



SUSHI | TEPPAN | LOUNGE BAR



## LUNCH

*Includes miso soup, fried or steamed rice  
& assorted vegetables*

<b>Vegetables</b>	16
<b>Vegetables &amp; Tofu</b>	20
<b>Chicken</b> (5oz)	22
<b>New York Steak</b> (5oz)	26
<b>Filet Mignon</b> (5oz)	Market Price (MP)
<b>Shrimp</b> (8pc)	23
<b>Scallops</b> (5oz)	25

## DINNER

*Includes miso soup, house salad, fried or  
steamed rice, assorted vegetables & dessert*

<b>Vegetables</b>	22
<b>Vegetables &amp; Tofu</b>	25
<b>Chicken</b> (7oz)	29
<b>New York Steak</b> (7oz)	35
<b>Filet Mignon</b> (7oz)	MP
<b>Salmon</b> (7oz)	36
<b>Shrimp</b> (12pc)	32
<b>Calamari Steak</b> (7oz)	33
<b>Scallops</b> (7oz)	34
<b>Lobster</b> (approx. 7oz)	MP

## MAKE IT A COMBO...

<b>Chicken</b> (5oz) & <b>Shrimp</b> (8pc)	37
<b>New York Steak</b> (5oz) & <b>Shrimp</b> (8pc)	44
<b>Filet Mignon</b> (5oz) & <b>Shrimp</b> (8pc)	MP
<b>New York Steak</b> (5oz) & <b>Lobster</b> (approx. 7oz)	MP
<b>Filet Mignon</b> (5oz) & <b>Lobster</b> (approx. 7oz)	MP

## WHAT'S THE NAME?

## Kan Pai 乾杯

## Etymology:

乾 (kan = "dry") + 杯 (pai = "cup")

## Definition:

Cheers; common toast. Idiomatically, bottoms up

## 10 &amp; YOUNGER

<b>New York Steak</b>	17
<b>Chicken</b>	14
<b>Shrimp</b>	15

## DESSERT

*All teppan dinners include choice of  
green tea ice cream, Dewar's peppermint,  
Dewar's vanilla or Dewar's chocolate  
ice cream.*



## NOTES

**Gluten-Free options not available at the teppan grill.**

**ALL prices are disclosed but not final. Parties larger than 5 will include an 18% gratuity.**

\$12 set-up fee per person for soup, fried rice & salad. Shrimp (8pc), scallops (5oz) is an additional \$12 per item.

Consuming raw or undercooked meats, seafood, poultry or eggs may increase your risk of foodborne illness.

Additionally, please be advised that food prepared here may contain these ingredients: dairy, eggs, wheat, soy, fish, nuts & gluten.

# BENTO | SALADS | TEMPURA

## BENTO

LUNCH ONLY

**11:30 – 2:30 M-F**, served with miso soup upon request

**Chicken Teriyaki Bowl** 17  
bowl of steamed rice topped with assorted  
sautéed vegetables & teriyaki chicken

**Beef Teriyaki Bowl** 19  
bowl of steamed rice topped with assorted  
sautéed vegetables & thinly-sliced teriyaki beef

**Chicken Teriyaki** 18  
with steamed rice & tempura vegetables

**Poke Bowl** 22  
steamed rice, spring mix, avocado, cucumber,  
carrots, micro cilantro, red onion, and your choice  
of yellowfin, salmon, albacore, or tofu. Dressing  
choice of screamin' O or mustard ponzu.

**Shrimp Tempura Roll (4pc)** 17  
with pork or vegetable gyoza, tempura  
vegetables & steamed rice

**Nigiri** 20  
4pc nigiri, 4pc spicy tuna roll or California roll,  
cucumber salad, pork or vegetable gyoza &  
tempura vegetables

**Sashimi** 22  
6pc sashimi, 4pc spicy tuna roll or California roll,  
cucumber salad, pork or vegetable gyoza &  
tempura vegetables

## SALADS

**Seaweed:** radish, gobo & mixed vegetables 10

**Spicy Ahi Tuna:** ahi tuna marinated in 23  
sesame oil, sriracha & eel sauce

**Fried Chicken Salad:** fried chicken on a bed 18  
of lettuce, cucumber, melon balls, carrots,  
mushrooms, fried red onions, creamy honey dressing

**The Bill Salad:** spring mix, red onion, 25  
seaweed, cilantro, avocado, cucumber,  
seared yellowtail, big eye tuna, tossed in truffle  
mustard ponzu dressing

**House:** spring mix, Asian vinaigrette 5

## TEMPURA

**Soft Shell Crab** 14

**Shrimp (5pc)** 12

**Vegetable:** sweet potato, zucchini, onion, 11  
carrots & broccoli

**Shrimp & Vegetables** 21

## RICE

**Fried Rice:** jalapeño & vegetables 15  
chicken 16  
shrimp 17  
beef or bacon 19

**Chirashi:** assorted fish on a bed of shari 28

**Beef Teriyaki Bowl:** steamed rice, 20  
assorted vegetables & teriyaki sauce

**Chicken Teriyaki Bowl:** steamed rice, 18  
assorted vegetables & teriyaki sauce  
(spicy on request)

## DESSERT

**Tempura:** green tea or vanilla ice cream 16  
stuffed in pound cake, deep-fried in tempura

**Gourmet Mochi:** handmade mochi ice cream 12  
from Hawaii

**Tempura Cheese Cake:** green tea or 15  
strawberry cheese cake with vanilla ice cream

**Ice Cream:** green tea, Dewar's peppermint, 5  
Dewar's vanilla or Dewar's chocolate



# APPETIZERS & SPECIAL

<b>New York Steak Bites</b>	26
New York steak sauteed in house-made garlic butter & soy sauce	
substitute chicken	18
substitute shrimp	20
<b>Sunomono:</b> cucumber salad, red onion, radish & kani kama	7
<b>Crispy Rice with Spicy Tuna:</b> crispy rice with spicy tuna, spicy mayo & eel sauce, topped with jalapeño slices	18
<b>Gyoza:</b> (6pc) dumplings - pork or vegetable deep-fried, pan-fried or steamed	11
<b>Fish Chips:</b> panko battered white fish served with yum-yum sauce	11
<b>Kan Pai Prawns:</b> (6pc) breaded, deep-fried with honey sauce, melons, candied pecans	18
<b>Edamame:</b> salt (\$6), garlic or spicy garlic	8
<b>Grilled Scallops</b> (4pc)	16
<b>Scallop Dynamite:</b> scallops baked with shrimp, crab, onions, potatoes, rice, carrots & mushrooms	17
<b>Baked Mussels:</b> green mussels baked with masago and yum-yum sauce, topped with green onions & eel sauce	11
<b>Calamari:</b> calamari pan-fried & tossed with spicy garlic butter	15
<b>Jalapeño Poppers:</b> cream cheese, spicy fish, deep-fried, with spicy mayo & eel sauce	13
<b>Shrimp Poppers</b>	17
marinated black tiger shrimp stuffed with cream cheese, spicy crab & white fish, deep-fried, with spicy mayo & eel sauce	
<b>Hamachi Collar</b>	18
grilled yellowtail collar with garlic ponzu	
<b>Salmon Collar</b>	15
<b>Spicy Ahi Tacos:</b> spicy ahi on fried wonton taco shells, topped with coleslaw	21
<b>Yakisoba Noodles:</b> pan-fried noodles with cabbage, onions & carrots in a sweet & savory sauce	14
with chicken	17
with shrimp	20
with beef	22

## CARPACCIO

<b>Yellowtail:</b> uzuzukuri style with peppers, garlic ponzu, red onion, wine reduction & a touch of hot sauce	21
<b>New Zealand King Salmon:</b> uzuzukuri with balsamic reduction, garlic chips & micro cilantro	22
<b>Garlic Tuna:</b> big eye tuna, garlic ponzu, olive oil, cilantro & fried garlic chip	21

## SPECIAL DISHES

<b>Japanese Miso Beef sliders:</b> ground beef marinated in miso with tamago, shiso & beni shoga, served with seasoned fries & wasabi aioli	19
<b>Chicken Teriyaki Dinner</b>	19
served with steamed rice & tempura vegetables	
<b>Crispy Salmon:</b> salmon with panko crust, jalapeño vinaigrette & pan fried potatoes	21
<b>Screaming O:</b> seared ahi tuna on a bed of radish with garlic ponzu, Japanese mayo & chili oil	23
<b>Nabayaki Udon:</b> udon noodles in a tsuyu dashi broth with broccoli, mushrooms, fish cake & soft boiled egg, topped with micro shiso & tempura crunch	20
<b>Tonkatsu:</b> panko battered, deep-fried pork with tonkatsu sauce, steamed rice & potato salad	17
<b>Short Ribs:</b> marinated in soy sauce & garlic, served with potato salad	23

Miso Soup

Kizami Wasabi



3

4

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# SASHIMI ROLLS

## NIGIRI SASHIMI

nigiri 2pc / sashimi 5pc

Yellow Fin Tuna	8 / 20
Maguro (big eye tuna)	10 / 25
Hamachi (yellowtail)	9 / 22
Scottish Salmon	8 / 20
Escolar (ono, superwhite)	8 / 20
Fiji Albacore	7 / 18
Kurodai (black snapper)	9 / 22
Jeju Island Hereme (halibut)	10 / 25
Unagi (fresh water eel)	9 / 22
Hokkigai (surf clam)	6 / 12
Ikura (salmon roe)	9 / -
Ika (cuttlefish)	7 / 18
Tako (octopus)	8 / 20
Uni (sea urchin)	MP / -
Ebi (shrimp)	6 / 15
Hokkaido Scallop	9 / 22
Tobiko (flying fish roe)	7 / -
Masago (smelt egg)	6 / -
Sweet shrimp	13 / -
Blue Fin Tuna (Spain)	market price
King Salmon (New Zealand)	market price
Madai (Japanese snapper)	market price

## SASHIMI COMBOS

<b>Sampler:</b> (6pc) tuna, salmon, yellowtail	19
<b>Premium Sampler:</b> (6pc) chef's choice	28
<b>Hikari Combo</b> (15pc)	44
<b>Sakura Combo</b> (28pc)	75
<b>Sora Combo</b> (48pc)	115

## ROLLS MAKI

<b>California Roll:</b> avocado, cucumber, imitation crab inside	9
<b>Spicy Tuna:</b> cucumber inside	10
<b>Shrimp Tempura:</b> avocado, imitation crab inside	12
<b>Soft Shell Crab:</b> avocado, imitation crab, cucumber inside	12
<b>Fresh Water Eel:</b> imitation crab, cucumber inside	10
<b>Spicy Albacore:</b> cucumber inside	10
<b>Philadelphia Roll:</b> cream cheese, salmon, avocado	12
<b>Spicy Yellowtail:</b> cucumber inside	12
<b>Spicy Salmon:</b> cucumber inside	10
<b>Scallop Roll:</b> cucumber inside	11
<b>Tuna Roll</b>	10
<b>Avocado Roll</b>	7
<b>Vegetable Roll:</b> cucumber, avocado, radish, gobo & daikwan inside	10
<b>Cucumber Roll</b>	6

## HAPPY HOUR

*Monday - Friday, 2pm - 5pm (bar & dine in only)*

### ROLLS

California Roll (imitation crab only)	6
Spicy Tuna Roll	7
Shrimp Tempura Roll	9
Japanese Lasagna Roll	12
Amber Roll	12
Autumn Roll	12
Shiro Volcano Roll	12
Little Red Roll	12
Shinobi Roll	13
Godzilla Roll	13
Ebi Go Roll	13

### ½ OFF APPETIZERS

edamame, jalapeño poppers, veggie or shrimp tempura, fish chips, pork or veggie gyoza (fried only)

# SPECIAL ROLLS

<b>Amber</b>	16	<b>Hawaiian</b>	17
shrimp tempura, avocado, wrapped in spicy crab salad with crunch, spicy mayo & eel sauce		spicy tuna, escolar, tuna, red onion & garlic ponzu	
<b>Autumn</b>	17	<b>Baked Roll</b>	17
shrimp tempura, avocado, wrapped in spicy tuna, crunch, spicy mayo & eel sauce		imitation crab, avocado, cream cheese, salmon or white fish	
<b>Shiro Volcano</b>	16	<b>Negi Toro</b>	14
shrimp tempura, avocado, wrapped in soy paper with spicy tuna on top, yum-yum & eel sauce		blue fin tuna belly, green onion, gobo, shiso	
<b>Godzilla</b>	18	<b>Negi Hama</b>	11
wrapped in soy, cucumber, cream cheese, shrimp tempura, salmon, crab, spicy mayo, eel sauce		Japanese yellowtail, green onions, sesame oil	
<b>Popcorn Lagostine</b>	21	<b>Katsura Cucumber Maki</b>	17
deep-fried lagostine on top of spicy tuna, spicy mayo & eel sauce		thinly cut sheets of English cucumber stuffed with spicy tuna, yellowtail, salmon, avocado & radish	
<b>Baked Lagostine</b>	21	<b>Double Salmon</b>	17
spicy tuna and cucumber topped with baked lagostine, yum-yum & eel sauces		spicy salmon, mango, salmon on top	
<b>Japanese Lasagna:</b> crab, cream cheese, avocado, baked, topped with tempura crunch & eel sauce	15	<b>Double Hamachi</b>	17
<b>Shinobi</b>	17	spicy yellowtail, shiso, gobo, ginger, fresh yellowtail & ponzu on top	
spicy tuna, cream cheese, spicy crab, avocado, panko fried (no rice), spicy mayo & eel sauce		<b>Skyline</b>	18
<b>Little Red</b>	16	shrimp tempura & avocado inside, mixed kari kama with screamin' O sauce on top of seared ahi tuna	
spicy tuna roll wrapped with avocado, yumyum mayo sauce, tabasco & sriracha		<b>Cali Temp</b>	14
<b>Ebi Go</b>	17	imitation crab, avocado, cream cheese, deep-fried with eel sauce	
shrimp tempura, pickled jalapeño, gobo, cilantro, avocado & tuna on top with jalapeño vinaigrette & eel sauce		<b>Tiger</b>	16
<b>Zesty King Salmon</b>	18	shrimp tempura, avocado, imitation crab, salmon on top with eel sauce	
imitation crab, shiso & gobo, topped with king salmon, thinly sliced lemon with zest & yuzu ponzu		<b>Yume</b>	18
<b>Tuna Special Maki</b>	19	avocado, spicy crab & daikwan inside, topped with albacore, red onions, micro cilantro, eel sauce & ponzu	
spicy soft shell crab with pickled radish, avocado, topped with fresh tuna, garlic chips, sesame oil, eel sauce & garlic ponzu. <i>Substitute blue fin tuna for an extra \$4.</i>		<b>Dream Weaver</b>	16
<b>Surf &amp; Turf</b>	22	spicy tuna, cream cheese & daikwan inside, topped with seared salmon, soy mustard dressing, eel sauce & micro cilantro	
deep-fried lagostine, avocado, seared beef, red wine reduction, garlic chips, micro cilantro & eel sauce		<b>Katana</b>	17
<b>Rainbow</b>	19	spicy crab, cucumber, avocado, topped with unagi, ebi, eel sauce & crunch	
imitation crab, avocado, cucumber, topped with 5 assorted fish		<b>"G" Love</b>	17
		shrimp tempura, imitation crab, avocado, topped with tuna, jalapeno & garlic chili oil	

# WINE LIST



## CHARDONNAY

glass/bottle

### House Selection 8.5/30

our house wines change often,  
ask your server for details

### River Quinn 12.5/44

perfumed citrus notes on the nose,  
followed by lemon & pear flavors with  
hints of ginger & graham cracker

### Sonoma Cutrer 15.5/55

aromas of golden delicious apple,  
pear & white peach, with toasted nuts,  
oak spice & a hint of vanilla

### Rombauer -/62

ripe, sweet-tasting flavors of pear,  
fig & tangerine are intense & focused  
with underlying grapefruit & lime

## SAUVIGNON BLANC

### Bianchi 10/35

nice, crisp wine, not overly  
sweet or fruity

### Rutherford Ranch 13/45

tropical flavors of grapefruit, kiwi,  
and meyer lemon with aromas of  
mango, fig, and fresh honeydew

## OTHER WHITES

glass/bottle

### Villa Pozzi Moscato 8/27

aromas of fresh figs, apricot, and orange  
blossoms

### 14 Hands Pinot Grigio 9.5/32

crisp & refreshing aromas of  
green apple & fresh lemon with  
flavors of pear & honeysuckle

### Kung Fu Girl Riesling 9/30

gorgeously pure, fresh bouquet of  
lychee nut, mint, citrus & some minerality,  
only a touch of sweetness with  
lip-smacking acidity

### Fleurs de Prairie Rosé 10/36

delicate flavors of red fruit & lemon with  
a subtle note of tropical fruit on the finish

### Plum Wine 7/22

sweet plum aroma with plum,  
blackberry & passion fruit flavors

### Veuve du Vernay 12

split only

### Veuve Clicquot -/95

aromas of yellow & white fruits,  
toasty vanilla, with tiny bubbles  
for a perfectly balanced finish

## DAILY SPECIALS

*Starting at 5pm, entire restaurant, dine-in only*

### MONDAY

buy 2 rolls, get one free (cannot be  
combined with happy hour prices)

### TUESDAY

1/2 off all wines by the glass (cannot be  
combined with happy hour prices)

### WEDNESDAY

\$4 sake bombs



# WINE LIST

## CABERNET

glass/bottle

### House Selection 8.5/30

our house wines change often,  
ask your server for details

### Grey Wolf Cabernet 13/46

aromas of black currants,  
boysenberries, & blueberries, granite  
minerality & medium-firm tannins create  
a lingering finish

### Justin 15.5/55

medium body with a complex mix of  
red & black fruit of cherries & currants,  
with cinnamon, a little cocoa &  
a long finish

### Austin Hope -/70

aromas of black currant & black cherries,  
with juicy flavors of blackberry & cherry  
fruit, clove & vanilla bean

### Caymus -/140

rich plum, wild berry, spice, & savory  
herb notes that are complex, full-bodied  
& expansive on the palate

## PINOT NOIR

### Loring Wine Company 9.5/42

bright aromas of black cherry & raspberry  
followed with rich flavors of plum, cherry  
& raspberry with a touch of toasty oak

### Belle Glos -/58

blackberry, black cherry & cinnamon  
aromas with flavors of raspberry,  
strawberry jam, & a hint of toffee

## OTHER REDS

glass/bottle

### Grey Wolf Zinfandel 13/46

flavors of raspberries, strawberry  
compote, & baking spices with a touch  
of dusty minerality on the finish.  
Bright acidity & medium tannins make  
this wine enjoyable

### Madorom Camouflage -/59

blackberry, vanilla, & nutmeg with  
dense dark fruits start the sensation  
& moves to the toasted nuts & hints  
of black pepper

### Grey Wolf GSM 13/46

grenache, syrah, mourvedre blend  
with aromas of pomegranates,  
raspberries, blueberries, blackberries  
& plums

## HAPPY HOUR

**Monday - Friday, 2pm - 5pm**  
**(bar & dine-in only)**

### ROLLS

California Roll (imitation crab only)	6
Spicy Tuna Roll	7
Shrimp Tempura Roll	9
Japanese Lasagna Roll	12
Amber Roll	12
Autumn Roll	12
Shiro Volcano Roll	12
Little Red Roll	12
Shinobi Roll	13
Godzilla Roll	13
Ebi Go Roll	13

### ½ OFF APPETIZERS

edamame, jalapeño poppers, veggie or  
shrimp tempura, fish chips, pork or veggie  
gyoza (fried only)



# DRINK LIST

## COCKTAILS

### Krobar Limeade 12

Americana Lime vodka, fresh lime juice, Sierra Mist, grenadine

### Cucumber Sake Mojito 13

vodka, sake, simple syrup, soda water, mojito mix, muddled lime, cucumber, mint leaves

### Blueberry Lemon Drop 14

Pinnacle blueberry vodka, simple syrup, sweet & sour mix, fresh squeezed lemon

### Prickly Pear 13

Absolut pear vodka, melon liqueur, Malibu coconut rum, sweet & sour, pineapple juice

### Mandarin Cosmo 13

Absolut mandarin vodka, cranberry juice, triple sec, lime juice

### Texas Mule 13

Tito's handmade vodka, ginger beer, squeeze of lime

### Ginger Bay 11

Blue Chair Bay coconut rum, fresh blueberries, lime juice, simple syrup, ginger beer

### Hendricks Smash 13

Hendricks gin, fresh lemon juice, simple syrup, fresh mint leaves

### Cucumber Watermelon Martini 13

Effen cucumber vodka, DeKuper pucker watermelon schnapps, lemonade, fresh cucumber slice

### Peach Old Fashion 13

Bulliet Bourbon, DeKuyper peachtree schnapps, bitters, garnished with orange slice & cherry

### Transfusion 11

Tito's vodka, ginger ale, grape juice

### Captain's Kiss 11

Captain Morgan spiced rum, cranberry juice, collins mix

### Espresso Martini 15

Tito's vodka, Mr Black coffee liqueur, fresh-brewed espresso & simple syrup

## SAKE

### House Sake

hot	sm 10	lg 12
cold		14

### Junmai

Rice is milled down at least to 70% of its original size to remove impurities. Flavors are more round & robust. Great for pairing with heartier dishes.

### TyKu White

720 ml	38
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Nara, Japan. Fresh & slightly sweet with subtle pear notes, leaving softness on the palate. TyKu white pairs well with a wide variety of foods.

### Ginjo

Rice is milled down to at least 60% of its originals to remove impurities. Ginjo sakes are more aromatic & complex.

### "G" Junmai Ginjo Genshu

300ml	25
720ml	38

Forest Grove, OR. Undiluted, big bold & hearty with fruity aromas & a dense, creamy body.

### "Pure Dawn" Shimizu No Mai

300ml	30
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Hints of orange peel & light floral notes with an underlying minerality.

### TyKu Black Junmai Ginjo

720ml	50
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Nara, Japan. Rich texture exhibiting hint of natural sweetness with peach & vanilla on the nose.

### Kubota Senju

720ml	71
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Nigata, Japan. Senju is ginjo grade honjozo sake. As with many sakes, Senju is fortified with natural alcohol to achieve the perfect clean & crisp flavor. The bright aroma is especially comforting.

# DRINK LIST

## SAKE

### Daiginjo

Rice is milled down at least to 50% of its original size to remove impurities. Daiginjo is the pinnacle of sake perfection. Enjoy on its own or with light food.

### Mu Junmai Daiginjo

300ml	32
720ml	60

Hyogo, Japan. From your first sip, you'll be satisfied by the brilliantly aromatic & complex flavor of this Junmai Daiginjo. The aroma from this sake is not cloying, but leaves a smooth, light & refreshing taste. This sake is best served as an aperitif. Before eating, drink it & it will wash cleanly over your palate.

### Kubota Manju

1.8 liter	325
720ml	169

Nigata, Japan. Manju has a refined aroma & an elegant flavor. The brewers of Kubota manju devote all their skill & passion to the creation of this masterpiece.

### Kubota Hekiju

720ml	109
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Nigata, Japan. Hekiju is brewed with a lower level of sugar than most sakes, which suppressed the amino acids, yielding a robust & vivid flavor that is clean, dry & perfectly balanced. This sake has amazing silkiness & a floral aroma.

## NIGORI & SPARKLING SAKE

### Kurosawa Nigori Sake

300ml	20
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A light & fruity nose & creamy "unami" flavor make it to compliment spicy foods or as a dessert.

### Moonstone Asian Pear Sake

	22
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Fragrance of ripe, yellow pears with notes of melon & apple for a perfectly balanced craft sake.

## BEER

### BOTTLED

Asahi\*  
Sapporo\*  
Kirin\*  
Coors Light  
Michelob Ultra  
Stella  
Lagunitas IPA  
Modelo  
Ace Pineapple Cider

\*Tall Bottles

### DRAFT

Coors Light  
Sapporo  
Mind Haze IPA  
Michelob Ultra  
805  
Cali Squeeze Blood Orange Wheat

*Beer selections are subject to change.  
Ask your server about our rotating  
draft selections.*

