

乾杯
KAMPAI
Japanese Steakhouse®





DRINKS

● **MOCKTAILS**

Hawaiian Mist	4.50
Pineapple, N/A Blue Curaçao	
Melting Snow	4.50
Pineapple, Coconut	
Paper Tiger	4.50
Pineapple, Cherry, Grenadine, Orange	
Shirley Temple	3.50
Sprite, Grenadine	

● **SOFT DRINKS** (no refills)

Soda	2.50
Coke, Diet Coke, Ginger Ale, Sprite, Tonic, Root Beer, Pink Lemonade, Raspberry Tea	
Ramune	5.00
(Japanese Marble Soda) Original or Strawberry	
Juice	3.50
Apple, Cranberry, Grapefruit, Orange, Pineapple, Green Tea	

● **COLLECTOR'S MUG** 12.00

Enjoy any drink in a mug to take home. Panda, Lucky Cat, Sumo and more. Ask to see our selection.

● **WHITE WINE** glass/bottle

Pinot Grigio Voga	9/30
Sauvignon Blanc Matua	9/30
Chardonnay Kendall Jackson	9/36
Chardonnay House	7/X
Riesling Château St Michelle	9/30
Moscato Primo Amore	9/30

● **BLUSH WINE** glass/bottle

White Zinfandel House	7/X
Plum Wine Kikkoman	7/25

● **RED WINE** glass/bottle

Cabernet Sauvignon	9/30
Robert Mondavi	
Cabernet Sauvignon House	7/X
Malbec Alamos	9/30
Merlot Rodney Strong	9/30
Merlot House	7/X
Pinot Noir Mirassou	10/37

● **SPARKLING WINE** bottle

Ruffino Prosecco (375ml)	14
Korbel Brut	30
Chandon Brut	48
Veuve Clicquot Brut	120

● **SAKE** glass/bottle

Cold	
Ozeki Dry	X/9
Akashi Tai Honjoso Tokubetsu	8/22
Yuki no Bosha Junmai Ginjo	X/21
Zipang Sparkling	X/14
Hana Awaka Sparkling	X/14
Sho Chiku Bai Nigori	X/15
Kitaya Kiri Asian Pear	6/25

Hot Sake	X/7.5
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● **BEER** bottle

Sapporo	7.00
Orion (22oz)	11.00
Domestic	6.00
Bud Light, Coors Light, Southern Tier IPA, Yuengling, Michelob Ultra, Labatt Blue, Labatt Blue N/A	
White Claw	6.00
Lime, Mango	

KAMPAI COCKTAILS

Blue Hawaiian	9.00
Rum, Pineapple, Blue Curaçao	
Fuji-Yama	9.00
Midori, Pineapple, Coconut	
Shira-Yuki	9.00
Rum, Pineapple, Coconut	
Tora-Tora	9.00
Rum, Pineapple, Cherry, Grenadine, Orange	
Karate Punch	10.00
Rum, Vodka, Pineapple, Cherry, Grenadine, Orange	

● **HARD LEMONADES**

Lychee Lemonade	10.00
Tito's, Lychee, Lemonade	
Yuzu Lemonade	10.00
Tito's, Yuzu, Lemonade	
White Peach Lemonade	10.00
Tito's, White Peach, Lemonade	

● **MARTINIS**

Kampai Cosmo	11.00
Haku, St Germain, Lime, Cranberry	
Yuzu Cosmo	11.00
Haku, Yuzu, Lime, Cranberry	
Saketini	11.00
Vodka or Gin, Orange Bitters, Dry Sake	
Lychee Martini	11.00
Tito's, Lychee	
Pomegranate Martini	11.00
Tito's, PAMA, Cranberry	
Appletini	11.00
Tito's, Apple Pucker, Sour Mix	
Wedding Cake Martini	11.00
Stoli Vanilla, Pineapple, Cranberry	
Faux-spresso Martini	11.00
Tito's, Mr Black, Simple Syrup	
Chocolate Caramel Martini	11.00
Dutch Caramel Vodka, Crème de Cacao, Chocolate Syrup	

SAKE BOMBS

Regular	5.50
Non-Alcoholic	3.00





APPETIZERS

● **SHIRU & SARADA soup & salad**

Onion Soup	4.25
Miso Soup	4.25
Kampai Salad	4.25
with ginger dressing	
Sushi Bar Salad	4.50
spring mix with crab stick, ponzu & wasabi infused olive oil	
Seaweed Salad	8.00
with sesame dressing	
Avocado Salad	10.50
crab stick, cucumber, tobiko & spicy mayo	
Sunomono	8.75
wakame salad, crab stick & cucumber, dressed with ponzu and sesame seeds	
Poke Salad	18.95
spring mix, seaweed salad, avocado & red onion in a sweet soy & sesame dressing, choice of raw tuna or salmon	

● **YASAI veggie**

Edamame <i>steamed soybeans</i>	
- Sea Salt	7.75
- Spicy Togarashi	8.00
- Garlic Butter and Soy Sauce	8.50
Vegetable Tempura Appetizer	8.75
Vegetable Gyoza	8.75
crispy dumplings served with a side of ponzu dipping sauce	
Agedashi Tofu	8.75
crispy fried tofu served with bonito flakes, scallions and tempura sauce	
Tofu Bites	8.75
crispy fried tofu dressed in choice of teriyaki or buffalo teriyaki sauce	
Steamed Rice	4.75

● **SAKANA sushi**

Sashimi Sampler	17.75
7 pcs. assorted sashimi	
Tako Su	9.75
Octopus, cucumber & wakame salad, dressed with ponzu & sesame seeds	
Tuna Tataki	18.50
Seared, thinly-sliced tuna with ponzu, wasabi oil, scallions & sesame seeds	

● **UMI-NO-SACHI seafood**

Shumai	7.95
Shrimp dumplings served with a side of hot mustard & ponzu sauce. Choice of steamed or fried	
Tempura Appetizer	
- Shrimp & Veggie	12.25
- Shrimp only	13.25
Dynamite Shrimp	14.75
crispy panko-crusted shrimp topped with yuzu spicy mayo & scallions	
Hamachi Kama	15.50
broiled yellowtail collar served with ponzu sauce	
Takoyaki	9.75
savory fried octopus cakes topped with Japanese mayo, sweet takoyaki sauce & bonito flakes	

● **YAMA-NO-SACHI meat**

Pork Gyoza	9.75
crispy dumplings served with ponzu dipping sauce	
Yakitori	8.50
tender grilled chicken and vegetable skewers served with teriyaki sauce	
Kampai Wings	10.50
tossed with our house teriyaki sauce & topped with sesame seeds	
Buffalo Teriyaki Wings	11.00
Award winning combination! Our house teriyaki sauce mixed with buffalo wing sauce, topped with sauteed garlic & crumbled blue cheese	
Harumaki	10.00
homemade pork egg rolls served with ponzu dipping sauce	
Beef Negimaki	15.75
tender ribeye strips wrapped around scallions in a light teriyaki sauce	
Beef Tataki	15.75
rare, thinly-sliced sirloin with wakame seaweed, onions & ponzu sauce	

HIBACHI



● *ENTREES*

Served with onion soup, salad with ginger dressing, mixed vegetables, mushrooms & fried rice.

Vegetable Dinner	19.75
Tofu	20.75
Sesame Chicken	25.50
Shrimp	28.50
Sirloin Steak	30.50
Sole Supreme with house tartar sauce	27.50
Scallops	39.50
Filet Mignon	39.95
Lobster	56.75
Add Teriyaki Sauce	1.50
Add Yum Yum Sauce	1.50

● *FEATURED ITEMS*

Teriyaki Chicken	26.25
Seafood Trio	38.75
Sole supreme, scallops & shrimp	
All-Inclusive Special	34.50
Steak & chicken with a side order of shrimp.	
Choice of ice cream or sherbet	

● *COMBINATION SPECIALTIES*

Mix and match any combination of your choice!
Choose from the following or make your own favorite combination

Shrimp & Chicken	27.50
Steak & Chicken	29.50
Steak & Shrimp	31.25
Steak & Scallops	36.50
Scallops & Chicken	33.00
Filet Mignon & Scallops	41.75
Shrimp & Scallops	35.50
Filet Mignon & Lobster	51.25

● ***ADDITIONAL PORTIONS***

Tofu	6.00
Chicken	8.00
Shrimp	8.75
Steak	11.25
Sole (1pc)	10.00
Scallops	16.50
Filet Mignon	17.75
Lobster Tail	23.00
Mushrooms	5.00
Vegetables	6.00
Fried rice	6.00

● ***CHILDREN'S MENU
12 AND UNDER***

A child-sized portion, served with the same sides as the regular hibachi entrees. Add teriyaki sauce to any kids meal at no additional charge.

- Chicken	16.00
- Shrimp	18.25
- Steak	19.95

If you have a food allergy or dietary restriction, please notify us. We can accommodate.

We kindly inform you that a \$5.00 fee will be charged for sharing entrees.

Tips are shared with your entertaining chef.
Enjoy the show!



TRADITIONAL

● ENTREES

All entrees are served with steamed white rice and choice of miso soup or onion soup
Fried rice substitution 4.50

Gyoza Dinner 21.95

crispy fried pork dumplings, served with ponzu sauce and salad with house ginger dressing

Beef Negimaki Dinner 28.00

thin strips of tender ribeye steak (with some fat to preserve the Japanese tradition) wrapped around scallions and grilled to perfection. Served with a light teriyaki sauce and mixed vegetables.

Tempura Dinner

shrimp and a variety of vegetables lightly battered and fried, served with a side of tempura sauce

- Shrimp & Vegetable 24.00
- Vegetable 18.50
- Shrimp 26.00

FEATURED ITEMS

Fillet of Salmon 30.50

Served with mixed vegetables

- SHIOYAKI sea salt
- TERIYAKI housemade
- MISO GLAZED sweet & salty miso sauce

Yaki Niku 29.00

thin slices of ribeye steak sauteed with onions, carrots, and scallions in a sweet and spicy sauce

Katsu Dinners

panko breaded and fried protein, served with tonkatsu sauce and salad with house ginger dressing. Choice of:

- Chicken 23.00
- Shrimp 27.50
- Scallops 38.50

Sukiyaki 29.75

thin slices of ribeye steak, tofu, veggies, and udon noodles cooked in a cast-iron plate with a flavorful sweet broth

Treasure Box

nigiri, sashimi, tempura and choice of:

- Teriyaki Chicken 29.50
- Grilled Salmon 31.25
- Beef Negimaki 33.00

Mushi Tofu (vegan) 19.75

stir-fried in a miso-sesame sauce with fresh vegetables & shiitake mushrooms. Choice of steamed or fried tofu.

Teriyaki Dinners

served with mixed vegetables

- Chicken Teriyaki 24.25
- Shrimp Teriyaki 27.25
- Beef Teriyaki 30.00
- Scallop Teriyaki 38.25

Please inform your server of any food allergies or dietary restrictions. We can accommodate.

TRADITIONAL

● NOODLE SOUP

UDON: thick Japanese wheat noodles
SOBA: thin Japanese buckwheat noodles

Tempura Udon 17.75

hot broth with udon noodles and shiitake mushrooms, served with a side of tempura shrimp and vegetables

Tempura Soba 17.75

hot broth with soba noodles and shiitake mushrooms, served with a side of tempura shrimp and vegetables

Nabeyaki Udon 20.75

udon noodles in a cast iron pot of hot broth with chicken, vegetables, poached egg and shrimp tempura

● STIR-FRY

Yaki Udon 15.50

udon noodles and lightly sauteed vegetables in a richly flavored sauce

Yaki Soba 15.50

soba noodles and sauteed vegetables in a sweet and savory sauce

Add:

- Tofu 6.00
- Chicken 8.00
- Shrimp 8.75
- Steak 11.25
- Scallops 16.50

● CHILDREN'S MENU 12 AND UNDER

All entrees are served with onion soup.
Choice of white rice or french fries and steamed broccoli or mandarin oranges.

- Chicken 14.95
- Shrimp 16.75
- Steak 18.75
- Chicken Nuggets 14.95
panko fried chicken served with ketchup





SUSHI



Each piece of sushi is prepared to order. Please know that this could involve a wait.
Due to our commitment to freshness and quality, some sushi items are not always available.
Thank you for understanding.

SASHIMI: slices of fresh fish with no rice

NIGIRI: slices of fresh fish over a hand-formed ball of rice

MAKI SUSHI: fresh fish & veggies wrapped into a roll with rice and seaweed

FUTOMAKI: 5-piece large sushi roll, seaweed outside

● **Choice of NIGIRI (1 pc per order) or SASHIMI (3 pcs per order)**

Maguro tuna	4.00 / 9.50
Sake salmon	
- fresh	3.75 / 9.00
- smoked	4.00 / 9.50
Ebi shrimp	3.25 / 8.50
Hamachi yellowtail	4.00 / 9.50
Shiromi whitefish	3.75 / 9.50
Shiro Maguro white tuna	3.50 / 9.00
Unagi eel	4.00 / 9.50
Saba pickled mackerel	3.50 / 9.00
Tako octopus	3.75 / 9.00
Ika squid	3.75 / 9.00
Hotate scallops	4.75 / 11.00
Masago smelt roe	4.00 / xxx
Tobiko flying fish roe	4.00 / xxx
black, wasabi, orange	
Ikura salmon roe	5.00 / xxx
Tamago egg	3.00 / 7.50
Kanikama crab stick	3.00 / 7.50
Uzura quail egg on any order	2.00 / xxx
Uni sea urchin	market price

● **PERSONALIZE YOUR MAKI**

Buffalo Style	2.95
heat up any roll with extra sriracha & habanero masago	
Soy Paper	2.00
wrap your roll in soybean paper	
Eel Sauce or Cream Cheese	1.00
Avocado	1.75
Wasabi Oil	3.00
Fresh Wasabi	3.50

● **SUSHI & SASHIMI DINNERS**

Dinners served with miso soup

Sushi Regular	27.25
7 pcs. of assorted nigiri & kappa roll	
Sushi Deluxe	39.00
10 pcs. of assorted nigiri & tekka roll	
Sushi-Sashimi Combination	38.00
6 pc sashimi, 4 pc nigiri & 1 spicy tuna or spicy salmon roll. Served with rice	
Chirashi Sushi	29.00
assorted sashimi on a bed of rice	
Una Ju	28.25
teriyaki eel on a bed of rice	
Tekka Don	32.25
tuna sashimi served on a bed of rice	

Sashimi Dinner

served with white rice

- choose 4 different types of fish (12pc) 32.25
- choose 6 different types of fish (18pc) 43.50

Choose from: tuna, salmon, shrimp, eel,
yellowtail, whitefish, white tuna, mackerel,
octopus, squid, scallop.

● **MAKI PLATTERS TO SHARE**

Take Platter "Green"	21.25
Carly, Sweet Potato Tempura, Veggie	
Ume Platter "Silver"	25.25
California, Shrimp Tempura, Philadelphia	
Matsu Platter "Gold"	34.50
Hot Mama w/ Blue Crab, Angel, Spicy Tuna Avocado	
Toku Jo Platter "Platinum"	50.25
Dynamite, Red Dragon, Kampai Anniversary	

MAKI SUSHI

8-piece sushi roll



● **NAMA-MONO** raw fish

Tekka Roll tuna (6pc)	8.00
Salmon Roll (6pc)	7.50
Negihama Roll (6pc) yellowtail & scallion	8.00
Spicy Roll	
- Shrimp	8.50
- Masago (6pc)	8.50
- Tuna	9.25
- Salmon	8.75
Spicy Tuna & Avocado Roll	10.00
Philadelphia Roll Deluxe salmon with cream cheese, red onion, avocado & cucumber	
- Fresh Salmon	9.50
- Smoked Salmon	10.00

● **YAKI-MONO** cooked fish

California Roll	8.50
crab stick, avocado, cucumber & masago	
Salmon Skin Roll	7.50
crispy salmon skin, cucumber, topped with eel sauce & scallions	
Philadelphia Roll	9.00
smoked salmon, cream cheese & scallion	
Shrimp Tempura Roll	10.50
lightly battered shrimp & avocado	
Angel Roll	12.00
shrimp tempura with spicy crab stick	
🔥 Fallen Angel Roll	12.75
shrimp tempura topped with extra spicy crab stick & habanero masago	
Rock 'N' Roll	10.50
eel & avocado, dressed with eel sauce	
Hot Mama Roll	11.50
shrimp, crab stick, avocado, spicy mayo, topped with habanero masago	
Add Blue Crab	4.50
Jamey Roll	14.75
shrimp tempura, topped with eel, avocado & eel sauce	
Tsunami Roll (5pc Futomaki)	15.75
shrimp tempura, blue crab, asparagus & spicy mayo	
Spider Roll	16.25
lightly battered soft-shell crab, avocado & cucumber, topped with eel sauce & tobiko	

● **TOKU-CHU** specialty rolls

Black Dragon Roll	12.25
salmon, crab stick, avocado & spicy mayo, topped with black tobiko	
Rainbow Roll	17.75
california roll, topped with avocado & assorted fish	
🔥 Volcano Roll	17.25
tuna with extra spicy mayo, topped with fresh salmon & tempura flakes	
🔥 Red Dragon Roll	17.25
shrimp & avocado topped with spicy tuna & tempura flakes	
Kampai Anniversary Roll	18.50
tuna, avocado & spicy mayo, topped with tuna, salmon, crab stick & wasabi infused olive oil	
Million Dollar Roll	18.00
yellowtail, spicy mayo & scallions topped with tuna	
Green Dragon Roll	15.50
tuna, asparagus, cucumber, avocado & spicy mayo, topped with wasabi tobiko	
Kabuki Roll	16.25
shrimp, crab stick, avocado, spicy mayo topped with spicy broiled salmon, habanero masago & scallions	
Black Belt Roll	15.75
shrimp tempura, tuna, avocado, cucumber & spicy mayo topped with black tobiko	
Dynamite Roll	18.00
crab stick roll topped with broiled scallops & spicy mayo	
Tiger Roll	16.00
tuna, shrimp, cucumber & spicy mayo, topped with salmon, spicy eel sauce & scallions	
🔥 Scorpion Roll	16.50
shrimp, cucumber & sriracha, topped with crunchy spicy blue crab & jalapenos	
Godzilla Roll (5pc Futomaki)	15.25
tuna, shrimp, crab stick, avocado & spicy mayo. Tempura fried, topped with eel sauce & habanero masago	

● **YASAI** vegetable

Kappa Roll (6pc) cucumber	5.50
Avocado Roll (6pc)	6.75
Sweet Potato Tempura Roll	6.75
Carly Roll	8.25
asparagus, shiitake mushrooms, avocado & spicy mayo	
Veggie Roll	7.50
cucumber, carrot, asparagus & avocado	

🔥 - spicy

DESSERTS

Ice Cream

- chocolate, vanilla, rainbow sherbet 5.50
- green tea 6.50

Tempura Fried Ice Cream

- vanilla, chocolate 9.50
- green tea 10.50

Mandarin Sundae 6.75

vanilla ice cream topped with
mandarin oranges

Kintoki Sundae 7.00

vanilla ice cream topped with sweet red
adzuki bean paste

Homemade Cheesecake 9.00

ask your server for our flavors

● ***PARTY PACKAGE***

Cake + Photo 15.00

vanilla cake with whipped cream frosting
and photo in a personalized Kampai frame

● ***TAKE KAMPAI HOME WITH YOU***

Homemade Sauces (16oz)

- Ginger Salad Dressing 9.00
- Teriyaki Sauce 10.00
- Horseradish Dipping Sauce 9.00
- Wasabi Ponzu Sauce 9.00
- Spicy Mayo 9.00
- Yum Yum Sauce 9.00

Mug 8.75

selection of panda, geisha, buddha & more
(ask your server to see all the styles)

Kampai T-Shirt 20.00