

## STARTERS

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Edamame <i>Boiled Soybeans</i>	4.75
Horenso Goma-Ae <i>Spinach with sesame sauce</i>	7.25
Horenso Ohitashi <i>Spinach w/ soy/bonito based sauce &amp; sprinkles of seaweed and bonito flakes</i>	7.25
Soft Shell Crab Appetizer <i>Deep-fried soft-shell crab w/dipping sauce</i>	9.75
Gyoza Pot stickers, 6 pieces	8.25
Shumai (seven pieces)	7.95
Yakitori (three chicken skewers) <i>(+3/each additional skewer)</i>	8.95
Agedashi Tofu <i>Deep fried tofu in special sauce topped w/ bonito flakes</i>	9.25
Hiyayakko <i>Cold tofu served w/ green onion, ginger, &amp; bonito flakes w/ dipping sauce</i>	9.25
Yaki Ika <i>Whole squid grilled with teriyaki sauce</i>	21.00
Tempura A. Mix Tempura Shrimp & Vegetables	10.50
Tempura B. Shrimp Tempura	8.00
Tempura c. Vegetable Tempura	8.00
Grilled Shiitake Mushroom <i>Plain shiitake grilled with teriyaki sauce</i>	8.25
Grilled Stuffed Shiitake Mushroom <i>Minced fish, grilled with teriyaki sauce</i>	11.25
Sashimi Ippin (6 slices) <i>Choose from tuna, salmon and yellowtail</i>	18.00
Mix Sashimi (nine slices) <i>3 pieces of tuna, salmon and yellowtail</i>	25.00
Sautéed Asparagus <i>Asparagus cooked with soy based sauce</i>	7.50

## SALADS

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Goma Wakame (Seaweed salad) <i>Small bowl of seasonal seaweed with sesame oil</i>	5.50
House salad <i>Spring mix or/and lettuce and tomato with sesame dressing</i>	5.50
Fresh green salad <i>Large plate of salad with avocado, cucumber, lettuce, tomato, and spinach with sesame dressing</i>	10.50
Spicy Sashimi Salad <i>Tuna, salmon, white fish sashimi on top of greens w/ spicy dressing</i>	12.50
Kanpai Special Salad <i>Tuna, salmon, white tuna, avocado, and asparagus with sesame mayo dressing</i>	12.00
Kyuri no Sunomono <i>Cucumber in sweet rice vinegar sauce</i>	5.50
With king crab	MP
With Tako	10.50
With Saba	10.50
With Moriawase	17.50

### Rice / Miso Soup

Steamed Rice	2.00
Tofu and seaweed miso soup	2.50
Nameko mushroom miso soup	6.00
Asari clam miso soup	6.25

**Omakase 75.00**  
Chef's choice from sushi bar and kitchen.

## SMALL PLATES FROM THE GRILL

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Beef Tataki <i>Seared beef with special sauce</i>	13.00
Beef Teriyaki	12.50
Salmon Teriyaki	10.50
Chicken Teriyaki	9.50
Broiled Black Cod <i>Marinated with miso</i>	16.50
Lamb Chop <i>Lamb chop with wasabi mayo and unagi sauce</i>	7.50/piece
Saba Shio <i>Grilled Mackerel (2 pieces)</i>	10.50

## PLATES FROM SUSHI BAR

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Ahi Tuna Carpaccio <i>Tuna Sashimi with yuzu vinaigrette</i>	13.50
White Tuna Poke <i>White tuna sashimi with onion, seaweed salad, grape tomato and poke dressing</i>	12.50
Salmon Jalapeno <i>Salmon sashimi with Jalapeno dressing</i>	14.50
Yellowtail Jalapeno <i>Yellowtail sashimi with Jalapeno dressing</i>	18.00
Tuna or Toro Tarare <i>Chopped tuna or toro with quail egg, green onion, tempura flake and tobiko. Comes with spicy mayo and unagi sauce.</i>	MP

## DINNER ENTREES

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Served with miso soup, salad, and rice

Shrimp & vegetable Tempura	21.00
Chicken Teriyaki	20.00
Beef Teriyaki	24.00
Salmon Teriyaki	22.00
Tonkatsu <i>Panko breaded pork served with special Dipping sauce</i>	20.00
Seared Ahi Tuna Dinner	23.00

## UDON NOODLES

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Plain Udon (Hot or Cold) <i>Noodle with sprinkles of dried seaweed served with dipping sauce</i>	11.50
Kitsune Udon-with flavored tofu (Hot noodle)	13.50
Niku Udon <i>Hot soup noodle with sukiyaki beef and onions</i>	15.00
Nabeyaki Udon <i>Hot soup noodles with shrimp tempura, chicken, egg, spinach, shiitake, bamboo shoots</i>	16.00
Mix Tempura Udon <i>Hot noodle soup with shrimp and vegetable tempura</i>	15.00
Grilled Chicken Udon <i>Hot noodle soup with grilled chicken</i>	15.00
Vegetable Udon <i>Hot noodle soup with vegetables</i>	15.00