Kanpai Japanese Restaurant | Lunch Menu

Kanpai Lunch Bento Box (Miso soup, salad, rice & one each from A & B) 15.95

<>

California Roll

Tuna Roll

Salmon Roll

<<A>>>

Chicken Teriyaki

BBQ Beef (+\$3.50)

Grilled Salmon

	DDQ Dcc1 (+\$5.50)	Samon Kon			
	Grilled Mackerel	Avocado Roll			
	Agedashi Tofu	Cucumber Roll			
		Sashimi (5 slices of Tuna) +3.50			
	<u>S</u> .	<u>alads</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 MP, with Tako 11.50, with Saba 11.50, Moriawase 18.50)					
	Lunch (served with so	oup & some are with rice)			
Grilled Chicken Teriyaki					
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 - 11 pieces of assorted sashimi					
Beef Teriyaki Donburi					
Grilled Chicken Donburi					
Unagi Donbur			19.50		
	<u>Udon</u>	Noodles			
Mix Tempura Udon - hot noodle soup with shrimp & vegetable tempura					
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 - H	lot or cold plain soup with noodle, no vegetable	With Inari-Kitsune Udon-flavored tofu	12.50 14.50		

Appetizer

Edamame - Boiled soybeans						
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						
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	22.50					
Tempura A. Mix Tempura <i>Shrimp and Vegetables</i> B. Shrimp tempura - <i>four shrimps</i> C. Vegetable tempura						
Grilled Shiitake Mushroom A. Plain Shiitake grilled with teriyaki sauce B. Stuffed Shiitake with minced fish, grilled with teriyaki sauce						
B. Stuffed Shiitake with minced fish, grilled with teriyaki sauce 14.25 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 Door	uble: 5 // Single: 3					
Mochi Ice Cream - green tea, red bean, strawberry, coffee, or mango ice cream covered w thin mochi layer	2.50					
whoch too cream - green lea, rea bean, strawberry, coffee, or mango ice cream covered within mochi layer	2.30					

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