

# LUNCH

Monday – Friday

11:30 AM – 2 PM



## KANPAI

*Sushi & Japanese Cuisine*

330 Lytton Avenue  
Palo Alto, CA 94301

phone: 650.325.2696

KanpaiPaloAlto.com

### ❖ STARTERS

Agedashi Tofu (deep fried, served in a broth)	5
Edamame (steamed soy beans)	4.5
Sashimi – Tuna (6 slices)	7
Mixed Sashimi – tuna / salmon / yellowtail	9
Mixed Tempura – Vegetable and Shrimp	9
Shrimp Tempura (4 pieces)	6.5
Vegetable Tempura	7

### ❖ SALAD

House Salad (greens, topping & house vinaigrette)	4.5
Oshitashi (steamed spinach in broth)	5
Sashimi Salad (greens, topped with sashimi & spicy dressing)	9.5
Shrimp, Crab & Avocado Salad	7.5
Seaweed Salad	5.5

### ❖ LUNCH - served with soup and rice

Grilled Chicken (miso or teriyaki sauce)	8.5
Grilled Beef (teriyaki sauce)	10
Sautéed Salmon with Caper Sauce	9.5
Barbequed Beef	9

### ❖ UDON - noodle soup

Nabeyaki Udon - shrimp tempura, chicken, egg, tofu, & vegetables, cooked and served in a pot	11
Tempura Udon	10
Vegetable Udon	7.5
Grilled Chicken Udon	8.5

### ❖ DONBURI - served with soup

Rice Bowl Topped with:

Beef Donburi	8.5
Chicken Donburi	8.5
Chirashi Donburi (variety sashimi)	15
Salmon (grilled) & Salmon Roe (ikura) Donburi	13.5
Tekka (tuna sashimi) Donburi	15
Unagi (eel) Donburi	13.5

### ❖ COMBINATION LUNCH

Soup, salad, rice and one each from:	9.5
--------------------------------------	-----

#### << A >>

Chicken Teriyaki  
Grilled Salmon  
Barbequed Beef  
Grilled Mackerel  
Agedashi Tofu

#### << B >>

California Roll  
Tuna Roll  
Salmon Roll  
Avocado Roll  
Cucumber Roll

### ❖ OMAKASE - Chef's Tasting Course

2 appetizer dishes from sushi bar, 1 dish from kitchen,  
chef's 5-piece special sushi plate, miso soup, and dessert

35  
per person

# DINNER

Monday	05:30 - 09:30
Tuesday	05:30 - 09:30
Wednesday	05:30 - 09:30
Thursday	05:30 - 09:30
Friday	05:30 - 10:00
Saturday	05:30 - 10:00
Sunday	Closed



## KANPAI

*Sushi & Japanese Cuisine*

330 Lytton Avenue  
Palo Alto, CA 94301  
phone: 650.325.2696

www.KanpaiPaloAlto.com

### ❖ STARTERS

Agedashi Tofu	5.5
Edamame (steamed soy beans)	4.5
Sashimi – Salmon (6 slices)	7
Sashimi – Tuna (6 slices)	8
Sashimi – Yellowtail (6 slices)	9
Mixed Sashimi – salmon • tuna • yellowtail	12
Seafood Pancake with Mushroom and Spicy Mayo	8
Tempura – Calamari	8
Mixed Tempura – Vegetable and Shrimp Tempura	10.5
Tempura – Shrimp (4 pieces)	8
Tempura – Vegetable	8
Sautéed Asparagus	7.5
Appetizer of the Day	MP

### ❖ SMALL PLATES FROM THE GRILL

Barbequed Beef	9.5
Chicken (teriyaki or miso sauce)	7.5
Scallops	9.5
Prawns (jumbo shrimp)	8.5
Duck Breast	9
Lamp Chops (2 chops)	11.5
Broiled Chilean Sea Bass with Miso Marinade	9
Soft Shell Crab with Spicy Sauce	9.5

### ❖ SPECIAL DISH FROM SUSHI BAR

Ahi Tuna Carpaccio with Yuzu Vinaigrette	10.5
White Tuna Poki Poki	10.5
Tuna or Toro Tartare	MP
Salmon with Jalapeno Dressing	10.5

### ❖ SALAD

House Salad (greens, topping & house vinaigrette)	5.5
Kanpai Salad (tuna, salmon, avocado)	9.5
Oshitashi (steamed spinach in broth)	5.5
Sashimi Salad (greens, topped with sashimi & spicy dressing)	9.5
Shrimp with Crab Avocado Salad	9.5
Seaweed Salad	5.5
Mixed Seaweed Salad (greens, topped with seaweed & special dressing)	7

### ❖ UDON (Noodle Soup)

Nabeyaki Udon - shrimp tempura, chicken, egg, tofu, & vegetables, cooked and served in a pot	12
Shrimp Tempura Udon	12
Grilled Chicken Udon	9.5
Vegetable Udon	8.5

### ❖ DINNER (Includes Appetizer, Soup, Rice)

Salmon Filet (lemon or teriyaki sauce)	22
BBQ Beef (teriyaki sauce)	22
Grilled Chicken (miso or teriyaki sauce)	20
Grilled Ahi Tuna (wasabi sauce)	23
Sushi Dinner (eight nigiri & spicy tuna roll )	24
Sashimi Dinner (eight varieties of fresh fish)	24

### ❖ OMAKASE (Chef's Tasting Course)

<b>Traditional Omakase</b> ( 2 appetizer dishes from sushi bar, 1 dish from kitchen, chef's select 5-piece special sushi plate, miso soup, and dessert )	50
<b>Elegant Omakase</b> ( 3 appetizer dishes from sushi bar, 2 dishes from kitchen, chef's select 7-piece special sushi plate, miso soup, and dessert )	65

# SUSHI

Dinner

Monday – Thursday  
Friday & Saturday  
Sunday05:30PM – 09:30PM  
05:30PM – 10:00PM  
Closed330 Lytton Avenue  
Palo Alto CA 94301  
phone: 650.325.2696❖ **SUSHI or SASHIMI – FISH << 1 piece per order >>**

Squid	(ika)	2	Crab	(kani)	3
Mackerel	(saba)	2	Sea Bream	(tai)	3.5
Flying Fish Roe	(tobiko)	2	Salmon Roe	(ikura)	3.5
Egg	(tamago)	2	Sweet Shrimp	(amaebi)	4.5
Octopus	(tako)	2.5	Sea Urchin	(uni)	4.5
Shrimp	(ebi)	2.5	Horse Mackerel	(aji)	MP
Scallop	(hotate)	3	Spanish Mackerel	(sawara)	MP
Tuna	(maguro)	2.5	Yellow Fin Tuna	(kihada)	MP
White Tuna	(shiro maguro)	2.5	Blue Fin Tuna		MP
Eel	(unagi)	3	Toro (white tuna)		MP
Surf Clam	(hokki gai)	2.5	Toro (yellowtail)		MP
Yellowtail	(hamachi)	3	Toro (bluefin tuna)		MP
Salmon (fresh or smoked)	(sake)	3			

❖ **OMAKASE SUSHI or SASHIMI – Chef's daily selection of sushi or sashimi**

5 Piece Omakase	15	7 Piece Omakase	20
-----------------	----	-----------------	----

❖ **SUSHI with VEGETABLE << 1 piece per order >>**

Asparagus	1.75	Shiitake Mushroom	(shiitake)	1.75
Avocado	1.75	Wild Carrot	(yamagobo)	1.75
Fried Tofu	(inari)	1.75		

❖ **ROLL with SEA FOOD**

California Roll (with real crab)	6	Yellow Tail Roll	5
Salmon & Cucumber Roll	5	Spicy White Tuna Roll	5.5
Tuna Roll (tekka maki)	5	Salmon Tartare Roll	6
Spicy Tuna Roll	5	Spicy Scallop Roll	7
Eel & Cucumber Roll	6	Shrimp Tempura Roll	7
Crunchy Shrimp & Crab Roll	5	Spider Roll (deep fried soft shell crab)	8.5
Shrimp & Avocado Roll	5		

❖ **ROLL with VEGETABLE**

Cucumber Roll	(kappa maki)	3.5	Asparagus Roll	4.5
Pickled Radish Roll	(takuan maki)	3.5	Asparagus Tempura Roll	5.5
Avocado Roll		3.5	Mixed Vegetable Roll (with soybean paper)	6.5
Shiitake Mushroom Roll	(shiitake maki)	4.5		

❖ **SPECIAL ROLL**

Lytton Roll	(topped with yellowtail & salmon, spicy tuna inside)	9
Stanford Roll	(topped with tuna, salmon, white fish, white tuna, & avocado/kanpyo/cucumber inside)	9
El Camino Roll	(topped with eel, crunchy shrimp inside)	11
Palo Alto Roll	(topped with spicy yellowtail, spicy tuna inside)	10
49er Roll	(topped with white tuna & avocado, spicy white tuna inside)	10
University Roll	(topped with tuna, salmon inside, wrapped in soybean paper)	10
Kanpai Special Roll	(topped with eel & avocado, shrimp tempura inside)	13
Volcano Roll	(topped with special sauce with salmon, spicy tuna inside)	12

*\$0.50 for the additional order of extra ginger or wasabi*