



LAGRIMAS X KAMPAI SUMMER MARG SERIES

We're bringing something new to the rooftop. We've partnered with Lágrimas Del Valle tequila to bring you four weeks of rotating margaritas — each one a different taste into what makes this terroir-driven spirit so special. Join us June 23rd through July 18th.

JUNE 23-27 **la loma verde 22**
la loma plata tequila, shishito, cucumber, lime, cointreau

JUNE 30-JULY 4 **la loma pina 22**
la loma reposado tequila, grilled pineapple, lime, cointreau

JULY 7-11 **la sabina ume 22**
la sabina plata tequila, hibiscus, ume, lemon, cointreau

JULY 14-18 **la sabina clásica 22**
la sabina plata tequila, ginger, yuzu, cointreau, wasabi



Enjoy live music from local DJs on the rooftop from 5-9 PM on Thursdays all summer long.

Interested in more collabs and events?
Be sure to follow us @kampaijh



COLD DISHES

gomae 10
spinach salad, sesame dressing

salmon tartare 30
king salmon, kalbi aioli, lemon, crispy capers, potato chips

HOT DISHES

edamame 7
sea salt
add hot chili seasoning 2

miso soup 7
tofu, wakame, scallions

shishito peppers 12
yuzu, maldon salt

kinoko 18
mushroom tempura, seven spice, aji aioli

soft shell crab 26
cabbage slaw, nuoc cham

sushi pizza* 30
assorted sashimi, crispy rice

sunomono 9
pickled cucumber, garlic chips, sesame oil

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

bao bun 9
pork belly char siu, pickles, spicy sauce

wagyu katsu slider 10
wagyu croquette, pickles, oni sauce, kings hawaiian

crispy chili tofu 13
kampai chili crunch, cilantro

karaage 19
shio-koji fried chicken, creamy spicy

gyoza* 28
wagyu & fois gras dumplings, balsamic soy

hamachi kama 19
broiled yellowtail collar, lemon, ponzu

ROLLS

HANDROLL | 6 PC ROLL

spicy salmon* 10 | 19
king salmon, cucumber, avocado, creamy spicy

spicy tuna* 10 | 20
yellowfin, cucumber, avocado, creamy spicy

spicy scallop* 14 | 22
hokkaido scallop, cucumber, avocado, oni sauce

spider 12 | 23
softshell crab, cucumber, avocado

haru 9 | 18
cucumber, avocado, crispy leeks, herbs, nori, spicy miso

toro sumo* 14 | 25
fatty tuna, takuan, scallions

john galt* 13 | 26
yellowtail, crispy garlic, grilled scallions, cilantro, yuzu miso

8 PIECE

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

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

SASHIMI

hamachi serrano* 25
yellowtail, serrano chili, yuzu soy

sake aburi* 27
salmon, wasabi salsa, lemongrass ponzu

tai grapefruit* 25
sea bream, grapefruit, yuzu kosho, grapefruit shio ponzu

maguro crudo* 24
bluefin tuna, crispy capers, preserved lemon, negi oil

nikkei ceviche* 23
shrimp, cucumber, passionfruit, aji amarillo

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

10 pc chef choice sashimi* 50

** Some items are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Our kitchen works with shellfish, soy, sesame, fish, wheat, tree nuts, and eggs — and while we take every available precaution, we cannot guarantee a completely allergen-free environment.*

Guests with severe allergies, please speak with your server before ordering.

SAKE

HONJOZO | JUNMAI

takatenjin | sword of the sun
cucumber, asian pear, botanicals
heiwa shuzo | nigori
cloudy, coconut water, melon
tedorigawa | u-nique
light, pink grapefruit, pear
heiwa shuzo | KID
tart green apple, yuzu peel, hint of spice
fukucho | forgotten fortune
dried pineapple, apricot, mineral
rihaku | dreamy clouds | nama | nigori
lemon meringue, pear blossom, mineral
fukucho | seaside sparkling
fizzy, guava, lemon
sohomare | heart and soul
steamed rice, earthy, lemon peel
koueigiku | sunburst | nama genshu
bright , tart lemon, stonefruit
heiwa shuzo | aka KID
rosé, strawberry, honeycomb
hakugyokko | fragrant jewel | nama genshu
rich, shiitake, lemon zest

GINJO | JUNMAI GINJO

bushido | way of the warrior
tart raspberry, asian pear, watermelon rind
taiheizan | great peaceful mountain | HOT
umami, mushroom, earth
sankan | triple crown
black tea, fennel, pink peppercorn
sohomare | indigo
robust, nutty, minerality
akabu | junmai ginjo
lychee, white peach, marzipan
tenbi | junmai ginjo
white grape, mineral, kiwi

DAIGINJO | JUNMAI DAIGINJO

konteki | pearls of simplicity
rich minerality, steamed rice, asian pear
tedorigawa | chrysanthemum meadow
mixed herbs, honey, sweet nuts
chokaisan | mt chokai
crisp, pear, floral
takatenjin | soul of the sensei
dry, honeydew melon, muscat grape
tenkyu ranten | indigo sky
pineapple, peach, mango
takatenjin | soul of the sensei
dry, honeydew melon, muscat grape
kojimaya | untitled
cedar, blackberry, vanilla
kuheiji | kyouden
dry, light effervescence, white peach, umami
akabu | junmai daiginjo
honeydew melon, pineapple, floral
tentakata | silent stream
citrus, asian pear, fresh cut hay
toko | ultralux
lychee, grapefruit, white pepper

glass | carafe | bottle

18	42	77
20	46	84
19	46	87
21	47	88
22	50	91
22	51	93
•	•	95
23	52	95
25	55	100
30	70	125
32	74	135
12	22	•
•	40	•
25	58	105
22	50	90
34	77	140
37	85	155
26	60	110
28	63	115
34	77	140
36	83	150
39	88	160
36	83	150
40	92	167
•	•	175
47	107	195
66	152	275
84	193	350

COCKTAILS

HIGHBALL COLLECTION

classic highball 16
toki whiskey, lemon, seltzer
ichigo highball 18
ume sake, strawberry, lillet
dry vermouth, seltzer
pep talk 18
titos, fino sherry, yellow and shishito
peppers, peppercorn, seltzer
gochujang paloma 18
mezcal, tequila, gochujang,
grapefruit
imo mojito 18
shochu, pandan, mint, seltzer
shiso fine 18
ginger shochu, lemongrass, shiso,
seltzer

CLASSIC RIFFS

way of the watermelon 18
nigori sake, vodka, watermelon, basil,
lemon
shiso gimlet 20
yuzu gin, lime, lemongrass, shiso
available with ritual n/a gin
the hot mango 18
serrano tequila, mango, lime,
sriracha chili salt
open sesame 18
sesame wyoming whiskey,
cinnamon cordial, angostura bitters
paper lantern 18
roku gin, bitter bianco, lillet,
white tea, marigold

ALMOST COCKTAILS

tokyo tepache 10
pineapple, ginger, lemon, mint, seltzer
phony negroni 13
tuscan juniper, herb, citrus
yuzu lemonade 8

WINE BY THE GLASS

SPARKLING

domaine carneros 23
tattinger | carneros, ca

WHITE

sauvignon blanc 19
alice berthier | loire, fr
sauvignon blanc 30
firmin dezat | sancerre, fr
chardonnay 25
christophe patrice | chablis, fr

N/A WINES

sparkling rose 45
leitz | baden, de
sauvignon blanc 45
leitz | baden, de

WATER AND TEA

smeraldina water 11
sardinia, it. | sparkling or still
genmaicha 10
green tea with brown rice

ROSÉ

grenache 17
le caillou | cote du rhone , fr

RED

chilled gamay 16
domaine madone | beaujolais, fr
pinot noir 24
winderlea | willamette, or
cabernet sauvignon 27
laely | st. helena, ca

BEER

DRAFT BEERS

sapporo | lager | jp 8

BOTTLES + CANS

melvin | ipa | wy 8
asahi | 25 oz can | lager | jp 15
asahi | n/a lager | jp 8
athletic | n/a golden | ca 7