



SUSHI | TEPPAN | LOUNGE BAR



LUNCH

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

Vegetables	18
Vegetables & Tofu	23
Chicken (5oz)	24
New York Steak (5oz)	28
Filet Mignon (5oz)	Market Price (MP)
Shrimp (8pc)	25
Scallops (5oz)	27

DINNER

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

Vegetables	24
Vegetables & Tofu	28
Chicken (7oz)	30
New York Steak (7oz)	37
Filet Mignon (7oz)	MP
Salmon (7oz)	38
Shrimp (12pc)	35
Calamari Steak (7oz)	36
Scallops (7oz)	36
Lobster (approx. 7oz)	MP

MAKE IT A COMBO...

Chicken (5oz) & Shrimp (8pc)	40
New York Steak (5oz) & Shrimp (8pc)	47
Filet Mignon (5oz) & Shrimp (8pc)	MP
New York Steak (5oz) & Lobster (approx. 7oz)	MP
Filet Mignon (5oz) & Lobster (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 & YOUNGER

Includes miso soup, fried or steamed rice

New York Steak	20
Chicken	16
Shrimp	17

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

New York Steak Bites	27
New York steak sauteed in house-made garlic butter & soy sauce	
substitute chicken	20
substitute shrimp	22
Sunomono: cucumber salad, red onion, radish & kani kama	7
Crispy Rice with Spicy Tuna: crispy rice with spicy tuna, spicy mayo & eel sauce, topped with jalapeño slices	19
Gyoza: (6pc) dumplings - pork or vegetable deep-fried or pan-fried	11
Fish Chips: panko battered white fish served with yum-yum sauce	13
Kan Pai Prawns: (6pc) breaded, deep-fried with honey sauce, melons, candied pecans	19
Edamame: salt (\$6), garlic or spicy garlic	9
Grilled Scallops (4pc)	16
Scallop Dynamite: scallops baked with shrimp, crab, onions, potatoes, rice, carrots & mushrooms	18
Baked Mussels: green mussels baked with masago and yum-yum sauce, topped with green onions & eel sauce	13
Calamari: calamari pan-fried & tossed with spicy garlic butter	17
Jalapeño Poppers: cream cheese, spicy fish, deep-fried, with spicy mayo & eel sauce	14
Shrimp Poppers	18
marinated black tiger shrimp stuffed with cream cheese, spicy crab & white fish, deep-fried, with spicy mayo & eel sauce	
Hamachi Collar	20
grilled yellowtail collar with garlic ponzu	
Salmon Collar	17
Spicy Ahi Tacos: spicy ahi on fried wonton taco shells, topped with coleslaw	23
Yakisoba Noodles: pan-fried noodles with cabbage, onions & carrots in a sweet & savory sauce	16
with chicken	19
with shrimp	22
with beef	24

CARPACCIO

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

SPECIAL DISHES

Japanese Miso Beef sliders: ground beef marinated in miso with tamago, shiso & beni shoga, served with seasoned fries & wasabi aioli	20
Chicken Teriyaki Dinner	20
served with steamed rice & tempura vegetables	
Crispy Salmon: salmon with panko crust, jalapeño vinaigrette & pan fried potatoes	23
Screaming O: seared ahi tuna on a bed of radish with garlic ponzu, Japanese mayo & chili oil	24
Nabayaki Udon: udon noodles in a tsuyu dashi broth with broccoli, mushrooms, fish cake & soft boiled egg, topped with micro shiso & tempura crunch	22
Tonkatsu: panko battered, deep-fried pork with tonkatsu sauce, steamed rice & potato salad	18
Short Ribs: marinated in soy sauce & garlic, served with potato salad	24

Miso Soup

3

Kizami Wasabi

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

Sampler: (6pc) tuna, salmon, yellowtail	24
Premium Sampler: (6pc) chef's choice	31
Hikari Combo (15pc)	55
Sakura Combo (28pc)	87
Sora Combo (48pc)	130

ROLLS MAKI

California Roll: avocado, cucumber, imitation crab inside	10
Spicy Tuna: cucumber inside	11
Shrimp Tempura: avocado, imitation crab inside	13
Soft Shell Crab: avocado, imitation crab, cucumber inside	13
Fresh Water Eel: imitation crab, cucumber inside	11
Spicy Albacore: cucumber inside	11
Philadelphia Roll: cream cheese, salmon, avocado	13
Spicy Yellowtail: cucumber inside	13
Spicy Salmon: cucumber inside	11
Scallop Roll: cucumber inside	12
Tuna Roll	11
Avocado Roll	8
Vegetable Roll: cucumber, avocado, radish, gobo & daikwan inside	11
Cucumber Roll	7

HAPPY HOUR

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

ROLLS

California Roll (imitation crab only)	7
Spicy Tuna Roll	8
Shrimp Tempura Roll	10
Japanese Lasagna Roll	13
Amber Roll	13
Autumn Roll	13
Shiro Volcano Roll	13
Little Red Roll	13
Shinobi Roll	14
Godzilla Roll	14
Ebi Go Roll	14

½ OFF APPETIZERS

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

SPECIAL ROLLS

Amber	17	Hawaiian	18
shrimp tempura, avocado, wrapped in spicy crab salad with crunch, spicy mayo & eel sauce		spicy tuna, escolar, tuna, red onion & garlic ponzu	
Autumn	18	Baked Roll	18
shrimp tempura, avocado, wrapped in spicy tuna, crunch, spicy mayo & eel sauce		imitation crab, avocado, cream cheese, salmon or white fish	
Shiro Volcano	17	Negi Toro	15
shrimp tempura, avocado, wrapped in soy paper with spicy tuna on top, yum-yum & eel sauce		blue fin tuna belly, green onion, gobo, shiso	
Godzilla	19	Negi Hama	12
wrapped in soy, cucumber, cream cheese, shrimp tempura, salmon, crab, spicy mayo, eel sauce		Japanese yellowtail, green onions, sesame oil	
Popcorn Lagostine	22	Katsura Cucumber Maki	18
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	
Baked Lagostine	22	Double Salmon	18
spicy tuna and cucumber topped with baked lagostine, yum-yum & eel sauces		spicy salmon, mango, salmon on top	
Japanese Lasagna: crab, cream cheese, avocado, baked, topped with tempura crunch & eel sauce	16	Double Hamachi	18
Shinobi	18	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		Skyline	19
Little Red	17	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		Cali Temp	15
Ebi Go	18	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		Tiger	17
Zesty King Salmon	19	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		Yume	19
Tuna Special Maki	20	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>		Dream Weaver	18
Surf & Turf	23	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		Katana	18
Rainbow	20	spicy crab, cucumber, avocado, topped with unagi, ebi, eel sauce & crunch	
imitation crab, avocado, cucumber, topped with 5 assorted fish		"G" Love	18
		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

Austin Paso Robles 12/42

bright tropical notes on the nose,
harmoniously balanced with the brisk
acidity and lemon zest notes of the
cool-climate fruit, layered tropical &
honeydew flavors, all finishing with a
crisp flourish

Mer Soleil Reserve by Caymus 14/50

hints of citrus on the nose, with brown
spice and honeysuckle, round & creamy,
featuring notes of lemon squares &
baked croissant

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

Conundrum 11/40

bright citrus and wildflowers on the nose,
bright acidity on the palate and a crisp,
fresh Honeycrisp apple 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

Daou Reserve -/75

fruit-forward aromas of blackberry,
raspberry and plum with traces of
licorice, thyme, vanilla and cherry.
The palate is beautifully balanced,
showing layers of black fruit &
chocolate-covered blueberry with
underlying herbal, cedar &
mineral complexity.

Caymus -/140

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

PINOT NOIR

Cooper Jaxon 9.5/42

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

Kessler Haak by Loring -/65

aromas of baked raspberry, mace,
cinnamon, sumac, & red flowers.
The palate is tart with pomegranate &
raspberry, warmed by brown spices.

OTHER REDS

glass/bottle

Conundrum 12/42

scents of ripe dark fruit with subtle notes
of brown spice, featuring flavors of plum
& blackberry scone

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 Grenache 13/46

bright aromatics of wild strawberry
& pomegranate on the nose, flavors of
wild blueberry compote with a compelling
finish of graham craker pie crust
& blue flowers

HAPPY HOUR

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(bar & dine-in only)

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Little Red Roll	13
Shinobi Roll	14
Godzilla Roll	14
Ebi Go Roll	14

½ OFF APPETIZERS

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

DRINK LIST

COCKTAILS

Krobar Limeade 13

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

Cucumber Sake Mojito 14

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

Blueberry Lemon Drop 15

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

Prickly Pear 14

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

Texas Mule 14

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

Ginger Bay 12

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

Hendricks Smash 14

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

Cucumber Watermelon Martini 14

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

Peach Old Fashion 14

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

Transfusion 12

Tito's vodka, ginger ale, grape juice

Espresso Martini 16

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

SAKE

House Sake

hot	sm 11	lg 13
cold		15

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	28
720ml	42

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

"Pure Dawn" Shimizu No Mai

300ml	33
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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	78
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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 35
720ml 66

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 119

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 22
A light & fruity nose & creamy "unami" flavor make it to compliment spicy foods or as a dessert.

Moonstone Asian Pear Sake 24

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

BEER & SELTZER

BOTTLED BEER

Asahi*
Sapporo*
Kirin*
Coors Light
Michelob Ultra
Stella
Lagunitas IPA
Modelo
Miller Lite

*Tall Bottles

DRAFT BEER

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

COCKTAILS & SELTZERS (CAN)

Long Drink
Nutra
Horton Rum



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