

KANPAI CLASSIC

WAGYU CUISINE



Premium Japanese Wagyu beef, grilled over charcoal, right at your table. Each dish incorporates European ideas and techniques to create a new, bold and artful approach to Japanese BBQ “YAKINIKU” style cuisine.



View our
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Dishes

Please inform your server about any food allergies, intolerances or dietary requirements.

Children under 16, pregnant women, elder over 65, and people with underlying health conditions are not advised to eat raw meat dishes.

Prices include VAT and 15% discretionary service charge will be added to your bill.

147-149 Wardour Street, W1F 8WD, London, United Kingdom

SNACKS

EDAMAME	£6	
Spicy Chili MISO EDAMAME	£7	
Cashew Nuts Tempura	£7	
Seasonal Vegetables Casserole	£12	for 2 people
Seasonal Mushrooms Casserole	£14	for 2 people
Seasonal Vegetables Tempura	£16	for 2 people
Seasonal Fish SASHIMI YUZU KOSHO MISO Ceviche	£16	
Fresh Oysters	£28	1/2 dozen
	£56	1 dozen

SALADS

Small for 1-2 people / Medium for 3-4 people

👑 Seasonal Julienne Salad	£14	Small
with Roasted Duck Breast, Walnuts Vinaigrette	£26	Medium
Japanese TOFU Salad	£14	Small
with Onion Vinaigrette	£26	Medium
Seasonal Raw Fish Salad	£19	Small
with YUZU Vinaigrette	£33	Medium

KANPAI CLASSIC WAGYU RAW CUISINE SELECTION

WAGYU Tartare with Fresh Oyster	£16	2 Oysters
KANPAI CLASSIC WAGYU Tartare	£16	
Crispy Rice with WAGYU Tartare	£16	4 skewers
WAGYU Tartare with KOBUJIME AMAEBI Prawn	£20	
👑 WAGYU TREASURE CAVIAR with Sea Urchin, King Crab, Salmon Roe	£28	

KANPAI CLASSIC WAGYU BITES SELECTION

WAGYU Tallow Truffle Chips	£6	
👑 Crispy & Tender WAGYU Beef Tongue with Spicy Mayo	£7	
KANPAI CLASSIC WAGYU Broth Ramen	£14	mini bowl
WAGYU Deep-Fried Spring Roll with Truffle Ketchup	£14	2 pieces
👑 WAGYU BAO with Truffle Ketchup, Peanut Butter, Spring Onion, Walnuts, Coriander	£16	2 pieces
KANPAI CLASSIC WAGYU GYOZA	£16	6 pieces
👑 JAPANESE A5 Grade "HIMAWARI" WAGYU Sirloin KATSU SANDO from MIYAZAKI	£38	100g

KANPAI CLASSIC WAGYU SUSHI CUISINE SELECTION

KANPAI CLASSIC WAGYU HAND ROLL SUSHI

- ALL OUR SUSHI IS SERVED WITH RAW WAGYU -

Price per piece

Seared UNAGI Eel	£8	1 piece
KOBUJIME Salmon with Salmon Roe	£8	1 piece
Yellowtail with Salmon Roe	£8	1 piece
Scallop with Salmon Roe	£8	1 piece
KOBUJIME AMAEBI Prawn with Salmon Roe	£12	1 piece
Lobster with Salmon Roe	£12	1 piece
King Crab with Salmon Roe	£12	1 piece
👑 UNI Sea Urchin with Salmon Roe	£13	1 piece
Caviar with Salmon Roe	£22	1 piece

KANPAI CLASSIC WAGYU NIGIRI SUSHI

- ALL OUR SUSHI IS SERVED WITH RAW WAGYU -

Price for 2 Pieces

Seared UNAGI Eel	£12	2 pieces
👑 KOBUJIME Salmon	£12	2 pieces
Yellowtail	£12	2 pieces
Scallop	£12	2 pieces
Lobster	£14	2 pieces
👑 King Crab	£14	2 pieces
KOBUJIME AMAEBI Prawn	£20	2 pieces
Caviar	£20	2 pieces
👑 8 Kinds of WAGYU SUSHI ALL STAR	£57	8 pieces

KAMAMESHI RICE SELECTION

NANATSUBOSHI RICE from HOKKAIDO with CHICKEN & BONITO BROTH SOUP

WHAT IS THE NANATSUBOSHI RICE

Alongside Yumepirika and Fukkurinko, these three rice are the current flagship varieties of Hokkaido, each with their own unique characteristic. Nanatsuboshi rice itself has the largest planted area among all rice varieties grown in Hokkaido, occupying roughly half the total planted area. As such, it has gained widespread love and recognition across the prefecture, firmly establishing itself as a high quality variety.

Small for 1-2 people / Medium for 3-4 people



 SIGNATURE Chicken KAMAMESHI Rice

£16 Small

£28 Medium

Sweet Corn & Scallop KAMAMESHI Rice
with Netherend Farm Butter

£16 Small

£28 Medium

 KANPAI CLASSIC "WAGYU CURRY" KAMAMESHI Rice

£18 Small

£32 Medium

UNAGI Eel & WAGYU Char Siu KAMAMESHI Rice

£20 Small

£36 Medium

Salmon & Salmon Roe KAMAMESHI Rice

£24 Small

£42 Medium

 King Crab & UNI Sea Urchin KAMAMESHI Rice

£38 Small

£68 Medium



KANPAI CLASSIC WAGYU STEAK SPECIAL SELECTION

WAGYU STEAK

JAPANESE A5 GRADE HIMAWARI WAGYU FROM MIYAZAKI SELECTION

👑 LEAN CUTS WAGYU STEAK	£54	200g
£27 / per 100g		
👑 WAGYU SIRLOIN STEAK	£72	200g
£36 / per 100g		
WAGYU FILET MIGNON	£84	200g
£42 / per 100g		

AUSTRALIAN PUREBRED WAGYU MB8-9 RIB EYE FROM JACK'S CREEK

£34 / per 100g , Cut to order minimum 250g ~

WAGYU YAKINIKU – SLICE STEAK SELECTION –

Price per slice

AUSTRALIAN PUREBRED WAGYU MB8-9 FROM JACK'S CREEK

MIZOREYAKI	£6	15g / slice
with Grated Japanese DAIKON		
NEGIYAKI	£6	15g / slice
with Spring Onion Sauce		
RIB FINGER	£6	15g / slice
with Hand Roll Wrap up Lettuce, Spicy Miso		

BRITISH WAGYU BEEF TONGUE

£10 20g / slice

JAPANESE A5 GRADE HIMAWARI WAGYU FROM MIYAZAKI SELECTION

LEAN CUTS SLICE	£10	15g / slice
with Shio Kombu		
👑 SUGATAYAKI	£16	25g / slice
with "NANATSUBOSHI" Rice from HOKKAIDO		
👑 Tenderloin	£18	20g / piece
with Garlic Butter		
SIRLOIN	£18	30g / slice
with Truffle Egg yolk Sauce, "NANATSUBOSHI" Rice from HOKKAIDO		

WAGYU CUTS STEAK TASTING MENU

£80 / per person

WAGYU YAKIMONO

Australian Purebred WAGYU MB8-9 MIZOREYAKI from Jack's Creek

British WAGYU Beef Tongue

Japanese A5 Grade "HIMAWARI" WAGYU SUGATAYAKI from MIYAZAKI

WAGYU MORIAWASE

Australian Purebred WAGYU MB8-9 NEGIYAKI from Jack's Creek
with Spring Onion Sauce

Japanese A5 Grade "HIMAWARI" WAGYU Lean Cuts Slice from MIYAZAKI
with Shio Kombu

Australian Purebred WAGYU MB8-9 Rib Finger from Jack's Creek
with Hand Roll Wrap up Lettuce, Spicy Miso

WAGYU STEAK SPECIAL SELECTION

Please choose one steak from below.

JAPANESE A5 GRADE HIMAWARI WAGYU FROM MIYAZAKI SELECTION

LEAN CUTS WAGYU STEAK

100g / per person

WAGYU SIRLOIN STEAK

100g / per person £80+£9

WAGYU FILET MIGNON

100g / per person £80+£15

OR

AUSTRALIAN PUREBRED WAGYU MB8-9 RIB EYE FROM JACK'S CREEK

£53 + £34 / per 100g, Cut to order minimum 250g ~

KANPAI CLASSIC OMAKASE

£148 / per person

£125 Premium Wine & SAKE Pairing • £162 Exquisite Wine & SAKE Pairing

The menu is subject to change.

WAGYU SIGNATURE

WAGYU TREASURE CAVIAR

with Sea Urchin, King Crab, Salmon Roe

SASHIMI

Yellowtail SASHIMI, YUZU KOSHO MISO Ceviche

WAGYU SUSHI

WAGYU TEMAKI SUSHI of the Day

WAGYU YAKIMONO

Australian Purebred WAGYU MB8-9 MIZOREYAKI from Jack's Creek

Japanese A5 Grade "HIMAWARI" WAGYU SUGATAYAKI from MIYAZAKI

WAGYU MORIAWASE

Australian Purebred
WAGYU MB8-9
NEGIYAKI from Jack's Creek
with Spring Onion Sauce

Japanese A5 Grade
"HIMAWARI" WAGYU
Lean Cuts Slice from MIYAZAKI
with Shio Kombu

Australian Purebred
WAGYU MB8-9
Rib Finger from Jack's Creek
with Hand Roll Wrap up Lettuce, Spicy Miso

WAGYU BITE

WAGYU BITE of the Day

WAGYU STEAK SPECIAL SELECTION

Please choose one steak from below.

JAPANESE A5 GRADE HIMAWARI WAGYU FROM MIYAZAKI SELECTION

LEAN CUTS WAGYU STEAK
100g / per person

WAGYU SIRLOIN STEAK
100g / per person £148 + £9

WAGYU FILET MIGNON
100g / per person £148 + £15

OR

AUSTRALIAN PUREBRED WAGYU MB8-9 RIB EYE FROM JACK'S CREEK

£121 + £34/per 100g, Cut to order minimum 250g~

SHIME RICE

KAMAMESHI Rice of the Day

DESSERT

Chef's Special Dessert of the Day

SIGNATURE WAGYU CUISINE OMAKASE

£178 / per person

£125 Premium Wine & SAKE Pairing • £162 Exquisite Wine & SAKE Pairing

The menu is subject to change.

WAGYU SIGNATURE

WAGYU TREASURE CAVIAR
with Sea Urchin, King Crab, Salmon Roe

WAGYU TARTARE

WAGYU Tartare
with KOBUJIME AMAEBI Prawn

WAGYU Tartare
with Fresh Oyster

WAGYU SUSHI

WAGYU TEMAKI SUSHI of the Day

WAGYU YAKIMONO

Australian Purebred WAGYU MB8-9 MIZOREYAKI from Jack's Creek

British WAGYU Beef Tongue

Japanese A5 Grade "HIMAWARI" WAGYU Sirloin from MIYAZAKI

WAGYU MORIAWASE

Australian Purebred
WAGYU MB8-9
NEGIYAKI from Jack's Creek
with Spring Onion Sauce

Japanese A5 Grade
"HIMAWARI" WAGYU
Lean Cuts Slice from MIYAZAKI
with Shio Kombu

Australian Purebred
WAGYU MB8-9
Rib Finger from Jack's Creek
with Hand Roll Wrap up Lettuce, Spicy Miso

WAGYU BITE

WAGYU BITE of the Day

WAGYU STEAK SPECIAL SELECTION

Please choose one steak from below.

JAPANESE A5 GRADE HIMAWARI WAGYU FROM MIYAZAKI SELECTION

LEAN CUTS WAGYU STEAK
100g / per person

WAGYU SIRLOIN STEAK
100g / per person £178 + £9

WAGYU FILET MIGNON
100g / per person £178 + £15

OR

AUSTRALIAN PUREBRED WAGYU MB8-9 RIB EYE FROM JACK'S CREEK

£151 + £34/per 100g, Cut to order minimum 250g~

SHIME RICE

KAMAMESHI Rice of the Day

DESSERT

Chef's Special Dessert of the Day

