kampai

COLD DISHES & SOUP

miso soup 7
tofu, wakame, scallions

edamame 7
sea salt
add hot chili seasoning +2

gomae 10
spinach salad, sesame dressing

sunomono* 13
octopus, cucumber, seaweed, tosazu

house salad 18
kale, broccolini, crispy sweet potato, sesame ginger dressing

hearts of palm salad 19
hawaiian hearts of palm, cabbage, tomato, mint, crispy garlic, yuzu vinaigrette

tuna poke* 23
bluefin, nori chip, spicy miso

hamachi serrano* 25
yellowtail, serrano chili, yuzu soy

sake aburi* 27
salmon, wasabi salsa, lemongrass ponzu

wagyu tataki* 33
seared wagyu, yuzu kosho, scallions, garlic chips

ROLLS

6 PIECE

haru 18
cucumber, avocado, crispy leeks, herbs, soy paper, spicy miso

toro sumo* 25
fatty tuna, takuan, scallions

john galt* 26
yellowtail, crispy garlic, grilled scallions, cilantro, yuzu miso

8 PIECE

valhalla* 28
tempura negi, unagi, topped with avocado

gros ventre* 30
shrimp tempura, avocado, topped with salmon, lemon, sesame seeds

crypto* 35
lobster tempura, avocado, topped with seared wagyu and crispy potato

NIGIRI | SASHIMI PER PIECE

SASHIMI 2 PIECE MINIMUM

akami* | lean tuna **11**

chutoro* | medium fatty tuna **14**

o-toro* | fatty tuna **15**

hole in one* | 8g caviar wrapped with 2pc o-toro **80**

sake* | new zealand king salmon **8**

hara sake* | salmon belly **9**

hamachi* | yellowtail **9**

hara hamachi* | yellowtail belly **10**

suzuki* | mediterranean sea bass **8**

tai* | sea bream **9**

hotate* | scallop **9**

unagi | freshwater eel **8**

ikura* | salmon roe **6**

wagyu* | japanese A5 **15**

foie gras | hudson valley duck liver **13**

5 pc chef choice nigiri* 35

10 pc chef choice sashimi* 50

add kaluga hybrid caviar (4g) +25

HANDROLLS

ebi tempura 12
shrimp tempura, spicy sauce

sake avocado* 14
salmon, spicy miso

spicy hotate* 14
hokkaido scallops, avocado, demon sauce

unagi foie* 16
freshwater eel, foie gras, huckleberry tare

negi toro* 20
fatty tuna, chives, house soy
add kaluga hybrid caviar (8g) +50

FOR THE TABLE

shishito peppers 12
yuzu, maldon salt

crispy brussels 19
tosazu, salmon roe

nasu 16
broiled eggplant, yuzu miso

roasted beets 16
sesame tofu, crispy lotus root, ponzu, shiso

kinoko 18
mushroom tempura, seven spice, aji aioli

karaage 19
shio-koji fried chicken, creamy spicy

soft shell crab 26
cabbage slaw, nuoc cham

gyoza 28
wagyu & foie gras dumplings, balsamic soy

sushi pizza* 30
assorted sashimi, crispy rice

nanban 34
lobster tempura, yuzu dashi

gindara 46
miso marinated black cod, spinach, sesame

snake river farms wagyu (6 oz) 65
crispy sweet onions, rosemary, black garlic soy

OMAKASE

highlighting our premier selection of sushi and sashimi, let your server collaborate with our chefs to curate a multi course tasting menu to meet your style MP

** Items are served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please inform us of any allergies or dietary restrictions.*

COCKTAILS

LIGHT AND REFRESHING

winter spritz 18
ume sake, hibiscus, lillet, blanc vermouth, prosecco, winter spices

classic highball 16
toki whiskey, lemon, seltzer

gochujang paloma 18
mezcal, tequila, gochujang, grapefruit

CLASSIC RIFFS

the white lotus 18
titos vodka, lychee, st germain, sake, lemon

the hot mango 18
serrano tequila, mango, sriracha chili salt, lime

shiso gimlet 20
yuzu gin, lime, lemongrass, shiso
available with ritual n/a gin

toki yo riff 18
toki whiskey, domaine canton, ginger, lemon, egg white
available with ritual n/a whiskey

RICH AND BOLD

open sesame 18
sesame wyoming whiskey, cinnamon cordial, angostura bitters

my shiro-ni 18
roku gin, lillet, luxardo bitter bianco, wakame, pandan

cold smoke 24
two year aged maple sake, amaro nonino, A5 washed toki whiskey, cherry wood smoke

ALMOST COCKTAILS

hikaru punch 15
n/a seedlip spiced spirit, pineapple, coconut, orange

tokyo tepache 10
pineapple, ginger, lemon, mint, seltzer

phony negroni 13
tuscan juniper, herb, citrus

yuzu lemonade 8

SAKE

	glass	carafe	bottle
HONJOZO / JUNMAI			
takatenjin | sword of the sun | *cucumber, asian pear, botanicals*	18	42	77
tedorigawa | u-nique | *light, pink grapefuit, pear*	19	46	87
heiwa shuzo | nigori | *cloudy, coconut water, melon*	20	46	84
heiwa shuzo | KID | *tart green apple, yuzu peel, hint of spice*	21	47	88
fukucho | forgotten fortune | *dried pineapple, apricot, mineral*	22	50	91
sohomare | heart and soul | *steamed rice, earthy, lemon peel*	23	52	95
koueigiku | sunburst | nama genshu | *tart lemon, stonefruit, bright*	25	55	100
heiwa shuzo | aka KID | *rosé, strawberry, honeycomb*	30	70	125
hakugyokko | fragrant jewel | rich, shiitake, lemon zest	32	74	135
fukucho | seaside sparkling | 500 ml | *fizzy, guava, lemon*	•	•	95
GINJO / JUNMAI GINJO			
bushido | way of the warrior | *tart raspberry, asian pear, watermelon rind*	12	22	•
taiheizan | great peaceful mountain | HOT | *umami, mushroom, earth*	•	40	•
sohomare | indigo | *robust, nutty, minerality*	22	50	90
sankan | triple crown | *black tea, fennel, pink peppercorn*	25	58	105
akabu | junmai ginjo | *lychee, white peach, marzipan*	34	77	140
tenbi | junmai ginjo | *white grape, mineral, kiwi*	37	85	155
DAIGINJO / JUNMAI DAIGINJO			
konteki | pearls of simplicity | *rich minerality, steamed rice, asian pear*	26	60	110
kuheiji | eau du desir | *light effervescence, pear, strawberry*	31	72	130
tedorigawa | chrysanthemum meadow | *mixed herbs, honey, sweet nuts*	28	63	115
takatenjin | soul of the sensei | *dry, honeydew melon, muscat grape*	36	83	150
tenkyu ranten | indigo sky | *pineapple, peach, mango*	39	88	160
kuheiji | kyouden | *dry, light effervesence, white peach, umami*	•	•	175
kojimaya | untitled | *cedar, blackberry, vanilla*	44	102	185
akabu | junmai daiginjo | *pineapple, floral, honeydew melon*	47	107	195
tentaka | silent stream | *citrus, asian pear, fresh cut hay*	66	152	275
toko | ultralux | *lychee, grapefruit, white pepper*	84	193	350
nishide shuzo | 100 year | *apricot, banana, umami*	•	•	375
taiheizan | tenko 20 | heavenly grace | *tropical fruit, floral, silky*	•	•	525

WINE BY THE GLASS

SPARKLING

domaine carneros | tattinger | carneros, ca **23**

WHITE

riesling | amelie & charles sparr | alsace, fr **20**
sauvignon blanc | alice berthier | loire, fr **19**
sauvignon blanc | domaine vacheron | sancerre, fr **32**
chardonnay | domaine chantemerle | chablis, fr **26**

N/A WINES

sparkling rose | leitz | baden, de **16 | 60**
sauvignon blanc | leitz | baden, de **• | 60**

ROSÉ

pinot noir | domaine du salvard | cheverny, fr **16**

RED

gamay | domaine de la madone | beaujolais, fr **16**
pinot noir | winderlea | willamette, or **24**
pinot noir | domaine michel sarrazin | givry, fr **35**
cabernet sauvignon | laely | st. helena, ca **27**

DRAFT AND BOTTLED BEER

DRAFT BEERS

sapporo | lager | jp **8**
melvin | ipa | wy **8**
melvin | killer bees | blonde | wy **8**

BOTTLES + CANS

asahi | 25 oz can | lager | jp **15**
asahi | n/a lager | jp **8**
athletic | n/a golden | ca **8**

WATER AND TEA

smeraldina | sardinia, it | sparkling or still | 1 litre **11**
genmaicha | green tea with roasted brown rice **10**