

KANPAI DINING MENU

SOUP

Miso Soup | 41

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

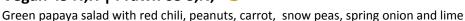
Tom Yum Soup / Vegan 41 | Prawn 53 S

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,



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 wanton, 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



KANPAI DINING MENU

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



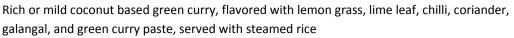
Shoyu Salmon | 156

Grilled soy marinated salmon, sweet mash potatos, 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



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 potatos, 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

Signature dish: Nats:N Shellfish:S Vegan:V Spicy If you have any concerns regarding food allergies please alert you server prior ordering All the prices are inclusive of 7% municipality fee and 5% VAT



KANPAI DINING MENU

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	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



		<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

MANI CHICHI & NIICIDI
MAKI SUSHI & NIGIRI

14 pieces | 192 S

California Maki with Tuna, Salmon & Yellowtail Nigiri

MAKI SUSHI & SASHIMI

15 pieces | 188 S

California, Philadelphia, Prawn Tepura Maki with Salmon Sashimi

MAKI SUSHI PLATTER

Platter for Vegan | 124 Maki Sushi Platter | 139 S

18 pieces18 piecesParadise Green RollCalafornia RollVegetable Spring RollPhiladelphia RollVegetable TempuraPrawn Tempura Roll

Maki Sushi Special | 156 S Samurai Platter | 214 S

18 pieces18 piecesSushi SandwichDynamite MakiCrunchy CrazyKanpai RainbowChicago SpicyWagyu Beef

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

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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

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

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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 vanila 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.