

STARTERS

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 & sprinkles of seaweed and bonito flakes</i>	7.25
Soft Shell Crab Appetizer <i>Deep-fried soft-shell crab w/dipping sauce</i>	10.25
Gyoza Pot stickers, 6 pieces	8.25
Shumai (seven pieces)	8.25
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>	10.25
Hiyayakko <i>Cold tofu served w/ green onion, ginger, & bonito flakes w/ dipping sauce</i>	10.25
Yaki Ika <i>Whole squid grilled with teriyaki sauce</i>	22.50
Tempura A. Mix Tempura Shrimp & Vegetables	12.00
Tempura B. Shrimp Tempura	9.50
Tempura c. Vegetable Tempura	9.50
Grilled Shiitake Mushroom <i>Plain shiitake grilled with teriyaki sauce</i>	10.25
Grilled Stuffed Shiitake Mushroom <i>Minced fish, grilled with teriyaki sauce</i>	14.25
Sashimi Ippin (6 slices) <i>Choose from tuna, salmon and yellowtail</i>	22.50
Mix Sashimi (nine slices) <i>3 pieces of tuna, salmon and yellowtail</i>	32.00
Sautéed Asparagus <i>Asparagus cooked with soy based sauce</i>	8.50

SALADS

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>	12.50
Spicy Sashimi Salad <i>Tuna, salmon, white fish sashimi on top of greens w/ spicy dressing</i>	18.00
Kanpai Special Salad <i>Tuna, salmon, white tuna, avocado, and asparagus with sesame mayo dressing</i>	18.00
Kyuri no Sunomono <i>Cucumber in sweet rice vinegar sauce</i>	6.00
With king crab	MP
With Tako	11.50
With Saba	11.50
With Moriawase	18.50

Rice / Miso Soup

Steamed Rice	3.00
Tofu and seaweed miso soup	3.00
Nameko mushroom miso soup	6.00
Asari clam miso soup	6.25

Omakase 85.00
Chef's choice from sushi bar and kitchen.

SMALL PLATES FROM THE GRILL

Beef Tataki <i>Seared beef with special sauce</i>	15.50
Beef Teriyaki	14.50
Salmon Teriyaki	14.50
Chicken Teriyaki	10.50
Broiled Black Cod <i>Marinated with miso</i>	16.50
Lamb Chop <i>Lamb chop with wasabi mayo and unagi sauce</i>	MP
Saba Shio <i>Grilled Mackerel (2 pieces)</i>	10.50

PLATES FROM SUSHI BAR

Ahi Tuna Carpaccio <i>Tuna Sashimi with yuzu vinaigrette</i>	21.00
White Tuna Poke <i>White tuna sashimi with onion, seaweed salad, grape tomato and poke dressing</i>	21.00
Salmon Jalapeno <i>Salmon sashimi with Jalapeno dressing</i>	21.00
Yellowtail Jalapeno <i>Yellowtail sashimi with Jalapeno dressing</i>	21.00
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

Served with miso soup, salad, and rice

Shrimp & vegetable Tempura	23.00
Chicken Teriyaki	22.00
Beef Teriyaki	26.00
Salmon Teriyaki	25.00
Tonkatsu <i>Panko breaded pork served with special Dipping sauce</i>	23.00
Seared Ahi Tuna Dinner	26.00

UDON NOODLES

Plain Udon (Hot or Cold) <i>Noodle with sprinkles of dried seaweed served with dipping sauce</i>	12.50
Kitsune Udon-with flavored tofu (Hot noodle)	14.50
Niku Udon <i>Hot soup noodle with sukiyaki beef and onions</i>	18.00
Nabeyaki Udon <i>Hot soup noodles with shrimp tempura, chicken, egg, spinach, shiitake, bamboo shoots</i>	20.00
Mix Tempura Udon <i>Hot noodle soup with shrimp and vegetable tempura</i>	18.00
Grilled Chicken Udon <i>Hot noodle soup with grilled chicken</i>	18.00
Vegetable Udon <i>Hot noodle soup with vegetables</i>	18.00