



KĀNPAĪ

KANPAI DINING MENU

Soup スープ

Miso Soup | 45 V

Traditional Japanese soup with dried wakame, moringa tofu, bonito flakes, kombu & spring onion

Tom Yum Soup

Vegan 45 V | Prawn 60 S 🌶️

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

Salad サラダ

Papaya Salad

Vegan 49 N.H | Prawn 69 S, N 🌶️

Green papaya salad with red chili, peanuts, carrot, snow peas, tomato curry and lime dressing

Sashimi Salad | 73 S 🔥

Thin slice of tuna, salmon sashimi mixed with green leaves, carrot, avocado and tomato, served with wafu dressing

Seaweed Salad | 68 V, N

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

Crab Stick Salad

Cucumber 59 S 🔥 | Avocado 73 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: 🌶️

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



K Ā N P Ā Ī

KANPAI DINING MENU

Appetizers 前菜

Fresh & Raw | 新鮮で生

Tuna & Salmon Tar-tar | 89 火

Tuna & salmon tartar served with home-made Japanese crackers

Wagyu Tataki | 110 火

Premium Wagyu strip loin with pickled beetroot, zucchini, carrot & truffle soy dressing

Tuna Tataki | 89

Yellow fin tuna with wasabi stem, ponzu soy vinegar dressing & sea salt

Tuna Pizza in Japanese Style | 69 火

Crispy tortilla with teriyaki sauce, wasabi & chili mayo, tomato, slice tuna, onion and truffle

Yuzu Hamachi | 89

Yellow tail sliced with yuzu sauce, jalapeño, fried garlic

Steamed | 水蒸気の

Edamame

Salt 43 | Spicy 46 | BBQ 49

Steamed young soy beans with sea salt, spicy or BBQ sauce

Baked | 焼きました

Takoyaki - Octopus Ball | 73 火

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

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Deep Fried | 揚げ物

Spring Roll

Vegetable 49 | Prawn 61

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

Wasabi Prawn | Chili Prawn | 69 S, H

Shrimp tempura with wasabi mayonnaise, orange & green tobiko

Tempura

Vegetable 50 | Prawn 78 S

Assorted tempura with choice of Vegan or Prawn

Fried Gyoza - Dumpling

Chicken 46 | Prawn 57 S

Home-made fried dumplings stuffed with minced chicken or prawn

Skewered Grilled | 焼き

Yakitori

Chicken 45 | Beef 60 | Salmon 55

Char - grilled with traditional yakitori dipping sauce

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Maki Rolls マキロール

Kanpai Rainbow Roll | 79 火

Avocado, fresh salmon, cucumber, tuna, daikon, spicy mayo

Dynamite Maki | 79 火

Prawn tempura, avocado, cucumber, BBQ Eel, teriyaki sauce

Smoked Salmon Maki | 78 火

Smoked salmon, avocado, crabstick, cucumber, and basil miso sauce

Wagyu Beef Roll | 93 火

Avocado & malted cheese tempura roll, topped with grilled tender Wagyu

California Maki | 57 S

Crab stick, avocado, cucumber & tobiko orange

Philadelphia Maki | 56

Cream cheese, cucumber, avocado, smoked salmon

Prawn Tempura Maki | 59 S

Tenkatsu, avocado, cucumber, prawn tempura

Spicy Tempura Maki | 59 S 火

Prawns tempura, avocado, cucumber with spicy sauce, tobiko orange

Crunchy Crazy | 64 火

Fresh salmon, spring onion, spicy mayo and tenkasu.

Spicy Tuna | 78 S

Spicy tuna, spring onion, spicy mayo & green tobiko, sesame

Lava Maki Special | 69 S 火

Fresh salmon, prawn tempura, orange tobiko, spring onion, avocado with spicy mayo

Paradise Green Roll | 53 V

Avocado, cucumber, asparagus, pakchoy, pickled radish

Sake Pairing | プラッタの共有 Carafe 100ml | Carafe 250ml

Josen Karakuchi Honjozo, Gekkeikan	120 250
Hautsuru Junmai	120 250
Choya Umeshu	120 250

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2 pieces | 3 pieces

Maguro Yellow Fin Tuna	67 77
Hamachi Yellowtail	67 88
Sake Salmon	57 73 火
Ebi Prawn	57 69
Tako Octopus S	57 85
Hotate Scallop	68 75
Unagi Eel	89 89 火

Sharing platter | プラッタの共有

Maki Sushi & Nigiri | 215 S

California Maki with Tuna, Salmon & Ebi
Nigiri | 14 pieces

Maki Sushi & Sashimi | 210 S

California, Philadelphia, Prawn Tempura
Maki with Salmon Sashimi | 15 pieces

Signature Maki Rolls | 259 S

Dynamite Maki | Kanpai Rainbow | Wagyu
Beef | 18 pieces

Chef's Specials | 269 S

Kanpai Rainbow | Tuna & Salmon Nigiri &
Sashimi | 16 pieces

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Signature Main Course 署名メインコース

Seafood | 海産物

Black Cod | 230 A

Oven baked miso black cod, pickle ginger served with yuzu miso sauce

Tiger Prawns | 185 S

Black Tiger prawns with avocado, zucchini, red onion black pepper sauce

Shoyu Salmon | 170 A

Grilled soy marinated salmon, green pea puree, baby potato, sakura mix, with BBQ sauce

Dine & Wine Pairing | 食事とワインのペアリング

Sauvignon Blanc	Bottle 280 Glass 60
Cuvee Sabourin Chardonnay (France)	Bottle 330 Glass 70
Conte Fosco- Sparkling Wine	Bottle 430 Glass 80

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Meat and Poultry | 肉や家禽

Teriyaki Beef | 189

Japanese grilled with tradition teriyaki sauce, served with green asparagus

Wagyu Striploin | 310 A

Grilled premium wagyu striploin, G7-8, roasted potato, mushroom, red tomato, leek miso, sea salt

Chicken Teriyaki | 160

Japanese grilled with tradition teriyaki sauce, served with green asparagus

Green Curry with Chicken | 160

Rich or mild coconut based green curry, flavored with lemon grass, red chili, eggplants, and green curry paste, served with steamed rice

Angry Chicken | 160 D

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

Dine & Wine Pairing | 食事とワインのペアリング

Merlot	Bottle 300 Glass 65
Arcadian Shiraz (Australian)	Bottle 280 Glass 60
Pinot Grigio	Bottle 330 Glass 70

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Vegetable Dishes | 野菜料理

Tofu Steak | 99 V

Seared tofu with leek miso sauce, fried lotus root & micro cress, chili hair & sakura

Green Curry with Vegan | 110 火

Rich or mild coconut based green curry with snow peas, zucchini, baby corn, carrot, asparagus, green curry paste, chilli, served with steamed rice

Rice & Noodles | ご飯と麺

Thai Style Fried Rice

Vegan 50 | Chicken 61 | Prawn 69

Thai style fried rice with choices of vegetable, chicken or prawn

Yakisoba – Fried Noodles

Vegan 50 | Chicken 61 | Prawn 69

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

Fried Rice - Japanese Style | 39

Steam Rice | 25

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Desserts デザート

Fried Banana | 55

Fried banana with ice cream and chocolate sauce

Green Tea Tiramisu | 63 N

Mascarpone, green tea drenched lady fingers & fresh berries

Blueberry Cheese Cake| 66

Homemade cheese cake served with blueberry sauce

Selected Ice-creams & Sorbets | 35

Chocolate Brownie Cake| 65

Homemade chocolate brownie served with vanilla ice cream and chocolate sauce

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KANPAI DINING MENU

KIDS MENU



I Don't Know	40
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Yakisoba noodles chicken

I Don't Care	40
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Chicken strips served with French fries

I'm Not Hungry	40
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Deep fried shrimps tempura with French fries

You Decide	40
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Fried rice with chicken

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KANPAI

KANPAI LOUNGE MENU

APPETIZERS

Edamame - Soy Beans

Salt 43 | Spicy 46 | BBQ 49

Steamed soy bean with sea salt or spicy sauce or BBQ

Spring Roll

Vegan 49 | Prawn 61 S

Deep fried vegetable or prawn spring rolls served 2 with mango hoisin sauce & wasabi mayo

Takoyaki - Octopus Ball | 73

Octopus pancake service with takoyaki sauce, mayo, bonito flakes

Calamari | 70

Fried calamari served with spicy mayo sauce

Chicken Wings | 65 H

Bone-in wings tossed in our signature sauce

Wasabi Prawn | Chilli Prawn 69 S



Shrimp tempura with wasabi or chilli mayo, tobiko

Vegetable 50 V | Prawns Tempura 78 S

Fried prawn tempura or vegetable tempura

Crab Stick Salad 59 | Avocado Crab Stick 73 S

Mixed salad leave, cucumber, crab stick with mayo and orange tobiko

Chicken Popcorn 59

Chicken tempura served with sweet chilli sauce

SUSHI HOUSE

California Maki Roll

57.00

Crab stick, avocado, cucumber, orange tobiko

Kanpai Rainbow Maki Roll

79.00

Fresh salmon, avocado, tuna, cucumber, daikon spicy mayo

Philadelphia Maki Roll

56.00

Smoked salmon, cream cheese, avocado, cucumber

Lava Maki Roll

69.00

Fresh salmon, prawn tempura, avocado, spicy sauce

Dynamite Maki Roll

79.00

Prawns tempura, avocado, cucumber, BBQ Eel

Spicy Tempura Maki Roll

59.00

Prawns tempura, avocado, cucumber, spicy sauce

Prawn Tempura Maki Roll

59.00

Prawns tempura, avocado, cucumber, tenkasu, teriyaki sauce

Wagyu Beef Maki Roll

93.00

Avocado & malted cheese tempura roll topped with wagyu beef

Smoked Salmon Maki Roll

78.00

smoked salmon, avocado, crab stick, cucumber, basil miso sauce

Salmon Avocado Maki Roll

58.00

Fresh salmon, Avocado

Kanpai Valcano

79.00

Tuna, salmon, avocado, cucumber, spicy sauce

Green Paradise Maki Roll

53.00

Avocado, cucumber, daikon, asparagus

Avocado Maki Roll

40.00

Tuna Maki

60.00

Kappa Maki

40.00

Beef Yakitori

60.00

Chicken Yakitori

45.00

Salmon Yakitori

55.00

French Fries

45.00

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KANPAI BEVERAGE MENU

WINES

White Wine

	Glass	Bottle
CHILE Frontera Sauvignon Blanc	60	280
ARGENTINA Chardonnay	65	300
FRANCE Cuvee Sabourin Chardonnay <i>Ideal with prawns</i>	70	330
ARGENTINA Pinot Grigio	65	300
ITALY Emotivo Pinot Grigio <i>Pairs perfectly with light seafood dishes</i>	70	330
SOUTH AFRICA False Bay Chenin Blanc		420
SPAIN Torres Vina Esmeralda <i>Great with chicken dishes</i>		450
USA Kenwood Chardonnay <i>Pairs perfectly with our signature black cod</i>		610
NEW ZEALAND Kapuka Sauvignon Blanc <i>Ideal with sushi</i>		530
NEW ZEALAND Oyster Bay Sauvignon Blanc <i>Goes very well with tartare & sashimi</i>		730

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KANPAI

KANPAI BEVERAGES MENU

Red Wine

	Glass	Bottle
AUSTRALIA		
Arcadian Shiraz	60	280
<i>Great with beef</i>		
ARGENTINA	65	300
Malbec		
Great with our Wagyu Striploin		
CHILE	65	300
Frontera Merlot		
FRANCE		
Cuvee Sabourin Cabernet Sauvignon	70	330
USA		
Dark Horse Cabernet Sauvignon		400
<i>Fabulos with red meet, lamb chops</i>		
AUSTRALIA		
Jacobs Creek Cabernet Sauvignon		499
AUSTRALIA		
D'Arenberg The Stump Jump Red, Rhone Blend		499
<i>Pairs perfectly with wagyu beef</i>		
FRANCE		
Cote du Rhone Rouge, E. Guigal		930
FRANCE		
Chateau Roc de LEVRAUT, Bordeaux Superieur		1300

Rose Wine

	Glass	Bottle
Nederburg Foundation Rose, South Africa	75	375
Argento Rose	75	375
Mateus, Portugal	85	430

Sparkling Wine

	Glass	Bottle
Conte Fosco	80	430
Atto Primo Brut-Italy	80	430
Scavi & Ray Prosecco		550

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KANPAI

KANPAI BEVERAGES MENU

Champagne

	Bottle
Moet & Chandon Imperial	1490
Moet & Chandon Imperial Rose	1650
Laurent Perrier Brut	1490
Veuve Clicquot Yellow Label	1800

Sake

	Carafe 100 ml	Carafe 250 ml
Josen Karakuchi Honjozo, Gekkeikan	120	250
Hakutsuru Junmai	120	250
Choya Umeshu (750ml)	120	250

Sake

	Bottle
Gekkeikan, Kome to Mizu Junmai 720ml	720
<i>Premium sake - Full flavoured with intense earth flavours and aromas</i>	
Okunomatsu Adatara Ginjo 720ml	899
<i>Ultra premium sake - clean and flavoured</i>	

BEER

Bottled

Heineken (Holland)	57
Corona (Mexico)	59
Budweiser(USA)	57
Stella (Belgium)	57
Asahi Dry (Japan)	62

Draught

Heineken	60
Stella	60
Budweiser	60
Asahi	67

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KANPAI

KANPAI BEVERAGE MENU

Spirits

Vodka

	30 ml	Bottle
Stolichnya Premium	59	999
Russian Standard	59	999
Grey Goose	75	1700
Ciroc	77	1800

Gin

	30 ml	Bottle
Gordons Gin	59	999
Bombay Sapphire	59	999
Tanqueray Long Dry	59	999
Hendricks	77	1600

Rum

	30 ml	Bottle
Bacardi Superior	59	999
Captain Morgan Spiced Gold	68	1183
Havana Club 7 Anos	73	1559

Tequila

	30 ml	Bottle
Jose Cuervo Gold	59	999
El Jimador Blanco	59	999
Patron X.O. Café (coffee flavor)	65	1300
Patron Silver	79	1600
Patron Anejo	84	1935

Cognac

	30 ml	Bottle
Hennessy VS	75	1499
Hennessy VSOP	87	1882

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KANPAI

KANPAI BEVERAGES MENU

Whiskey

Scotch Whiskey

	30 ml	Bottle
William Lawson	59	999
Johnnie Walker Red Label	59	999
Johnnie Walker Black Label	79	1600
Chivas Regal 12yrs	79	1600

Speyside Malts

Glenfiddich 12yrs	79	1599
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Highland Single Malts

Glenmorangie	79	1599
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Japanese Whiskey

	30 ml	Bottle
Nikka Days Blended	80	1850
Nikka from Barrel	90	2000
Hibiki Harmony	100	2400

American Whiskey

	30 ml	Bottle
Jack Daniels	78	1499
Woodford Reserve	78	1499

Irish Whiskey

	30 ml	Bottle
Jameson	72	1350

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Liqueurs

	30 ml
Martini Bianco Vermouth	55
Martini Extra Dry Vermouth	55
Martini Rosso Vermouth	53
Sambuca Isolabella	59
Malibu Coconut Rum Liqueur	55
Bitter Campari	57
Jagermeister	69
Kahlua	58
Amaretto Disaronno	58
Sambuca Opal Nera	68
Hapsburg Absinthe	69
Frangelico	72
Baileys Original	67

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KANPAI

KANPAI BEVERAGE MENU

Classic Cocktails

Daiquiri	70
Rum base cocktail mix of lemon juice, sugar syrup and with choice of fruits flavor.	
Sour (Whiskey, Amaretto, Midori)	67 87 98
A refreshing cocktail with your choice of spirits, shaken with simple sugar syrup and lemon juice, garnish with marachino cherry	
Martini (Vodka,Gin)	70 70
Enjoy your Martini with a choice of VOKDA or GIN. Shaken or stirred with Martini Extra dry and garnish with green olive or lemon twist.	
Margarita	70
Tequila based cocktail with triple sec shaken with squeeze lime juice and sugar syrup.	
Cosmopolitan	70
A fruity flavored cocktail made of vodka, triple sec liqueur cranberry juice and a touch of lemon juice.	
French Martini	75
A perfectly crafted combination of vodka, blueberry liqueur and pineapple juice	
Negroni	80
Delight to the eye, handsome on the rocks with Martini Rosso vermounth, gin and bitter Campari.	
Apple Martini	75
One of the sensational drinks mixture of vodka, apple liqueur fresh green apple and sweet and sour.	
Moscow Mule	75
A refreshing vodka based cocktail with ginger ale, lime juice	
Mojito	75
The traditional rum based, mixed with mint leaves, fresh lime wedge, sugar syrup and a splash of soda.	
Aperol Spirtz	85
Aperol, sparkling wine, soda water	

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KANPAI BEVERAGE MENU

Old Fashioned

89

Most old and amazing drink with a touch of bourbon , Bitters, orange peel garnish with cherry.

Long Island Ice Tea

85

Strong and simple mix of vodka, gin, tequila, rum
Triple sec liqueur and splash of pepsi .

Bull Frog

85

A mix combination of vodka, rum, gin, tequila and blue curacao
liqueur, with energy drink on top.

Espresso Martini

85

Refreshing and delicate cocktail, vodka, espresso, Kahlua

Sake Cocktails

Sakerita

75

A classic margarita inspired Sake base cocktail, shaken with orange liqueur
and sweet and sour.

Sakura

75

Cherry infused sake with vodka, sweet and sour shaken with muddle cherry

Blind Shogun

75

Sweet and spicy combination of sake and rum shaken with muddled
cucumber, chili and sweet and sour.

Oriental Blossom

85

Delightfull Japanese umeshu cocktail with melon liqueur, framboise liqueur, vodka
and a touch of sweet and sour.

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KANPAI BEVERAGE MENU

Signature Cocktails

Emperor

75

A fruity rum base cocktail mix with peach liqueur, fresh peach, mango, and sweet and sour.

Rose Water Martini

75

A flavored rum infused vodka, shaken with muddled fresh pomegranate juice, sweet and sour and a touch of rose water.

Strawberry Blossom

85

A refreshing and delicate drink mix of gin, strawberry liqueur, drop of elderflower top up with soda

Strong Bull

85

A combination of whiskey and Jagermeister, mix with mint leaves lime wedge, sweet and sour, finish with apple juice.

Tokyo Ice Tea

85

A Kanpai version of Long Island with vodka, rum, gin, tequila melon liqueur, stirred with sweet and sour and top with 7 up.

Kanpai

85

A refreshing and tangy combination of vodka, Passion and Vanilla liqueur, fresh passion fruit

Summer Breeze

80

Refreshing summer cocktail, rum based with strawberry syrup, finish with soda

Kappa

80

Gin based with muddled cucumber, fresh ginger, ginger ale

Smokey Signature

89

A refreshing and delicate drink, mix of cognac and absinthe

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KANPAI BEVERAGE MENU

Shooters

DO DO	59
Spicy and sour flavored with vodka, lemon juice, tabasco and olives.	
Kamikaza	59
Vodka, Triple sec, fresh lime juice.	
Springbok	65
Combination of peppermint liqueur, Baileys.	
Slippery Nipples	65
Sambuca, Baileys, cherry	
B-52	65
The most popular shooter of all time with Baileys Irish cream, Kahlua, Grand Marnier.	
B-57	75
Sweet and strong shooter of Kahlua, Baileys and Absinthe.	
Jagerbomb	75
A classic shooter that mixture of Jagermeister and energy drink.	
Sake Bomb	85
Mix of sake and Asahi beer.	
Baby Guinness	75
Kahlua with Baileys Irish cream	

Group Shot

Kanpai Rainbow	230
A mix of vodka, gin, tequila, orange juice, grenadine and blue carucacoo syrup.	
Blue Kamikaze	240
Mix of vodka, blue curacao shaken with sweet and sour	
X on the Beach	250
A refreshing mixture of vodka, peach schnapps liqueur, shaken with orange juice and cranberry.	

