



KĀNPAĪ

KANPAI DINING MENU

SOUP

Miso Soup | 35

Traditional Japanese Miso soup with dried wakame, moringa tofu, Bonito flakes, kombu and spring onion

Tom Yum Soup 🌶️

Vegan 35 | Prawn 48 S

Traditional Thai flavored spicy broth with pakchoy, shimeji mushroom, tiger shrimp, lemon grass, and lime leaves

Syphon Bonito Flavoured Soy Soup | 89 S 🔥

For Two to Share

A taste of our molecular gastronomy, clear bonito flavored soy soup with prawns, shimeji mushroom & yuzu zest

NOODLE SOUP

Tempura Soba

Chicken 45 | Prawns 58 S

Soba noodles with baby pakchoy, spring onion and boiled egg

Raman Noodle

Chicken 55 | Beef 68

pakchoy, shimeji mushrooms, boiled egg, bamboo shoot and spring onion

SALAD

Papaya Salad

Vegan 38 N,H | Prawn 58 S,N, 🌶️

Green papaya salad with red chili, peanuts, carrot, snow peas, spring onion, and lime

Seaweed Salad | 49 V,N

Chuka seaweed & sesame dressing, radish, pink red peppers and shimeji mushroom with vinegar

Green Salad | 42 V,N

Fresh mixed greens with carrot, lettuce, radish, red cherry tomatoes, asparagus and wafu sesame dressing

Signature dish: 🔥 Alcohol:A Nuts:N Shellfish:S Vegan:V Spicy: 🌶️

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COLD APPETIZER

Kanpai Aburi Salmon | 59

Torched cubes of marinated salmon artfully arranged in a wine glass with edible flowers, baby carrots, white radish, daikon Ponzu & micro shiso cress

Tuna & Salmon Tar-tar | 76

Tuna & salmon tartar served with home-made Japanese crackers

Vietnamese Summer Roll | Vegan 38 | Prawn 52 S

Vietnamese rice paper spring rolls with/without prawn, raw mango & mixed vegetables, served with tamarind chili & soy lime dip

Wagyu Tataki | 89

Gr 5 Wagyu striploin tataki with edible flowers, red radish, pickled beetroot & zucchini with truffle soy dressing

Tuna Tataki | 69

Yellow fin tuna with wasabi stem, ponzu jelly dollop, soy vinegar dressing & dried tuna flakes

HOT APPETIZER

Edamame - Soy Beans | Salt 29 | Spicy 32

Steamed soy beans with sea salt or spicy sauce

Spring Roll | Vegan 38 | Prawn 52 S

Deep fried vegetable or prawn spring rolls served with mango hoisin sauce & wasabi mayo

Wasabi Prawn | 59 S,

Shrimp tempura with Wasabi mayonnaise, pink red peppers, and dill

Chilli Prawn | 59 S,

Shrimp tempura with Chili mayonnaise, and pink red peppers

Fried Gyoza Dim Sum | Chicken 35 | Prawn 48 S

Pan fried gyoza dim sum stuffed chicken or prawns, served with soy vinegar sauce

Takoyaki Octopus Ball | 59

Ball of octopus pancake with Takoyaki sauce, mayonnaise & bonito flakes

Tampura | Vegan 38 | Prawn 68 | Mix 55

Assorted tempura with choice of Vegan, Prawn or Mix

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MAIN COURSE

Each with Japanese Steamed Rice and Green Salad

Shoyu Salmon | 125

Grilled soy marinated salmon, sweet mash potato, fried lotus root, dill & ginger, BBQ sauce, and pink peppers

Tofu Steak | 75 V

Seared tofu with leek miso sauce, fried lotus root & micro cress, and pink pepper corns

Grilled Lamb Chops | 165

Miso marinated lamb chops with mash potato, grilled asparagus & mint sauce with pickle vegetables

Tiger Prawns | 158 S, 🌶️

Black Tiger prawns with avocado & stir-fried vegetables in black pepper sauce

Green Curry

Vegan 89 | Chicken 125

Rich or mild coconut based green curry, flavored with lemon grass, lime leaf, chilli, coriander, galangal, and green curry paste, served with steamed rice

Teriyaki

Chicken 125 | Beef 159

Japanese grilled with tradition teriyaki sauce, served with mixed vegetables

KANPAI SIGNATURE MAINS

Each with Japanese Steamed Rice and Green Salad

Black Cod | 158 🔥

Oven baked plum miso black cod, leeks, shiraita konbu (fried kelp) & marinated sweet plum

Angry Chicken | 125 🔥🌶️

Oven roasted chicken thigh with spicy cream sauce, grilled chilli, shimeji & button mushrooms & roasted baby potatoes

Wagyu Striploin | 219 🔥

Grilled Gr5 Wagyu striploin, white asparagus, shallots, leek miso

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SUSHI COUNTER

NIGIRI & SASHIMI	2 pcs	3 pcs
Yellow Fin Tuna loin	59	68
Hamachi Yellowtail	59	78
Sa-mon Salmon	49	64
Ebi Boiled shrimp S	49	60
Tako Octopus S	49	65
Hotate Scallop S	59	74
Unagi BBQ eel	79	78
MAKI ROLLS		6 pcs
Dynamite Maki		69
Prawns tempura, avocado, cucumber, BBQ eel		
Paradise Green Roll		45
Avocado, cucumber, asparagus, pakchoy, pickled radish		
Kanpai Rainbow Roll		68
Avocado, fresh salmon, cucumber, tuna, daikon, spicy mayo		
Wagyu Beef Roll		79
Avocado & malted cheese tempura roll topped with grilled tender Wagyu		
Spicy Maguro Maki		59
Spicy tuna, furikake & chili sauce		
Philadelphia Maki		47
Cream cheese, cucumber, avocado, shiitake, smoked salmon & spicy mayonnaise		
Ebi Tempura Maki S		48
Tenkatsu, avocado, cucumber prawn tempura		
Smoked Salmon Maki		69
Smoked salmon, avocado, crabstick, cucumber, basil miso sauce		
California Maki S		45
Crab stick, avocado, cucumber & tobiko orange		

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SUSHI SHARING PLATTERS

Nigiri & Maki Sushi Mix | 179 S

12 pieces

Tuna Nigiri, Salmon Nigiri, Yellow Tail Nigiri, California Maki

Sashimi Mix | 299 S

15 pieces

Selection of Tuna, Salmon, Yellow tail, Scallop, Octopus

Maki Sushi Mix | 119

18 pieces

California roll, Prawns tempura Roll, Philadelphia Roll

SIDE DISHES

Fried Rice | Japanese 28 V | Thai 35 V

Wok fried jasmine rice with soy sauce Japanese style or with mixed vegetables Thai style

Yakisoba Noodles | 39 V

Wok fried Japanese noodle with vegetable

Mix Fried Vegetable | 42 V

Stir-fried assorted vegetables with black pepper sauce

Chicken Yakitori | 15 per piece

Chicken char-grilled with traditional yakitori dipping sauce

DESSERTS

Assorted Mochi | 52

2pcs of Mochi with ice creams of assorted flavors – green tea, strawberry & chocolate red bean paste

Green Tea Tiramisu | 45 N

Mascarpone, green tea-drenched lady fingers & fresh berries

Selected Ice-Creams & Sorbets | 15

The Earth - Elemental Signature Desserts | 58

Chocolate custard with cookie soil, micro cress & chocolate stones & chocolate red bean paste

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TEPPANYAKI

- Tiger Prawns | 150 S** - 170g
- Gr 5 Wagyu Striploin | 219** - 160g
- Salmon | 159** - 180g
- Chicken | 105** - 200g
- Scallops | 175 S** - 160g

TEPPANYAKI - SET MENU

Each with Soup, Salad, Ice cream or sorbet

- Shogun | 229 S**
Sashimi, Tiger prawns or scallops
- Sakura | 249**
Chicken yakitori, GR 5 Wagyu or Salmon
- Kiku | 219 S**
Chicken or Prawn

GROUP SET MENU

129 | 169 | 199

Minimum 4 persons

Vegan option available

Please check with server for detailed menu

LUNCH TIME SPECIAL

BENTO | 79

Chicken | Beef | Salmon | Vegan

Each with Soup, Salad, Rice and Desserts

SUSHI BENTO | 99

Mixed with Nigiri, Sashimi & Maki Rolls

Each with Soup, Salad and Desserts

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