice Soup served with Spicy Pollack Roe		
Ume Chazuke	梅茶漬	\$12.5
Traditional Japanese Rice Soup served with pickled Plum		
Rice Ball-Onigiri (1pc) ☆	おにぎり(鮭、明太子、梅、おかか)	\$7.5
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	\$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
Enoki Mushroom	えのき茸	\$5
Asparagus	アスパラガス	\$5
Mountain Yam	山芋	\$5.5
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
Nameko Miso Soup (Mushroom)	なめこ味噌汁	\$5.5
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
Avocado or Cucumber or Gobo Root (1pc)	アボカド、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

Dessert デザート



Rising Sun

\$11



Panna Cotta

\$13.5



Banana Brulee w/Ice Cream

\$13.5



Mix Mochi Ice Cream Chef's Choice

\$15



Chocolate Lava Cake w/Ice Cream

\$15



Banana Tempura w/Ice Cream

\$13.5



Croissant Pudding

\$13.5



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

\$13.5



Strawberry Sorbet

\$9



Green Tea Parfait

\$15



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

\$12



One Scoop Ice Cream : Choose
from...

Vanilla, Green Tea, Black Sesame,
Red Bean,Coconuts,Cappuccino

\$5



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

\$8.5

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
Zaru Tofu (Premium Cold Tofu)		ざる豆腐	\$8.5
Pork Skewer (2pieces)		豚バラ串焼き	\$8
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
Tsubugai(Arch Shell)Sushi ☆		ツブ貝寿司	\$6
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
House Hot Sake	Large	熱燗 大	\$10
	Small	小	\$6.5

BOTTLE OF SAKE & SHOCHU 20% OFF



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
Zaru Tofu (Premium Cold Tofu)	ざる豆腐	\$8.5
Pork Skewer (2pieces)	豚バラ串焼き	\$8
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
山椒エール (小) -Sansho Ale(Small)-325ml	\$10.5

JAPANESE 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	フィジーミネラルウォーター(500ml)	\$5
Fiji Water-1000ml	フィジーミネラルウォーター(1000ml)	\$9

Bitburger(Non Alcoholic Beer 0.0%alc)330ml	ノンアルコールビール	\$7.5
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Kids Drink(100% Apple Juice)	お子様アップルジュース	\$5
Milk	牛乳 Kids Cup\$3.5 Glass \$6	

Welcome to Kanpai!

*Our restaurant owner is a certified
"Sake tasting expert." We have over 40 different
kinds of locally brewed Sake, from all over Japan.
The owner is a collector of Wine as well as Sake.
Some of the Wine we carry is very rare, and
hard to find els-where.*

*Pair up your favorite Kanpai dish with a quality
Sake or Wine for a memorable dining experience.*

Kanpai! "Cheers!"

ようこそ乾杯へ！！

乾杯では、利き酒師の資格を持つオーナーによる、
こだわりの地酒を常に40種類以上揃えております。
また、オーナーの趣味で集めているワインの中には
なかなか手に入らない貴重なものも御座います。
美味しい料理との組み合わせと、楽しい会話による
至福のひと時をどうぞお楽しみください。

乾杯！！

Kanpai Sake Sampler 酒サンプラー

Sake Sampler A	住吉-Sumiyoshi-	かほり-Kaori-	末廣-Suehiro-	\$15	
	SMV+7 Dry Clear		SMV+3 Light Body Smooth		SMV+1 Round Velvety
Sake Sampler B	朝日山-Asahiyama-	からい酒-Dry Sake-	原田-Harada 80-	\$20	
	SMV+1 Balanced Smooth		SMV+5 Dry Balanced		SMV+3 Fruity Crisp
Sake Sampler C	雄町-Omachi-	七田-Shichida-	鬼ころし-Onikoroshi-	\$24	
	SMV+2 Rich Balanced		SMV+2 Fruity Medium Sweet		SMV+2 Medium Dry Clear
Sake Sampler D	雪の茅舎-Yuki no Boshu-	七田-Shichida Premium-	梵-Born-	\$23	
	SMV+1 Rich Flavorful		SMV+2 Fruity Flavorful		SMV+5 Rich Gorgeous
Sake Sampler E	剣-Ken-	洗心-Senshin-	日榮-Nichiei-	\$42	
	SMV+3.5 Crisp Gorgeous		SMV+2 Elegant Silky		SMV+5 Dry Rich
Heven Sake Sampler	Konishi-Junmai-	Urakasumi-Junmai Ginjo-	Dassai-Junmai Daiginjo-	\$30	
	SMV N/A Balanced Smooth		SMV N/A Smooth Gorgeous		SMV N/A Fruity Silky

New Selection



Konishi-Junmai 12-

日本酒度 N/A ABV: 12%

A Franco-Japanese composition by Regis Camus in collaboration with Konishi
Saltyed Caramel, Cocoa, Kumquat & Almond

Glass	Bamboo	Bottle
\$18	\$36	\$58



Urakasumi-Junmai Ginjo-

日本酒度 N/A ABV: 15%

A Franco-Japanese composition by Regis Camus in collaboration with Urakasumi
Honeycomb, Nougat & White Raisin

\$22	\$46	\$78
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Dassai-Junmai Daiginjo-

日本酒度 N/A ABV: 16%

A Franco-Japanese composition by Regis Camus in collaboration with Dassai
Delicately Floral, Grape, Apple, Lush Tropical Fruit

\$42	\$90	\$165
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乾杯 特選 地酒



Kanpai Jizake Selection

Kanpai Premium Jizake Selection 地酒

Futsu Shu 普通酒



からい酒-Dry Sake-900ml

日本酒度 +5 Nihonshu-Do +5

Great with Sashimi, sharp after taste with dryness.

すっきりとキレがよくずっと飲み続けられるお酒。

Glass Bamboo Bottle
\$11 \$22 \$55

Honjozo-Shu 本醸造酒

Honjozo-Shu is sake made from white rice that has been polished 30% or more.

It is very similar to "Junmai-Shu" in the means of fragrance and flavor, but different since it's very light & crisp with a mellow taste. When the rice is polished 40% or more, it will be called "Tokubetsu Honjozo-Shu" meaning "Special."

本醸造酒は、3割以上精米した白米を原料に用いて造られたお酒です。純米酒に近い香り風味を持ちますが、純米酒よりは淡麗でまろやかな味わいが特徴です。

4割以上精米した白米を用いたものは、特別本醸造と表記されます。

Glass Bamboo Bottle



一ノ蔵無鑑査-Ichinokura Mukansa-720ml

日本酒度 +10 Nihonshu-Do +10

It's dry but drinks super slippery slick like water.

辛口でありながら、水のように滑らかな飲み口。

\$20 \$42 \$72

Junmai-Shu 純米酒

Junmai-Shu is a sake made only of rice, koji & water. Many of them have a strong flavor, and have a rich and heavy body. When the rice used to make Junmai-Shu has been polished 40% or more, or the Junmai-Shu is made in a special process, the sake will be called "Tokubetsu Junmai-Shu" meaning "Special."

純米酒は、醸造アルコールを用いず、米、米麴、水を原料として造られたお酒です。

旨みやコク、ふくよかさなどの特徴が強く出た、濃醇な味わいのものが、多く見られますが、現在では酒造技術の進歩によって様々な酒質の純米酒があります。

4割以上精米した白米を用いたもの、または特別な製造方法を用いたものは、特別純米酒と呼ばれます。

Glass Bamboo Bottle



七本槍-Shichihon Yari-300ml

日本酒度 +4.5 Nihonshu-Do +4.5

It's complex, boasting aromas and flavors ranging from mushroom to melon. Dry and crisp.

茸からメロンに至る程複雑な旨味を持った酒。旨辛口のお酒。

\$ 35

		<i>Glass</i>	<i>Bamboo</i>	<i>Bottle</i>
	<i>実楽-Jitsuraku-</i> 日本酒度 +2.5 Nihonshu-Do +2.5 Great harmony of umami & acidity in this cup of sake. すっきりとした飲み口の中に旨み、酸味の調和の取れた酒。			\$35
	<i>朝日山-Asahiyama-</i> 日本酒度 +1 Nihonshu-Do +1 Rich and pleasant rice umami which makes it a versatile sake to enjoy with food. 様々な料理に良く合う酒。久保田でおなじみの「朝日酒造」が誇る名品です。	\$13	\$27	
	<i>男山-Otokoyama-</i> 日本酒度 +10 Nihonshu-Do +10 Very dry sake with a sharp, rich and full bodied taste. 良く引き締まったシャープな味わいの大辛口。	\$15	\$32	
	<i>六歌仙-Rokkasen-720ml</i> 日本酒度 +15 Nihonshu-Do +15 A very crisp & clear taste that surely goes down well. Extra dry. クリアな口当たりとのおど越しの良いすっきりとした味わい。超辛口。	\$20	\$42	\$70
	<i>原田 純米酒80-720ml</i> 日本酒度 +3 Nihonshu-Do 3 A clean, crisp, clean mouth. A deep taste with an exquisite balance of sweetness and acidity. 淡麗でキレがあり、すっきりとした飲み口。甘味と酸味のバランスが絶妙な深い味わい。			\$85
<i>Tokubetsu Junmai-Shu 特別純米酒</i>				
	<i>住吉-Sumiyoshi-</i> 日本酒度 +7 Nihonshu-Do +7 Traditional brewing technique with 100% Haenuki rice offers the authentic aroma of sake served ages ago. 山形産"はえぬき"100%の良質米を使用し、昔ながらの手作り技法により醸し出した特別純米酒。	\$15	\$32	
	<i>酔鯨-Suigei-</i> 日本酒度 +7 Nihonshu-Do +7 With a ricey nose, the clean finish is unexpected. It's versatile with food. どっしりとした飲み口ながら後口は驚く程爽やか。			\$52
	<i>雄町-Omachi-720ml</i> 日本酒度 +2 Nihonshu-Do +2 Modest aroma slowly gives the pleasant lingering effects. 香りは控えめながら、慎み深くひろがり、心地よい余韻を与える。	\$15	\$32	\$50

Yamahai Junmai-Shu 山廃純米酒

Yamahai is a term given to sake where lactic acid develops in the "Moto" fermentation st It requires a lot of skill and patience to follow this traditional technique.

("Moto" is a yeast starter that consists of high concentrated yeast cells that is developed f rice, koji, yeast and water)

山廃純米酒は、酒蔵やその周りの環境にある乳酸菌を利用し、酵母を培養した酏（もと醸造したお酒です。非常に高度な技術と製造までに長い期間を要しますがその味わいは濃醇で、ウイスキーや焼酎のように水で割っても味がしっかりと残るほどです。



末廣-Suehiro-

日本酒度 +1 Nihonshu-D +1

Round, smooth and well balanced with a pronounced umami quality of gentle sweetness playing against the acidity, a hallmark of Yamahai Sake

非常にまろやかで、酸味が酒の甘味とマッチしてバランス良くまとまった酒。

Glass \$15 Bamboo \$32 Bottle



雪の茅舎-Yuki no Bousha-720ml

日本酒度 +1 Nihonshu-Do +1

Rich and delicate, this Sake is full and mellow with notes of roasted nuts and brown butter.

繊細でいながらよく膨らむ味わい。ナッツや熱したバターの様な豊かな香り。

Glass \$22 Bamboo \$42 Bottle \$75

Ginjo-Shu 吟醸酒

Ginjo-Shu is made of 40% or more polished rice. Planting and harvesting the rice, kobo fermentation control, bottling, and even shipping needs careful handling.

The fruity fragrance and a clear taste is its characteristic.

吟醸酒は4割以上精米した白米を用いて醸造されたお酒です。酵母、原料米、発酵の管から、瓶詰め、出荷に至るまで、非常に高度な技術を必要とします。

吟醸香と呼ばれる果物のような華やかな香り、淡麗な味わいが特徴です。



土佐鶴 Azure -Tosatsuru Azure-720ml

日本酒度 +5 Nihonshu-Do +5

Made with deep sea water. Full flavored with a perfect acidity and very sharp finish.

滑らかでキレがあり、後味爽快なニュータイプ。海洋深層水仕込みのすっきりと透明感のある辛口吟醸酒。

Glass \$20 Bamboo \$42 Bottle \$70



鳴門鯛 -Narutotai-720ml

日本酒度 +3 Nihonshu-Do +3




Gorgeous, sweet, and refreshing fruity aromas. Very powerful dry sake with great acidity.

薫り高く、華やかな甘い香り、フレッシュでフルーティーな香り。酸味がしっかりとした、飲みごたえのある味わい。

Glass \$20 Bamboo \$42 Bottle \$70


Junmai Ginjo-Shu 純米吟醸酒

Only Ginjo-Shu that is made of rice, rice koji, and water is called "Junmai Ginjo-Shu". The scent is very mellow and has a mild sweetness that matches well with many delicious dishes. 吟醸酒の中でも、米、米麴、水のみを原料にして造られたお酒を純米吟醸酒といいます。香り高く、まろやかな味わいが特徴で様々な料理とよく合います。

		Glass	Bamboo	Bottle
	かほり-Kaori- 日本酒度 +3 Nihonshu-Do +3 Light body, with a refreshing flavor. A great choice for beginners and connoisseurs alike. 完熟した酒の芳醇な香りと味を持ちながらまろやかな飲み口。	\$13.5	\$28	
	魔斬-Makiri-720ml 日本酒度 +10 Nihonshu-Do +10 Made with Kimoto method. Clean and deep flavor. Sharp aftertaste with extra dryness. 生酛造りのしっかりとした味わい。切れ味鋭い辛口の純米吟醸酒。	\$18.5	\$38.5	\$66
	七田-Shichida-720ml 日本酒度 +2 Nihonshu-Do +2 Sweet aroma of flowers & peaches. Refreshing acidity follows and wraps up that sweetness. 白い花や白桃を思わせる甘い香り。余韻の長いうま口の純米吟醸酒。	\$28	\$60	\$105

Daiginjo-Shu 大吟醸酒

Daiginjo-Shu is made of white rice that has been polished 50% or more. It's characteristic is its elegant & gorgeous aroma, with a light crisp taste. Sip the cold crisp sake and feel its aroma fill you up. 大吟醸酒は5割以上も精米された、磨き抜かれた白米を使用して造られたお酒です。高雅な気品を持つ香りと、すっきりと切れる後口。まずはお酒のみで、キリリと冷えたが口中で温まり、最高の香りが口の中で広がる至福のひと時をお楽しみください。

		Glass	Bamboo	Bottle
	剣-Ken-720ml 日本酒度 +3.5 Nihonshu-Do +3.5 Gorgeous aroma of melon, pear, peach and apple. Elegant, sensitive and sharp taste. 綺麗な飲み口とキリリと引き締まった後味が絶品。	\$42	\$85	\$145
	玄宰-Gensai-720ml 日本酒度 +3 Nihonshu-Do +3 Gorgeous aroma of pears, peaches and citrus fruits. Perfect balance of sweetness and acidity. 洋梨やピーチ、柑橘類を思わせる上品な香り。酸味と甘みが一体となり気品を感じさせる酒。			\$220
	賀茂鶴 特製ゴールド-Kamotsuru Tokusei Gold-720ml 日本酒度 +1.5 Nihonshu-Do +1.5 Rich in flavor with a crisp finish and mellow aroma. 豊かな味わいと切れの良いのど越し、花びら型の純金箔入りの華やかな酒。			\$75

Junmai Daiginjo-Shu 純米大吟醸酒

Daiginjo made only of rice, rice koji, and water. Putting all techniques & history of sake-making into this process, is what make this sake special. Enjoy the arising of the aroma, and the silk-like texture while it lasts in your mouth, proving itself to the world from Japan.

大吟醸酒の中でも、米、米麴、水だけを使用して造られたお酒です。

酒蔵の技術の粋、歴史と誇りを絞り抜いた一杯。

立ち上る高雅な香りと、純絹のような舌ざわりが、至福の余韻を残し儂く消えて行きます。世界に誇る日本酒の最高峰、心してお楽しみください。

		Glass	Bamboo	Bottle
	久保田 純米大吟醸-Kubota Junmai Daiginjo-300ml 日本酒度 +0 Nihonshu-Do +0 Fruity and well-balanced flavor with smooth and delicately clean-crisp finish. Limited quantity available. 甘味と酸味が調和した上品な味わいがあり、「久保田」らしいキレも併せ持つ純米大吟醸酒			\$28.5
	寒山水-Cold Mountain Water-300ml 日本酒度 +5 Nihonshu-Do +5 *Double Gold at Wine and Spirits Wholesalers of America 華やかでフルーティな香りと柔らかくキレの良い味の純米大吟醸酒です。			\$45
	八海山-Hakkaisan-720ml 日本酒度 +4 Nihonshu-Do +4 Combined with the pure waters welled from the springs of the Raiden Temple surrounding the sacred Hakkai Mountain. 雷電様の清水を使用し、長期低温発酵で醸造された後味抜群の酒。	\$22	\$45	\$80
	鬼ころし-Onikoroshi-720ml 日本酒度 +2 Nihonshu-Do +2 Flavorful, beautifully round and alluring sake with a silky texture. 香りが高く、すっきりした喉越しの良さと共にフルーツの爽やかな香り。絹のような滑らかな旨み。	\$25	\$52	\$90
	梵 特選-Born Tokusen-720ml 日本酒度 +5 Nihonshu-Do +5 Please enjoy the high fragrance and rich body. It enhances the taste of various dishes. 吟香高くコシのある味わいが楽しめ、様々な料理の味を引き立てます。	\$38.5	\$78	\$135
	久保田 萬寿-Kubota Manju-720ml 日本酒度 +2 Nihonshu-Do +2 A truly sophisticated aroma and elegant flavor. 洗練された息吹と風雅な味わい。			\$150
	七田 純米大吟醸-Shichida Premium-720ml 日本酒度 +2 Nihonshu-Do +2 Elegant fruity sake is filled with delicate, flower aroma and feels silky smooth on the palate. フルーティーで繊細な花の香りを秘めた酒。滑らかな口当たりが特長。	\$40	\$82	\$145



日榮-Nichiei-720ml

\$43.5 \$88 \$150

日本酒度 +5 Nihonshu-Do +5

Rich type. It's distinctively dry and has a very smooth texture.

純米大吟醸でありながら適度にドライで豊かな味わい。滑らかな飲み口。



KISS of FIRE 750ml

\$180

日本酒度 +3 Nihonshu-Do +3

Has a nice body, fruity scent and a refreshingly pleasant aftertaste. Aged for 3 years.

華やかでフルーティーでありながら、3年間熟成させたことによる上品な口あたり



幻-Maboroshi-720ml

\$300

日本酒度 +1 Nihonshu-Do +1

This Sake shows great elegance and finesse. Melts away in the finish.

上品で繊細な香りの純米大吟醸酒。口の中でとろける不思議な味わい。



旭扇-Kyokusen-720ml

\$335

日本酒度 +1 Nihonshu-Do +1

Attractively redolent of mint. On the palate, mint combines with ripe cantaloupe making Kyokusen a most flavorful sake.

清涼感あるミントの香りの奥に、ハニーメロンを想わせる甘い香り。いくつもの味わい重なる酒。



夢は正夢-Dreams Come True-1000ml

\$450

日本酒度 +4 Nihonshu-Do +4

Aged for 5 years at minus 8 degrees celcius. Very mellow and elegant in aroma with smooth, velvety flavor.

-8度で5年熟成した純米大吟醸酒。後味が名刀のように切れる至極の感動を生む酒。



獺祭 その先へ-Dassai Beyond-720ml

\$1000

日本酒度 N/A Nihonshu-Do N/A

An ultra premium Sake. Velvety, smooth and clean after taste.

精米技術の粋！究極の究極を追求したお酒。獺祭23と飲み比べると違いが際立ちます。

※Please be aware, we charge a corkage fee of \$20/Bottle.

※アルコール類のお持ち込みにはお持ち込み料として、1本につき\$20いただいております。

We prohibit bottle keep for Sake & Nigori Sake.

日本酒、にごり酒のボトルキープはご遠慮いただいております。

Bottle
\$18



Sake Platinum-300ml

日本酒度 +7 Nihonshu-Do +7

California locally brewed sake, in Hollister.

カリフォルニアで造られた純米大吟醸酒。華やかで軽やかな口当たり。

Nigori Sake にごり酒

Bottle

さゆりにごり-Sayuri Nigori-720ml

\$38.5



日本酒度 -11 Nihonshu-Do -11

It has a refreshing aroma, natural sweetness and smooth aftertaste.

香り爽やかな甘みとすっきりした後味が特徴の上品なにごり酒。

Bottle

絹白-Kinushiro Nigori-500ml

\$25.5



日本酒度 -40 Nihonshu-Do -40

It is basically smooth and unique taste.

滑らかな絹のような喉越しで、純米酒ならではの上品なコクを持つにごり酒。

松竹梅 にごり-Shochikubai Nigori-375ml

\$18.5



日本酒度 -20 Nihonshu-Do -20

Bold and sweet, rich and robust flavor with distinctive rice savor.

大胆な甘さの中に広がる確かな味わい。米を味わう酒。

Sparkling Sake スパークリング酒

Bottle

花泡香-Hanaawaka-250ml

\$18.5



日本酒度 -60 Nihonshu-Do -60

Bursting bubbles of sweetness and acidity.

ふっくら優しい甘さと酸味のバランス。豊かな微発泡清酒。

Hot Sake 熱燗

Small

Large

House Hot Sake-Ozeki Junmai-Shu

\$9

\$13.5



日本酒度 +4 Nihonshu-Do +4

Sake that's been made here in California since 1979.

1979年からカリフォルニアで作られている日本酒。熱燗どうぞ。

Premium Hot Sake-Nagomi-

\$15

\$22



日本酒度 +10 Nihonshu-Do +10

It's dry.You can enjoy in a wide temperatures from cold sake to hot sake

辛口で冷酒から熱燗まで幅広い温度帯でお楽しみいただけます

乾杯 特選 焼酎



Kanpai Shochu Selection

Kanpai Premium Shochu Selection 本格焼酎

Honkaku Shochu is a spirit in Japan. The taste differs greatly by the way you ferment, or ad ingredients to it. Very strong taste is it's characteristic and alcohol percentage is higher, so you can put ice, water, hot water, or even tea, and it will still have full flavor.

本格焼酎は、日本独特の文化を持つ蒸留酒です。

発酵の過程で加える材料や蒸留の方法により、その味わいには大きく個性が出ます。しっかりとした味わいが特徴でアルコール度数も高めですので、ウイスキーのように氷を入れたり、水やお湯、お茶で割ったりしてもしっかりとした味わいを保ちます。

Barley Shochu 麦焼酎

Barley Shochu is made with wheat or barley, mostly barley. You never get tired of it's taste. 麦、多くは大麦を原料に用いて造られた焼酎。癖が少なく飲み飽きない味わいが特徴。

		Shot	Bottle
	いいちこ-Iichiko-750ml アルコール度数 20% Alcohol 20%	\$8.5	\$60
It's refreshing flavor and crystal clear taste is well balanced and addicting. バランスの良い飲み口。整然とした旨みはつい癖になってしまう。			
	くろうま (金) -Kurouma(Gold)-750ml, Aged アルコール度数 24% Alcohol 24%		\$80
Aromatic, almost like a burbon. Aged 3 years in an oak barrel. オークの樽で3年寝かした麦焼酎。バーボンのような独特のキャラクター。			
	神の河-Kan No Ko-750ml, Aged アルコール度数 24% Alcohol 24%		\$70
Rich mellow flavor with fragrant aroma. It's amber color comes naturally from it's aging process. 長期熟成タイプ。ふくよかさ、まろやかさが特徴の麦焼酎。			

Recommended Drinking Method 飲み方

Straight: Enjoy it's distinguished characteristics.

ストレート：焼酎の持つ独特の個性をそのまま楽しめます。

On the rock: As the ice melts, it releases more subtle flavor.

オンザロック：時間と共に変化する味わい。癖の強い焼酎も飲みやすくなります。

With cold water: Releases more complex flavor, suitable for low-tolerance drinkers.

水割り：お食事と共に長く楽しみたい方におすすめです。お酒に弱い方にも。

With hot water: Aroma arises with the steam. Enjoy with sweet potato shochu.

お湯割り：焼酎の持つ独特の香りが増幅されます。特に芋焼酎におすすめ。

Other: Have a shochu cocktail by pouring Oolong tea or other. Best matched with barley shochu.


その他：烏龍茶等と割って焼酎カクテルに。癖の少ない麦焼酎におすすめの飲み方。


Sweet Potato Shochu 芋焼酎

Sweet potato is the main ingredient for this shochu. It has a bold flavor of the sweet potato. Recommended to those that like the unique taste.

Add shochu to a cup with hot water, and the aroma arises.

さつま芋を原料に用いて造られた焼酎。味はかなり濃厚で、独特の芋の香りがあるため慣れると癖になる味わい。お湯を入れた杯の上から焼酎を注げば至福の香りが広がります


	赤霧島-Akakirishima-750ml	Shot	Bottle
		\$8.5	\$58
アルコール度数 24% Alcohol 24%			
A rare shochu made of "Red" sweet potato, with a scent of quality red wine ムラサキマサリを原料に使用した希少な芋焼酎。まろやかで気品高い香り。			

	富乃宝山-Tomi No Houzan-750ml		\$85
アルコール度数 24% Alcohol 24%			
A new type of shochu, made with yellow koji. Aroma of citrus. 黄麹仕込み。吟醸香のような柑橘系の香りが新しい芋焼酎の世界へと誘います。			

Rice Shochu 米焼酎

Shochu made from Rice. It's fruity and delicate like a well-made Sake.

米からできた焼酎。上質の日本酒の様にフルーティーで軽快な味わいが特長です。

	鳥飼-Torikai-750ml	Shot	Bottle
		\$15	\$100
アルコール度数 24% Alcohol 24%			
It fills the mouth with a clean and crisp taste with hints of melon and citrus. 切れの良さとフルーティーさを併せ持つ、極上の一杯。			

Mix with... 割りもの	Per Glass	Carafe
烏龍茶-Oolong Tea-500ml	\$1.5	\$10
緑茶-Iced Green Tea-(Free Refill)	\$1.5	\$5
レモネード-Lemonade-(Free Refill)	\$1.5	\$5
アイスティー-Iced Tea-(Free Refill)	\$1.5	\$5
梅干し (はちみつ梅)-Pickled Plum-1pc	\$1	

※We keep opened shochu bottles for up to 3 months. Please be aware we will discard it after the 3 months without notice.

※焼酎はボトルキープも承っております。(3か月間)

Kanpai Premium Wine Selection

Red Wine

Cabernet Sauvignon

	<i>Glass</i>	<i>Half Bottle</i>	<i>Full Bottle</i>
<i>Louis M. Martini</i>	\$15		\$50
Sonoma, CA <i>Simi</i>	\$22		\$80
Alexander Valley, CA <i>Groth</i>			\$155
Napa Valley, CA <i>Affinity</i>			\$145
Napa Valley, CA <i>Kenzo Estate Ai 藍</i>		\$220	\$440
Napa Valley, CA <i>Japanese owned Winery</i>			

Cabernet Franc

	<i>Glass</i>	<i>Half Bottle</i>	<i>Full Bottle</i>
<i>Kenzo Estate Asuka 明日香</i>		\$110	\$220
Napa Valley, CA <i>Peju-Reserve-</i>			\$350
Napa Valley, CA <i>Japanese owned Winery</i>			

Pinot Noir

	<i>Glass</i>	<i>Half Bottle</i>	<i>Full Bottle</i>
<i>Davis Bynum</i>	\$27		\$100
Russian River Valley			

Merlot

	<i>Glass</i>	<i>Half Bottle</i>	<i>Full Bottle</i>
<i>Cannonball</i>	\$15		50
California			

Syrah

	<i>Glass</i>	<i>Half Bottle</i>	<i>Full Bottle</i>
<i>Castle Rock</i>	\$13.5		\$48
Columbia Valley, CA			

<i>Bordeaux Style Blend</i>		<i>Glass</i>	<i>Half Bottle</i>	<i>Full Bottle</i>
<i>Bodega Del Fin Del Mundo 2008(Special Blend)</i>				<i>\$100</i>
Argentina	<i>Overture-Opus One's 2nd Label</i>			<i>\$215</i>
Napa Valley, CA	<i>Opus One 2012</i>			<i>\$685</i>
Napa Valley, CA	<i>Kenzo Estate Rindo 紫鈴</i>		<i>\$110</i>	<i>\$220</i>
Napa Valley, CA	<i>Kenzo Estate Murasaki 紫</i>	<i>Japanese owned Winery</i>	<i>\$220</i>	<i>\$440</i>
Napa Valley, CA		<i>Japanese owned Winery</i>		

White Wine

<i>Chardonnay</i>		<i>Glass</i>	<i>Half Bottle</i>	<i>Full Bottle</i>
<i>Vista Point</i>		<i>\$13.5</i>		<i>\$48</i>
Sonoma, CA	<i>Tom Gore</i>	<i>\$15</i>		<i>\$50</i>
Central Coast, CA	<i>Nakamura Cellars Noria</i>	<i>\$18.5</i>		<i>\$65</i>
Sonoma, CA		<i>japanese Wine Maker</i>		

<i>Sauvignon Blanc</i>		<i>Glass</i>	<i>Half Bottle</i>	<i>Full Bottle</i>
<i>Emmolo</i>		<i>\$15</i>		<i>\$50</i>
Napa Valley, CA	<i>Kenzo Estate Asatsuyu あさつゆ</i>		<i>\$70</i>	<i>\$140</i>
Napa Valley, CA		<i>Japanese owned Winery</i>		

<i>Pinot Grigio</i>		<i>Glass</i>	<i>Half Bottle</i>	<i>Full Bottle</i>
<i>Maso Canali</i>		<i>\$15</i>		<i>\$50</i>
Italy				

<i>Riesling</i>		<i>Glass</i>	<i>Half Bottle</i>	<i>Full Bottle</i>
<i>Schloss Vollrads</i>		<i>\$15.5</i>		<i>55</i>
Germany				



Others

<i>Champagne</i>		<i>Glass</i>	<i>Half Bottle</i>	<i>Full Bottle</i>
<i>Ayala</i>		<i>\$18</i>		<i>\$75</i>
France				
<i>Veuve Cliquot Yellow Label</i>			<i>\$80</i>	<i>\$155</i>
France				
<i>Louis Roederer Cristal</i>				<i>\$450</i>
France				
<i>Rose Wine</i>		<i>Glass</i>	<i>Half Bottle</i>	<i>Full Bottle</i>
<i>La Chapelle Gordonne Tête de Cuveé</i>		<i>\$15.5</i>		<i>\$58</i>
France				
<i>Kenzo Estate Yui</i>			<i>\$70</i>	<i>\$140</i>
Napa Valley, CA	<i>Japanese owned Winery</i>			
<i>Sweet Wine</i>		<i>Glass</i>	<i>Half Bottle</i>	<i>Full Bottle</i>
<i>Kenzo Muku-Late hervest Sauvignon Blanc-</i>			<i>\$85</i>	
Napa Valley, CA	<i>Japanese owned Winery</i>			
<i>Fruit Wine</i>		<i>Shot</i>	<i>Glass</i>	<i>Bottle</i>
<i>Choya Plum Wine-Served with Plum-</i>			<i>\$10</i>	<i>\$80</i>
<i>Kumi No Umeshu-Plum Wine-</i>		<i>\$3.5</i>	<i>\$22</i>	<i>\$80</i>
<i>Yuzu Sake</i>		<i>Glass \$13.5</i>	<i>Carafe (250ml) \$22</i>	<i>Bottle (720ml) \$58</i>

※Please be aware, we charge a corkage fee of \$30/Bottle. (Over 720ml is \$50)
 ※アルコール類のお持ち込みにはお持ち込み料として、1本につき\$20いただいております。

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
山椒エール (小) -Sansho Ale(Small)-325ml	\$10.5

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	フィジーミネラルウォーター(500ml)	\$5
Fiji Water-1000ml	フィジーミネラルウォーター(1000ml)	\$9

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

Kids Drink(100% Apple Juice) お子様アップルジュース \$5
Milk 牛乳 Kids Cup \$3.5, Glass \$6