

KANPAI Festival

WEEKDAY 12pm~6pm & 9pm~CLOSE
WEEKEND ALL DAY

BAR ALL DAY HAPPY HOUR

BEER

DRAFT

SAPPORO 16oz	KANPAI Festival Special Price \$3.99	\$8	\$6
GOOSE ISLAND IPA		\$9	\$7
ASAHI SUPER DRY		\$9	\$7
KIRIN		\$8	\$6

BOTTLE

SAPPORO LIGHT	\$6	\$4
SAPPORO BLACK	\$10	\$9
SHOCK TOP	\$8	\$6
STELLA ARTOIS	\$8	\$6

SPECIALTY COCKTAIL

SUNTORY TOKI HIGHBALL	KANPAI Festival Special Price \$7.99	\$15	\$12
UMESHU HIGHBALL		\$11	\$8
LYCHEE TINI	KANPAI Festival Special Price \$5.99	\$13	\$10
MANGO MARGARITA		\$13	\$10
NIPPON OLD FASHION		\$17	\$15

MOSCOW MULE	\$12	\$9
ASIAN PEAR MOJITO	\$12	\$9
GINGER DAIQUIRI	\$12	\$9
APEROL SPIRITZ	\$14	\$12

SAKE

DASSAI 50 獺祭 CLEAN & WELL BALANCED	\$15	\$12
DRAGON GOD 龍神 AROMATIC & LIGHT	\$13	\$9
KUROSAWA くろさわ BALANCED & CLEAN FINISH	\$12	\$8

DEMON SLAYER 伊丹鬼殺し DRY	\$11	\$7
NIGORI SHOCHIKUBAI 松竹梅にがり酒 UNFILTERED	\$11	\$7

WINE

CHAMPAGNE / SPARKLING

NICOLAS FEILLATTE CHAMPAGNE	\$18	\$16
COMPLICE DE LOIRE (FRANCE)	\$12	\$10

ROSE SPARKLING

SEGURA VIUDAS (PIAVE ITALY)	\$13	\$9
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WHITE

CHARDONNAY (BURGUNDY) CAVE DE LUGNY	\$13	\$9
PINOT GRIGIO (ITALY) PROPHECY	\$12	\$8
SAUVIGNON BLANC (FRANCE) CHATEAU LAULERIE	\$11	\$5
SANCERE (FRANCE) JEAN PAUL BALLAND	\$18	\$16

ROSE

GUEISSARD LES PAPILLES (PROVENCE, FRANCE)	\$13	\$7
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RED

CABERNET SAUVIGNON CHATEAU SOVERIN (CALIFORNIA)	\$12	\$9
PINOT NOIR CARLIDGE & BROWNE (CALIFORNIA)	\$13	\$10
MALBEC TRUMPETER (ARGENTINA)	\$12	\$9
TEMPRANILLO ALTO D'OLIVA (SPAIN)	\$11	\$5
ZINFANDEL 1000 STORIES (CALIFORNIA)	\$13	\$15

ALL DAY BAR HAPPY HOUR MENU

◆ Special Bar Bites ◆

A FULL MENU IS AVAILABLE UPON REQUEST



SPICY TUNA
TARTAR CONE 12



HAMACHI
CARPACCIO 14



SEARED SALMON
SASHIMI 14



KING SALMON
SASHIMI 17



KANPACHI SASHIMI 17



SEA JEWELS 21
Uni, Ikura, Sturgeon Caviar with Dashi gelee



SCALLOP SASHIMI 17
From Japan



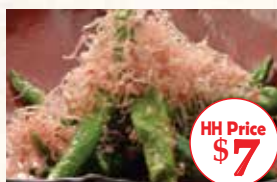
SASHIMI PLATEAU
For 1(\$28)/2-3 People(\$52)/4-6 People(\$82)



WAGYU SUSHI 16



SMASHED
CUCUMBER SALAD 13



SHISHITO PEPPER 9



NIBITASHI
BRAISED EGGPLANT 8



SWEET TOMATO 6
Cod Roe Dip



CORN KAKIAGE
TEMPURA 8



GRILLED MAITAKE
MUSHROOM 13



UDON PON
DUMPLING 11



SUKIYAKI BEEF
BUNS (2PCS) 11



STEAMED SHRIMP
DUMPLING 13



FRIED OYSTERS 15



CRISPY EGGPLANT 8
Sweet Miso Dip



CREAMY SPICY
SHRIMP TEMPURA 18



SOY GARLIC
FRIED CHICKEN 13



SPICY PIRIKARA
FRIED CHICKEN 14



FRENCH FRIES 9
Yuzu Aioli



SPICY MISO
LAMB CHOPS 23

◆ Cocktail Hour Sushi Roll ◆



SEA & TRUFFLE 17
Tuna, Salmon Hamachi with Truffle Essence



SEARED SALMON
BLUE CRAB ROLL 17



NEGITORO ROLL 12



SALMON IKURA
ROLL 10



EEL AND RICOTTA
ROLL 17



SHRIMP TEMPURA
AND BLUE CRAB ROLL 16

SPICY TUNA ROLL	6
SPICY SALMON ROLL	6
SPICY SCALLOP ROLL	11
SALMON AVOCADO ROLL	7
EEL AVOCADO ROLL	8
CUCUMBER AVOCADO ROLL	5
YELLOWTAIL SCALLION	7
SALMON ROLL	6
TUNA ROLL	6