

Izakaya Menu

<i>Miso/*Edamame</i>	<i>3 each</i>
<i>Sunomono Salad</i>	<i>3</i>
<i>*Wakame or Hijiki Seaweed Salad</i>	<i>3</i>
<i>Kanpai House Salad</i> <i>Mixed Micro Green Salad w/ Carrots, Cilantro, Avocado, Fresh Grated Horseradish, Chili Mango Vinaigrette</i>	<i>7</i>
<i>Oven Roasted Sweet Potato and Yam Salad</i> <i>w/ Tempura Goat Cheese, Candied Pecans, Sesame, Mustard and Maple Vinaigrette over Spinach</i>	<i>9</i>
<i>Tofu Aburage</i> <i>Stuffed Tofu w/ Sautéed Shitake Mushrooms & Roasted Shallots, Honey Chili Sauce</i>	<i>6</i>
<i>Tempura</i> <i>*Assorted Crisp Seasonal Vegetables add Wild Caught Shrimp</i>	<i>8 13</i>
<i>Tatsuta-Age</i> <i>Japanese Style Fried Chicken Ginger, Soy, and Citrus Marinade</i>	<i>9</i>
<i>Calamari</i> <i>Crispy Lemon and Jalapeños w/ Scallion Aioli</i>	<i>8</i>
<i>Braised Beef Short Ribs</i> <i>Asian Style Barbecue Sauce</i>	<i>12</i>
<i>Soft Shell Crab</i> <i>Spicy Aioli, Garlic Ponzu, Scallion Salad</i>	<i>4</i>
<i>Hamachi Kama</i> <i>Pan Seared, Lemon, Scallions, Garlic Ponzu</i>	<i>9</i>
<i>Salmon Kama</i> <i>Pan Seared, Chili Spice, Ginger</i>	<i>9</i>
<i>Dynamite</i> <i>Fin & Shellfish with Sautéed Vegetables Served Broiled in a Shell, Spicy Aioli, Avocado, Tobiko, Kaiware, Ponzu</i>	<i>10</i>
<i>*Tofu Aburage</i> <i>Tofu stuffed w/ Sautéed Shitake Mushrooms & Roasted Shallots, Honey Chili Sauce</i>	<i>6</i>
<i>*Crispy Green Beans</i> <i>w/ Sesame Sauce</i>	<i>4</i>
<i>*Tofu Agadashi</i> <i>Crispy Fried Tofu, Light Shoyu Dipping Sauce</i>	<i>6</i>



Izakaya Menu

- Beef Negi Maki**
*Thin Sliced Seared Beef w/ Green Onions, Sesame,
Miso Aioli, Sweet Soy Reduction* 12
- Kanpai House Ramen**
*Slow Roasted Pork Belly, Braised Pork Cheek
Poached Egg, Scallions, Carrots, Shitake
Mushrooms and Nori* 12
- Tokyo Style Hot Pot**
*Market Fish, Shrimp, Squid, Tofu,
Pork Belly and Cabbage* 14
- Hawaiian Style Ahi Poke**
*Yellow Fin Tuna, Wakame, Avocado, Scallions,
Sesame Oil, Ponzu, Wonton Chips* 17
- Seared Diver Scallops**
*Warm Sweet Potato Purée, Hijiki Seaweed Salad,
Uni Butter, and Black Truffle Salt* 15
- Beef Tenderloin**
*Green Tea, Nori, & Coffee Rubbed, Tonkatsu
Glazes Onions and Shitake Mushrooms, Crispy
Tempura Onion Ring and Sticky Rice* 27
- Steamed Clams and Sake**
Wakame, Scallions, and Bacon Dashi 7
- Hamachi Carpaccio**
*Shallots, Cilantro, Jalapenos, EVO,
and Ponzu Sauce* 17
- Market Fresh Fish**
Ask Server for Preparation Details m/p

Combination Platters

(Chef Tasting)

- Sashimi Combo** 21
Three Slices of Five Different Fish
- Nigiri Combo** 18
Nine Different Selections
- Sushi Combo** 18
*Selection of Three Nigiri, Sashimi, Half
California & Spicy Tuna Roll*

*We Serve all Natural Hormone & Antibiotic Free Foods
When Ever Possible.*

Corkage Fee 10 Dollars:

18% Gratuity for Parties of 6 or More:

Please Limit Splitting Checks to Two Cards

Thank You!

Classic Rolls

- Tekka Maki*** 6
Yellow Fin Tuna
- *Kappa Maki*** 4
Cucumber Roll
- Negi-Hama*** 6
Yellowtail and Scallions
- Eel and Avocado*** 6
- *Futo Maki*** 5
*Tomago, Avocado, Shitake Mushrooms,
Cucumbers, Kaiware*
- Spicy Tuna*** 8
Yellow Fin Tuna, Cucumbers, Chili, Spices
- Salmon Skin*** 6
*Cucumbers, Scallions, Bonito Flakes,
Yamagobo, Kaiware, Ponzu Sauce*
- Shrimp Tempura*** 8
Wild Fried Shrimp, Avocado, Cucumber
- Dragon*** 13
*Wild Caught Tempura Shrimp & Cucumbers
topped with Unagi, Avocado,
Sweet Soy Reduction*
- Smiling Buddha*** 9
*Albacore, Cucumber, Avocado, Kaiware,
Scallions, Tobiko, Cilantro Jalapeño Sauce*
- California Roll*** 8
Red Crab, Cucumbers, Avocado
- Super California*** 12
*California Roll Topped w/ Unagi
Sweet Soy Reduction*
- Caterpillar*** 13
*Unagi and Cucumbers Topped w/ Avocado,
Sweet Soy Reduction*
- Rainbow*** 13
*Cali Roll Topped with an
Assortment of Fresh Fish*
- Spider*** 10
*Fried Soft Shell Crab, Avocado, Cucumbers,
Kaiware, Scallions, Spicy Aioli, Ponzu*
- Spicy Tako*** 8
*Green Curry Marinated Octopus, Tempura
Asparagus, Avocado, Kaiware, Scallions*
- *Veggie Roll*** 5
Changes from Roll to Roll

Omakase

*Available at Sushi Bar Only
Raw, Cooked, Salty, Spicy, Sweet, Hot and Cold
off the Menu Creations from both sides of our Kitchen.
You Choose the Experience
\$35/\$50/\$75 (\$75 option Includes Sake Flights)
Everyone must participate on the same level*

Nigiri and Sashimi

		<i>Nigiri 2pcs</i>	<i>Sashimi 7pcs</i>
<i>Maguro</i>	<i>Yellow Fin Tuna</i>	7	17
<i>Shiro Maguro</i>	<i>Albacore</i>	5	13
<i>Kani</i>	<i>Crab</i>	6	15
<i>Tamago</i>	<i>Sweet Omelet</i>	4	
<i>Tobiko</i>	<i>Flying Fish Roe</i>	5	
<i>Unagi</i>	<i>Freshwater Eel</i>	5	14
<i>Hamachi</i>	<i>Yellowtail</i>	6	15
<i>Tako</i>	<i>Giant Octopus</i>	6	15
<i>Sake</i>	<i>Salmon</i>	5	14
<i>Ikura</i>	<i>Salmon Roe</i>	5	
<i>Hottate-Gai</i>	<i>Scallops</i>	6	15
<i>Uni</i>	<i>Sea Urchin</i>	8	20
<i>Ebi</i>	<i>Wild Shrimp</i>	5	
<i>Ika</i>	<i>Squid</i>	4	11
<i>Ama-ebi</i>	<i>Sweet Shrimp</i>	8	20
<i>Inari</i>	<i>Baked Tofu</i>	3	
<i>Wasabi Tobiko</i>	<i>Hot Flying Fish Roe</i>	5	
<i>Sute-Ki</i>	<i>Seared Filet Mignon</i>	7	17
<i>Izura</i>	<i>Quail Egg Yolk</i>	1 each	
<i>*Nasu</i>	<i>Japanese Eggplant</i>	3	
<i>*Satsumaimo</i>	<i>Sweet Potato</i>	3	
<i>*Aspara</i>	<i>Asparagus</i>	3	
<i>*Macadamia Nut & Avocado Stuffed Inari</i>		4	

Specialty Nigiri

Broiled Tomato

*Yellow Fin Tuna Around Rice
topped w/ Dynamite Scallops, Scallions, Ponzu*

9

Steak N Eggs

*Draper Valley Farms Seared Filet Mignon around rice
topped w/ Quail Egg Yolk, Wasabi Pepper Aioli,
Pickled Red Onions, Ponzu*

9

Mother and Child Reunion

Salmon around rice topped w/ Salmon Roe

7

Slammin' Salmon

*Salmon around rice topped with Crab, Slightly Broiled,
w/ Lemon Aioli and Sweet Soy Reduction*

8

Green Eggs & Ham

*Yellowtail around rice topped w/ Wasabi Tobiko,
Fried Quail Egg*

9

Surf & Turf

*Draper Valley Farms Seared Filet Mignon around Rice
topped w/ Dynamite Scallops, Scallions, Tobiko, Ponzu*

9

Specialty Rolls

Hattori Hanzo

Black Pepper Seared Yellow Fin Tuna, Tempura Mango, 12
Avocado, Cucumber, Scallions,
Red Curry Peanut Sauce

Flying Kamikaze

Salmon, Cucumber, Goat Cheese, 11
Macadamia Nuts, Mango Vinaigrette

Kanpai Roll

Tuna, Yellowtail Crab, Scallions, Avocado 12
Wrapped in Cucumber Skin
Mango & White Truffle Oil Vinaigrette

High Roller

Crab, Garlic, Scallions, Cucumbers topped 13
w/ Broiled Salmon, Lemon Aioli
Sweet Soy Reduction

Gone-Jah Roll

Tuna, Mango, Avocado, Goat Cheese 10

La Pastora

Fresh Yellowtail Ceviche in Lime & Yuzu Juice 9
Cilantro, Jalapenos,

26th Street

Shrimp, Tuna, Crab, Avocado, Cucumber, 10
Shitake Mushrooms, Scallion, Tobiko, Kaiware

Samurai

Yellowtail, Cucumber, Avocado, Tobiko, Kaiware 9

Yakuza

Tuna, Cucumbers, Tempura Fried Jalapenos, topped w/ 14
Seared Filet, Pickled Red Onions, Wasabi Pepper Aioli

Shipwrecks

Shrimp, Cilantro, Cucumbers, Avocado, 9
Red Curry Peanut Sauce

Tsunami

Wild Caught Tempura Shrimp, Cucumber 14
topped w/ Avocado, Spicy Tuna, Scallions

Harley Davidson

Unagi, Macadamia Nuts, Avocado, 11
Goat Cheese Tempura Roll

Orgasm

Tempura Unagi, Crab, Cucumber 14
topped w/ Avocado, Creamy Scallops, Tobiko,
Sweet Soy Reduction

***Godzilla Roll**

Tempura Zucchini, Cucumbers, Shitake Mushrooms, 9
topped w/ Avocado, Shoe String Potatoes

***Katana**

Tempura Sweet Potato, Mango, Carrots, Avocado, 7
Scallions Red Curry Peanut Sauce

***Akira**

Pan Fried Tofu, Cilantro, Red Bells, Cucumber, Avocado, 7
Cilantro Jalapeño Citrus Sauce

***Super Veggie**

Cucumbers, Kawaita, Asparagus 9
topped w/ Avocado and Nasu

***Indicates Vegetarian**

Whites

	Gls	BTL
Chardonnay		
Argyle, Willamette Valley, 08	8	26
Sauvignon Blanc		
Starborough, Marlborough, NZ, 10	8	26
Pinot Gris		
Siltstone, Willamette Valley, OR 10	7	24
Plum Wine		
Choya-Umeshu, Osaka, Japan	6	22
Riesling		
Dr. Loosen, Mosel Valley, Germany, 10	5	19
Rose		
Domaine Eugene Carrel, Savoie, France, 10	6	22
Vermentino		
Domaine des Schistes, France, 10	7	24

Reds

Merlot		
Isenhower, Walla Walla, Wa. 07	9	30
Pometia		
Helix, Walla Walla, 07	9	30
Shiraz		
Christopher Michael, Paso Robles, Ca. 07	9	30
Zinfandel		
Leaping Lizards, Sonoma, Ca. 09	6	21
Pinot Noir		
Joppa, Russian River, Ca. 08	8	28
Cabernet Sauvignon		
St Bartholomew, Walla Walla, Wa. 08	8	29
Cotes du Rhone		
Domaine de la Guicharde, France, 09	6	22

Champagne & Sparkling Sake

Hou Hou Shu		12
Sparkling Sake, Japan		180ml
Cava		
Brut Reserva, Spain	7	25

Liquids

San Pellegrino- Aranciata/Limonada	6.5oz	3
Voss Sparkling Water	375ml	4
Pot of Japanese Loose Leaf Green Tea		4
Dry Natural Soda (just ask!)	12oz	3
Beer		
Sapporo	22oz	7
Kirin	22oz	7
Asahi	12oz	4
Rogue, Morimoto	22oz	8

