

Appetizer

Shrimp & Vegetable Tempura

Lightly Deep Fried 3 pc Shrimp & 4 pc Veggie. 9.50

Shrimp Tempura

Lightly Deep Fried 5pc Shrimp. 7.50

Vegetable Tempura

Lightly Deep Fried 6 pc Veggie Tempura. 7.50

Kaki Tempura

Deep Fried Breaded Washington State Oysters. 10.95

Agedashi Tofu

Deep Fried Tofu Served in Hot Broth (soup stock) and Topped with Finely Chopped Green Onion, Shredded Dried Bonito and Dried Seaweed. 7.95

Deep Fried Spicy Calamari

Lightly Deep Fried Spicy Calamari with Spicy Mayo Sauce. 9.95

Spicy Baked Mussel

6 pc Green Mussels with Scallion, Fish Roe and Japanese Sweet & Spicy Sauce 8.50

Spicy Chicken Karaage

Golden Deep Fried Chicken Nuggets with Japanese Spicy Sauce. 8.95

Chicken & Pork or Veggie Gyoza

5 pc Steamed Pot Stickers with Steamed Cabbage. 7.50

Deep Fried Beef Gyoza

6 pc Deep Fried Beef Pot Stickers. 7.50

Tako Yaki

Dumpling Balls Filled with Diced Tako, Chopped Green Onion, Topped with Bonito (Dried skip jack tuna) Flakes ,Unagi Sauce and Spicy Mayo. 7.50

Tuna(or Salmon) Poki

Diced Fresh Tuna Tossed with Green Onion, Fish Roe, Soy Sauce, Sesame Oil Served with Spring Mix and Seaweed Salad. 11.95

Chili Ponzu Yellowtail

Thinly Sliced Yellowtail Served with Jalapeno and Spicy Ponzu Sauce. 10.95

Mr. Jalapeno

Deep Fried Jalapeno with Cream Cheese and Spicy Tuna Served with Eel Sauce and Spicy Mayo. 8.95

Fresh Organic Tofu

Fresh Organic Tofu Served with Japanese Mustard Sauce, Green Onion and Seaweed Flakes. 7.50

Croquette

Fried Breaded Mashed Potato. 6.50

Salad

Seaweed Salad

Marinated Seaweed with Pickled Cucumber. 5.95

Shrimp and Avocado Salad

Sushi Shrimp and Avocado on Top of Spring Mix Salad Served with Ginger Dressing. 10.95

Seared Albacore Salad

Lightly Seared Albacore, Radish, Radish Sprout, Pickled Carrot on Top of Spring Mix Served with Sesame Dressing. 14.95

Salmon Skin Salad

Broiled Salmon Skin, Cucumber, Radish Sprout and Pickled Carrot on Top of Spring Mix Served with Ponzu Sauce. 11.95

Sashimi Salad

Assorted Raw Fish, Radish, Radish Sprout and Pickled Carrot on Top of Spring Mix Served with Ponzu Sauce. 14.95

Organic Tofu Salad

Organic Fresh Tofu on Top of Spring Mix Served with Sesame Dressing. 11.95

Dinner Noodle

Udon

Thick Japanese Noodle Served Hot in Mildly Flavored Broth. 10.5

Tempura Udon

Served with Shrimp & Vegetable Tempura. 13.5

Grilled Chicken Breast (or Beef) Udon

Served with Your Choice of Chicken or Thinly Sliced Marinated Beef. 13.5

Seafood Udon

Mussel, Calamari, Shrimp, Crab Stick and Vegetables. 13.5

Dinner Bi Bim Bowl

A bowl of steamed rice and organic spring mix topped with various vegetables (steamed bean sprouts, carrots, spinach, radish, zucchini and fresh cucumber) and served with a house-made spicy sauce and miso soup on the side.

All Vegetables 12

Tofu 14

Beef or Chicken 14

Seaweed Salad 14

Dinner Entrée

All Natural Chicken Breast Teriyaki

All Natural Tender Chicken Breast Served Glazed with Spicy House Teriyaki Sauce . 14.95

Beef Sukiyaki

Thinly Sliced Beef Marinated in Soy Sauce then Stir Fried with Tofu, Green Onion and Fresh Vegetables. 15.95

Salmon Teriyaki

Grilled Salmon Teriyaki with Rosemary, Garlic, Onion and Black Pepper Seasoning. 15.95

Tofu with Green Beans

Fried or Steamed Tofu is Sautéed with House-Made Spicy Teriyaki Sauce and Mushroom. 13.95

Ton Katsu

Lightly Breaded Pork Loin Cutlet Fried until Crispy and Golden Brown. 15.95

Chicken Katsu

Lightly Breaded All Natural Chicken Breast Fried until Crispy and Golden Brown. 15.95

Sashimi Dinner Box

Sashimi Sampler, Sushi Sampler, Shrimp & Vegetable Tempura and Seaweed Salad into ONE Box. 29.95

Dinner Bowl

Spicy Sashimi with Rice and Salad

Sashimi Tuna, Salmon, Red Snapper Tossed with Smelt Eggs, Green Onion, Korean Spicy Pepper Paste Sauce and Sesame Oil Served with Spring Mix, Radish, Radish Sprout, Pickled Carrot and Sushi Rice. 19.95

Una Don

Broiled Freshwater Eel, Avocado and Seaweed Salad Served on Top of Sushi Rice. 22.95

Chirashi

Assorted Raw Fish, Radish, Spring Mix and Seaweed Salad Served on Top of Sushi Rice. 23.95

Side

Miso	1.50	Steamed Rice	1.50
Sushi Rice	2.00	Salad	3.00
Edamame (Steamed Soy Bean)	3.50		

Sushi & Sashimi

	SUSHI/SASHIMI		SUSHI/SASHIMI
Tuna	5.95 11.80	Scallop	6.95 13.80
Salmon	4.95 9.80	Smelt egg	3.95
Yellowtail	5.95 11.80	Flying fish egg	4.95
Albacore	5.50 10.80	Salmon egg	4.95
Smoked salmon	5.95 11.80	Sweet shrimp	7.95 15.80
Sockeye salmon	5.95 11.80	Bean curd	3.95
Shrimp	3.95 7.80	Mackerel	4.95 9.80
Crab stick(im.)	3.95 7.80	Surf Clam	4.95 9.80
Octopus	5.50 10.80	Egg	3.95 7.80
Squid	4.95 9.80	Freshwater eel	6.95 13.80

Sushi Roll

Tuna roll	5.95	California roll	5.95
Spicy tuna roll	5.95	Spicy Scallop roll	5.95
Salmon roll	5.50	Eel roll	7.95
Spicy Salmon Roll	5.95	Asparagus Roll	4.95
Yellowtail Roll	6.50	Cucumber Roll	4.95
Shrimp Roll	5.95	Avocado Roll	4.95
Salmon Skin Roll	5.50	Vegetable Roll	5.95
Crab Roll	4.95	Philadelphia Roll	5.95
Albacore roll	5.95		

Nigiri Sushi Sampler	4 different kinds of fish and tuna roll - 13.50
Nigiri Sushi Omakase	8 different kinds of fish and CA roll - 21.95
Sashimi Sampler	Chef's choice of 10 pieces sashimi - 19.50
Sashimi Omakase	Chef's choice of 20 pieces sashimi - 39.95

Specialty Roll

DRAGON	12.95
broiled fresh water eel on California roll	
CATERPILLAR	12.95
eel, cucumber and sliced avocado on top	
ULTIMATE DRAGON	14.95
shrimp tempura, spicy tuna and cucumber ; eel and dried fish flake on top	
BLACK DRAGON	14.95
shrimp temp, avocado, cucumber and eel, tuna, tobikko on top	
BAKED SALMON	11.95
cream cheese, crab stick, avocado and baked salmon on top	
CRUNCHY DYNAMITE	14.95
shrimp, asparagus and avocado roll with baked snow crab meat, fish roe and crunchy tempura flakes	
LOBSTER	15.95
crab stick, asparagus, avocado and baked langostino meat on top	
ISLAND	12.95
spicy octopus, masago, jalapeno, cucumber and shrimp	
KING CRAB	11.95
king crab, cucumber, avocado, asparagus and soy paper	
VEGGIE LOVERS (No Rice)	11.95
avocado, asparagus, carrot, beet and seaweed salad; rolled in cucumber peel	
INNOCENT (No Rice)	13.95
kanpai roll rolled in cucumber peel w/ ponzu sauce	

Lunch Bento Box

Served with 2 pcs of California roll, steamed rice, stir fried veggie, edamame(Soy Bean), veggie tempura and Miso soup

Chicken Katsu Bento

Golden deep-fried chicken breast (breaded) cutlet drizzled with savory sauce over steamed vegetables. \$10.5

Don Katsu Bento

Golden deep-fried pork (breaded) cutlet served with savory sauce over steamed vegetables. \$ 10.5

Sashimi Bento

Served with mouth-watering fresh Tuna, flavorful Salmon, and delicious Albacore. \$13.5

Beef Sukiyaki Bento

Thinly sliced plate steak with tofu & onion; sautéed in a thick authentic Japanese teriyaki sauce served over steamed vegetables. \$10.5

Spicy Chicken Breast Teriyaki Bento

Lean chicken breast is sautéed in a spicy authentic Japanese teriyaki sauce served over steamed vegetables. \$ 10.5

Spicy Tofu (Fried or fresh) Teriyaki Bento

Nutritious and healthy tofu is sautéed in a spicy teriyaki sauce served over steamed vegetables. \$10.5

Salmon Teriyaki Bento

Flavorful-Sashimi grade Salmon is grilled with rosemary garlic, onion and black pepper rub, accentuated with a touch of lemon peel. \$13

Tempura Bento

4 pc Crunchy hand-battered Shrimp Tempura \$11

8 pc Crispy hand-battered Vegetables \$10

Combo: 3pc crunchy Shrimp and 4pc crispy vegetables \$11

Lunch Bi Bim Bowl

A bowl of steamed rice and organic spring mix topped with various vegetables

(steamed bean sprouts, carrots, spinach, radish, zucchini and fresh cucumber) and served with a house-made spicy sauce and miso soup on the side.

All vegetables 8

Steamed Tofu 10

Beef or Chicken 10

Seaweed 10

Lunch Sushi Special

(Served with Miso soup)

*1) 6 pc Sushi with California Roll: \$15

*2) 4 pc Sushi with California Roll \$12

Lunch Roll Special

(Served with miso soup)

Any 2 rolls for \$11 3 rolls for \$14

California Roll(crab, avocado&cucumber)

Avocado Roll

Cucumber Roll

Spicy Salmon Roll(with avocado)

Salmon Roll(with avocado)

Tuna Roll(tuna Only)

Spicy Tuna Roll(with cucumber)

Shrimp Roll(with cucumber & avocado)

Vegetable Roll(asparagus,avocado,cucumber & carrot)

Yellowtail Roll(with avocado)

Philadelphia Roll(Salmon, avocado & cream cheese)

Salmon Skin Roll (broiled salmon skin, pickled carrot, cucumber & radish sprout)

Shrimp Tempura Roll (shrimp tempura, avocado, fish roe & cucumber)

Lunch Noodle Special

We make our own soup stock with kelp, bonito (shredded-dried Skipjack Tuna), soy-sauce & Japanese cooking wine.

Kake Udon(Plain Udon) - Japanese style thick noodle in hot broth 9.50

Shrimp & Vegetable Tempura Udon 10.50

Grilled Chicken Breast Udon 10.50

Beef Sukiyaki Udon 10.50

Shrimp & Vegetable Tempura Udon with a California roll 13.95



900 8th Ave., Seattle, WA 98104

206.588.2769

www.sushikanpai.com

Specialty Roll

KANPAI	13.95
tuna, salmon, yellowtail, avocado, cucumber and radish sprout	
RAINBOW	13.95
california roll with 5 different kinds of fish	
WASABI HAMACHI	10.95
spicy yellowtail, green onion, cucumber, asparagus and wasabi tobikko	
RED & RED	13.95
Fresh tuna on top of spicy tuna roll	
SEA HAWKS	11.95
seaweed salad and tobikko on top of spicy tuna roll	
SPICY CRUNCHY	12.95
snow crab meat, cucumber and crab meat; spicy tuna, crunchy tempura flakes	
BAJA	13.95
spicy tuna, cilantro, jalapeno and yellowtail	
SMOKEY	11.95
avocado, mango, cream cheese, tobikko and smoked salmon	
SALMON SCALLOP	12.95
spicy scallop, avocado and salmon	
SUNKISSED ROLL	12.95
spicy salmon, avocado and salmon	
ULTIMATE ALBACORE	13.95
spicy tuna, cucumber, seared albacore and mango	
KANPAI	13.95
Tuna, salmon, yellowtail, avocado, cucumber and radish sprout	
SUNSET	11.95
cream cheese and avocado, salmon and mango	
ALASKA	13.95
shrimp tempura, crab meat and pickled carrot; snow crab and salmon on top	
M STREET	13.95
spicy tuna, jalapeno, smelt egg and spicy scallop on top	
CRUNCHY ROLL	9.95
shrimp tempura, avocado, cucumber and crab stick	
RED DRAGON	14.95
fresh tuna on top of crunch roll	
HOT & COLD	12.95
lightly battered spicy salmon tempura roll ; fresh albacore tuna on top served with soy vinaigrette (ponzu) sauce	
PARADISE	12.95
coconut shrimp, cream cheese, salmon and avocado	
MANGO SALMON	13.95
crunch roll with mango and salmon	
SPICY TUNA TEMP	9.95
lightly battered tempura spicy tuna roll	
VEGAS	14.95
spicy tuna and deep fried eel on top of california roll	
HOT NIGHT	12.95
crunch roll with spicy tuna and jalapeno	
CRISPY ALASKA	9.95
lightly battered tempura philly roll	
8th Ave	12.95
tuna, salmon, crab stick, avocado and asparagus ; deep fried roll	
HEART ATTACK	11.95
spicy tuna, cream cheese, jalapeno, avocado ; deep fried roll	
GOLDEN CALI	9.95
lightly battered tempura california roll	
SPIDER	11.95
fried softshell crab, smelt egg, avocado and cucumber	
GARLIC ALBACORE	14.95
crunchy roll, albacore and garlic butter sauce on top	
POPCORN LOBSTER	14.95
california roll with lightly fried langostino	

HAPPY HOUR : MON ~ FRI : 4PM to 7PM

SAT ~ SUN : 4PM(OPEN) to 9PM(CLOSED)

CONSUMER ADVISORY

Consuming raw or undercooked meats, poultry, seafood, shell fish or eggs may increase your risk of food-borne illness