Kanpai Japanese Restaurant | Lunch Menu

Kanpai Lunch Bento Box (Miso soup, salad, rice & one each from A & B) 14.95

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California Roll

Tuna Roll

Salmon Roll

Avocado Roll

<<A>>>

Chicken Teriyaki

BBQ Beef (+\$3.50)

Grilled Mackerel

Grilled Salmon

	Agedashi Tofu	Cucumber Roll						
	Agedasiii Totu	Sashimi (5 slices of Tuna) +3.50						
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<u>Salads</u>								
Goma Wakame (small seaweed salad) - Small bowl of seasoned seaweed w/ sesame oil								
House Salad - Iceberg lettuce & tomato w/ sesame dressing								
Kanpai Special Salad - Tuna, salmon, white tuna, avocado, asparagus w/ sesame mayo dressing								
Spicy Sashimi Salad - Mix greens, sashimi, spicy dressing								
Fresh Green Salad - large plate of salad w/ avocado, cucumber, lettuce, tomato, spinach w/ sesame dressing								
Combination Seaweed Salad - variety of seaweed on a bed of lettuce w/ sesame dressing								
Kyuri no sunomono - cucumber in sweet rice vinegar sauce (with King Crab 18.75, with Tako 10.50, with Saba 10.50, Moriawase 17.50)								
Lunch (served with soup & some are with rice)								
Grilled Chicke	en Teriyaki		12.50					
Beef Teriyaki								
Grilled Salmon Teriyaki								
Sushi/Sashimi Combination - 5 assorted sushi with tuna, white tuna, and salmon sashimi								
Sushi Lunch - 6 assorted sushi & California roll								
Sashimi Lunch - 6 assorted sashimi								
Beef Teriyaki Donburi								
Grilled Chicken Donburi								
Unagi Donbur	i		18.50					
		<u>Udon Noodles</u>						
Mix Tempura	Udon - hot noodle soup with shrimp & v	regetable tempura	15.00					
Vegetable Udon - hot soup noodle with spinach, napa cabbage, tofu, and mushrooms								
Niku Udon - hot soup noodle with cooked sukiyaki beef and onions								
Nabeyaki Udon - hot soup noodle with shrimp tempura, chicken, egg, spinach, mushroom								
Plain udon - Hot or cold plain soup with noodle, no vegetable With Inari-Kitsune Udon-flavored to								

Appetizer

Edamame - Boiled soybeans	4.75					
Horenso Gomaae - Spinach with sesame sauce						
Horenso Ohitashi - Spinach with soy/bonito based sauce with sprinkles of seaweed & bonito						
Soft Shell Crab Appetizer - Deep fried soft shell crab with dipping sauce	10.25					
Seaweed Salad	5.50					
Gyoza - Pot stickers, six pieces						
Shumai - Seven pieces						
Sashimi Ippin - 6 slices of Tuna/Salmon/Yellow/Albacore						
Mix Sashimi - 3 slices each of Tuna/Salmon/Yellowtail						
Yellowtail Sashimi w/ Jalapeno dressing						
Yakitori - <i>Chicken on skewers cooked with teriyaki sauce (3 skewers)</i> (+3 for each additional skewer)	8.95					
Agedashi Tofu - deep fried tofu in special sauce topped with bonito flakes						
Hiyayakko - Cold tofu served with green onion, ginger, and bonito flakes						
Yudofu - Hot tofu served with green onion, ginger, and bonito flakes sw/ dipping sauce						
Yaki Ika - Whole squid grilled with teriyaki sauce						
Tempura A. Mix Tempura <i>Shrimp and Vegetables</i> B. Shrimp tempura - <i>four shrimps</i> C. Vegetable tempura	10.50 8.00 8.00					
Grilled Shiitake Mushroom A. Plain Shiitake grilled with teriyaki sauce B. Stuffed Shiitake with minced fish, grilled with teriyaki sauce	8.25 11.25					
Beverages						
Japanese Beer (Asahi, Sapporo, Kirin) *Please ask your server for more beer selections.	S: 6.00 // L: 9.00					
Non Alcoholic Beer	4.00					
Hot Sake (Sho Chiku Bai) *For cold sake - see our sake menu	S: 7.00 // L: 9.75					
Wine (White/Red) * Please see our Beer/Sake/Wine menu						
Umeshu, Plum Wine	Glass: 7.00					
Soft Drinks - Coke, Diet Coke, Sprite	2.00					
Sparkling Water	3.00					
Juices - Apple and Orange	2.95					
Ramune - Japanese classic style soda						
Ice Cream - green tea or red bean flavor Desserts Do	ouble: 5 // Single: 3					
Mochi Ice Cream - green tea, red bean, strawberry, coffee, or mango ice cream covered w thin mochi layer	2.50					
2.25 2.26 Seen tou, tou soun, an amount, copyee, or mango tee cream covered within moon tayer	2.50					

Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, poultry, or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at a high risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information. Santa Clara County Health Department