

Chef Tasting Course

Omakase \$60/ person

*Sushi chef's selection of two appetizers,
Kitchen chef's selection of one appetizers,
Five pieces of sushi, miso soup, dessert, and dessert sake*

APPETIZERS

Edamame <i>boiled soy beans lightly salted</i>	4.5
Cucumber Salad <i>pickled cucumber in sweet ponzu sauce</i>	4.5
Seaweed Salad <i>No MSG, gluten, color additives, nor preservatives</i>	5.5
Sashimi (six slices) <i>choose from tuna, salmon, or yellowtail</i>	12.5
Mix Sashimi (nine slices) <i>3 pieces of tuna, salmon, and yellowtail</i>	16
Soft shell Crab <i>deep fried soft shell crab with spicy sauce</i>	9.5
Gyoza <i>pork potstickers (6pc)</i>	6
Agedashi Tofu (4 pieces) <i>deep fried tofu in soy & fish broth based sauce topped with green onion</i>	5.5
Tempura <i>choose from shrimp or vegetable</i>	8
<i>combination of shrimp and vegetable</i>	10.50
Seafood Pancake <i>a pancake with chopped calamari, shrimp, fish cake and asparagus</i>	8
Sautéed Asparagus <i>asparagus cooked with soy based sauce</i>	7.5

SALADS

*Our greens are **ORGANIC**.
Eat healthy and stay healthy!*

House Salad <i>Romain lettuce and spring mix with house dressing</i>	5.5
Ohitashi <i>steamed spinach with soy & fish broth based sauce with sesame</i>	5.5
Kanpai Special Salad <i>tuna, salmon, white tuna, avocado, and asparagus with sesame mayo dressing</i>	9
Spicy Sashimi Salad <i>tuna, salmon, and white fish sashimi on top of greens with spicy dressing</i>	9.5
Mix Seaweed Salad <i>variety of seaweed on a bed of greens with ponzu & onion dressing</i>	8
Shrimp, Crab, and Avocado Salad	9.5

PLATES FROM SUSHI BAR

Ahi Tuna Carpaccio <i>tuna sashimi with yuzu vinaigrette</i>	12.5
White Tuna Poke <i>white tuna sashimi with onion, seaweed salad, grape tomato, and poke dressing</i>	12.5
Salmon Jalapeño <i>salmon sashimi with jalapeño dressing</i>	12.5
Yellowtail Jalapeño <i>yellowtail sashimi with jalapeño dressing</i>	12.5
Tuna or Toro Tartare <i>chopped tuna or toro with quail egg, green onion, tempura flake, and tobiko comes with spicy mayo & unagi sauce</i>	MP

PLATES FROM THE GRILL

Beef Tataki <i>seared beef with special sauce</i>	12
Beef Teriyaki	9.5
Salmon Teriyaki	9.5
Chicken <i>marinated with miso or teriyaki sauce</i>	7.5
Broiled Black Cod <i>marinated with miso</i>	11.5
Scallops <i>with garlic & jalapeño sauce</i>	9.5
Lamb Chop <i>two pieces lamb chops with wasabi mayo and unagi sauce</i>	11.5

UDON NOODLES

Nabeyaki Udon <i>hot noodle soup with shrimp tempura, chicken, egg, inari, and fish cake</i>	13
Mix Tempura Udon <i>hot noodle soup with shrimp and vegetable tempura</i>	13
Grilled Chicken Udon <i>hot noodle soup with grilled chicken</i>	11.5
Vegetable Udon <i>hot noodle soup with vegetables</i>	10.5

DINNER (includes salad, soup, rice)

Chirashi <i>variety of sashimi on top of sushi rice</i>	20
Salmon Teriyaki	22
Beef Teriyaki	22
Chicken <i>marinated with miso or teriyaki sauce</i>	20
Ahi Tuna <i>seared ahi tuna with wasabi sauce</i>	23