



KĀNPAĪ

KANPAI DINING MENU

SOUP

Miso Soup | 41

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

Tom Yum Soup 🌶️

Vegan 41 | Prawn 53 S

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

SALAD

Papaya Salad

Vegan 45 N,H | Prawn 63 S,N, 🌶️

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

Sashimi Salad | 63 S 🔥

Thin slice of tuna, salmon and yellow tail sashimi mixed with green leaves, carrot, avocado, and tomato, served with orange soy sauce

Seaweed Salad | 56 V,N

Chuka seaweed & song su sauce, radish, pink red peppers and shimeji mushroom with vinegar

Green Salad | 48 V,N

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

Chinese Chicken Salad | 59 🔥

Grilled chicken, Chinese cabbage, fried wonton, coriander, sesame seeds served with honey mustard dressing

Cucumber & Crab Stick Salad | 52 S

Mixed with leaves, cucumber, crab stick served with mayo sauce and orange tobiko

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

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COLD APPETIZERS

Kanpai Aburi Salmon | 63

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 | 84

Tuna & salmon tartar served with home-made Japanese crackers

Vietnamese Summer Roll | Vegan 45 | Prawn 59 S

Vietnamese rice paper with vegetables or prawn, raw mango served with chili & soy lime dip

Wagyu Tataki | 96

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

Smoked Octopus | 85

Cedar wood smoked octopus served with mixed cress, shichimi & onion olive oil dressing

Tuna Tataki | 77

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

Japanese Style Tuna Pizza | 62

Crispy tortira with teriyaki sauce, wasabi mayo, spicy mayo, slice tuna, truffle oil, sea salt

HOT APPETIZERS

Takoyaki Octopus Ball | 67

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

Edamame - Soy Beans | Salt 34 | Spicy 38

Steamed soy beans with sea salt or spicy sauce

Wasabi Prawn | Chilli Prawn | 63 S,

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

Fried Gyoza Dumpling | Chicken 41 | Prawn 53 S

Pan fried gyoza dim sum stuffed with chicken or prawns

Tampura | Vegan 45 | Prawn 73 S | Mix 69

Assorted tempura with choice of Vegan, Prawn or Mix

Spring Roll | Vegan 45 | Prawn 56 S

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

Lobster Dumplings | 72

Steamed and fried lobster & prawn dumpling served with creamy crab curry sauce

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Each with Japanese Steamed Rice and Green Salad

Shoyu Salmon | 156

Grilled soy marinated salmon, sweet mash potatoes, fried lotus root, dill, with BBQ sauce

Tofu Steak | 85 V

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

Green Curry with Vegan 96 | Chicken 145 🌶️

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 145 | Beef 182

Japanese grilled with tradition teriyaki sauce, served with mixed vegetables

Angry Chicken | 145 🌶️

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

Grilled Lamb Chops | 188

Miso marinated lamb chops with mash potatoes, grilled asparagus & mint sauce

KANPAI SIGNATURE MAINS

Each with Japanese Steamed Rice and Green Salad

Black Cod | 191 🔥

Oven baked miso black cod, leeks, snow pea served with yuzu miso sauce

Tiger Prawns | 177 S, 🔥

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

Pan Seared Sea Bass | 159 🔥

Pan seared sea bass served with snow peas, carrot, asparagus and zucchini, potatoes with sesame ginger sauce

Wagyu Striploin | 246 🔥

Grilled Gr5 Wagyu striploin, with mix vegetable, shallots, leek miso

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SUSHI HOUSE

MAKI ROLLS

6 pieces

| | |
|--|-----------|
| Dynamite Maki Prawns tempura, avocado, cucumber, BBQ eel | 74 |
| Paradise Green Roll Avocado, cucumber, asparagus, pakchoy, pickled radish | 48 |
| Kanpai Rainbow Roll Avocado, fresh salmon, cucumber, tuna, daikon, spicy mayo | 73 |
| Spicy Maguro Maki  Spicy tuna, furikake & chili sauce | 67 |
| Wagyu Beef Roll Avocado & malted cheese tempura roll topped with grilled tender Wagyu | 85 |
| Philadelphia Maki Cream cheese, cucumber, avocado, smoked salmon & spicy mayonnaise | 51 |
| Ebi Tempura Maki S Tenkatsu, avocado, cucumber prawn tempura | 53 |
| Smoked Salmon Maki  Smoked salmon, avocado, crabstick, cucumber, basil miso sauce | 74 |
| California Maki S Crab stick, avocado, cucumber & tobiko orange | 52 |
| Sushi Sandwich Salmon, tuna, tenkasu, spicy mayo & orange tobiko | 52 |
| Crunchy Crazy  Fresh salmon, spicy mayo and tenkasu | 56 |
| Chicago Crazy Spicy Salmon, tuna, yellowtail, avocado, cucumber & orange tobiko | 63 |
| Spicy Tempura Maki Prawns tempura, avocado, cucumber with spicy sauce | 56 |
| Lava Maki 5 pcs  Fresh salmon, prawn tempura, avocado with spicy mayo | 62 |

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| | | <u>NIGIRI</u> | <u>SASHIMI</u> |
|-------------------|-------------|----------------------|-----------------------|
| | | 2 pieces | 3 pieces |
| Yellow Fin | Tuna loin | 63 | 73 |
| Hamachi | Yellowtail | 63 | 84 |
| Sa-mon | Salmon | 53 | 69 |
| Ebi | Shrimp S | 53 | 65 |
| Tako | Octopus S | 53 | 70 |
| Hotate | Scallop S | 63 | 80 |
| Unagi | BBQ eel | 85 | 84 |

SHARING PLATTERS

MAKI SUSHI & NIGIRI

14 pieces | 192 S

California Maki with
Tuna, Salmon & Yellowtail Nigiri

MAKI SUSHI & SASHIMI

15 pieces | 188 S

California, Philadelphia, Prawn Tempura Maki
with Salmon Sashimi

MAKI SUSHI PLATTER

Platter for Vegan | 124

18 pieces

Paradise Green Roll
Vegetable Spring Roll
Vegetable Tempura

Maki Sushi Platter | 139 S

18 pieces

California Roll
Philadelphia Roll
Prawn Tempura Roll

Maki Sushi Special | 156 S


18 pieces

Sushi Sandwich
Crunchy Crazy
Chicago Spicy

Samurai Platter | 214 S 

18 pieces

Dynamite Maki
Kanpai Rainbow
Wagyu Beef

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TEPPANYAKI

Tiger Prawns | 167 S - 170g

Gr 5 Wagyu Striploin | 246 - 180g

Salmon | 171 - 180g

Chicken | 124 - 200g

Scallops | 188 S - 160g

TEPPANYAKI - SET MENU

SOUP

Tom Yum or Miso Soup

Green Salad

APPETIZERS (Choose One)

Vegetable Spring Rolls, Chicken Yakitori, Wasabi Prawns, Ebi Tempura Maki

MAIN COURSE (Served with vegetable fried rice)

Tofu or Chicken **246 AED**

Salmon or Tiger Prawns **257 AED**

Gr 5 Wagyu or Scallops **278 AED**

DESSERT

Green Tea Tiramisu or Ice Cream

SIDE DISHES

Fried Rice | Japanese Style | 30 V

Wok fried jasmine rice with soy sauce and spring onion

Fried Rice | Thai Style

Vegan 42 | Chicken 52 | Beef 61 | Prawn 59

Thai style fried rice with choices of vegetables, chicken, beef or prawn

Yakisoba Noodles

Vegan 45 | Chicken 52 | Beef 62 | Prawn 59

Wok fried Japanese noodle with choices of vegetables, chicken, beef or prawn

Mix Fried Vegetable | 45 V

Stir-fried assorted vegetables with black pepper sauce

Yakitori - 2 pcs


Chicken 33 | Beef 53 | Prawn 48

Char-grilled with traditional yakitori dipping sauce

Ramen Noodle Soup

Chicken 63 | Beef 74

Pakchoy, shimeji mushrooms, boiled egg and spring onion

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DESSERTS

Assorted Mochi | 56

Mochi creams of assorted flavors – green tea, strawberry & chocolate

Chocolate Lava Cake | 63

Cake made by chocolate served with vanilla ice cream

Yuzu Cheese Cake | 63

Yuzu cheese cake served with citrus mascapone sauce

Assorted Fruits | 53

Exotic sliced fruit & lemon sorbet

Green Tea Tiramisu | 52 N

Mascarpone, green tea-drenched lady fingers & fresh berries

Fried Banana | 48

Fried banana with ice cream & choice of honey syrup or hot chocolate ☑

Selected Ice-Creams & Sorbets | 16

With all flavours

ELEMENTAL SIGNATURE DESSERTS

CHI - The Earth | 62

'I desire to remain. Always stable. Always prevailing.'

Chocolate custard with cookie soil, micro cress & chocolate stones

KU - The Heaven | Large 214

'I am creative. Endless. Beyond everything you imagine.'

Heavenly dessert platter of ice cream mochi, green tea tiramisu, macarons, yuzu cheese cake, exotic fruits, ice cream & sorbet

Best share by groups of 4 or 8, specially for Birthday and Party events.

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