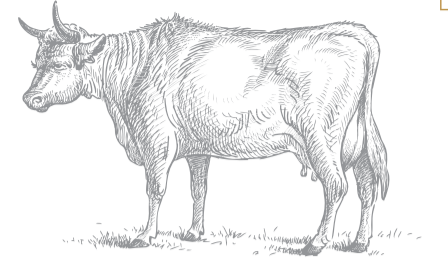
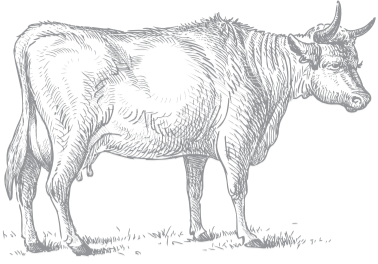


KANPAI CLASSIC



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

WAGYU STEAK TARTARE

Classic Tartare £10
with Crispy Rice £8/4pc
with Caviar £28



WAGYU TEMAKI SUSHI

~ Price per piece ~

All our sushi is served with raw Wagyu
Seared Unagi Eel £6
Kobujime Salmon with Salmon Roe £6
Yellowtail with Salmon Roe £6
Uni Sea Urchin with Salmon Roe £10
Fresh Caviar with Salmon Roe £16

FROM THE OCEAN

Fisherman's Oyster £6/pc
with Caviar £10/pc
Yellowtail Spicy Miso Ceviche £12
Caviar Service £88/50g
Schrenckii Dauricus Caviar

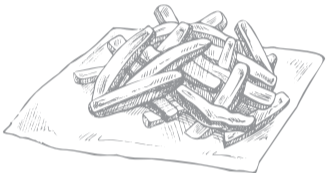
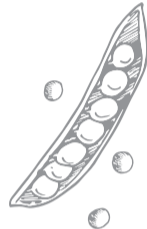


SHAREABLE APPETIZERS



Edamame | £5

Spicy Chili Miso
Edamame | £6



Wagyu Tallow Truffle Chips | £5

Deep-Fried Tender Wagyu | £7

Wagyu Gyoza | £12/6pc

Wagyu Deep-Fried
Spring Roll | £12/2pc

Wagyu Broth Ramen | £12 ^{mini} bowl

Wedge Salad | £13
Iceberg Lettuce, Pecan Nuts, Crispy Wagyu,
Anchovy, Wagyu Tallow Caesar Dressing

Seasonal Julienne Salad | £20
Roasted Duck Breast, Walnuts, Vinaigrette

Japanese Tofu Salad | £20
Onion Vinaigrette



WAGYU YAKINIKU FEAST

~ £54 per person ~

Includes 5 slices of premium Wagyu cuts and 1 Japanese A5 grade Wagyu steak.
We kindly ask that everyone at the table participates

Wagyu Beef Tongue

JAPANESE A5 GRADE
"HIMAWARI" WAGYU

Sugatayaki

"Wagyu Special Karubi"
with Nanatsuboshi rice
from Hokkaido



WAGYU MORIAWASE
JAPANESE A5 GRADE
"HIMAWARI" WAGYU

Negiyaki

~
Karubi

~
Rib Finger

JAPANESE A5 GRADE
"HIMAWARI" WAGYU STEAK
SPECIAL SELECTION

Please choose one steak from below,
100g per person

"Momo" Steak | +£0

~
Picanha Steak | +£10

~
Sirloin Steak | +£14

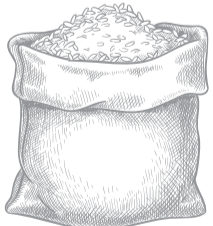
~
Filet Mignon Steak | +£24



Wine Pairing | £65 ◆ Premium Wine Pairing | £110 ◆ Exquisite Wine Pairing | £136 ◆ Sake Flight | £115

KAMAMESHI RICE SELECTION

Nanatsuboshi rice from Hokkaido with chicken & bonito broth soup



Sweet Corn & Scallop
£14 Small | £28 Medium

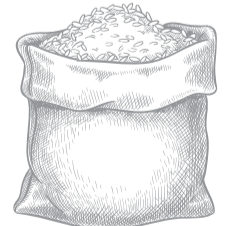
Kanpai Classic "Wagyu Curry"
£14 Small | £28 Medium



Signature Chicken
£14 Small | £28 Medium

Unagi Eel & Wagyu Char Siu
£18 Small | £36 Medium

Kobujime Salmon & Salmon Roe
£20 Small | £40 Medium



EAT • DRINK • RELAX

At Kanpai Classic, we bring the tradition of Japanese yakiniku to life for the first time in London. With 25 years of expertise, we proudly introduce the Japanese tradition of grilling the whole cattle featuring Miyazaki's "Himawari" Wagyu. Unlike the typical A5 Wagyu, Himawari is carefully selected through a two-step process, ensuring that even the ROUND cuts are marbled to perfection. Here, eating and drinking go hand in hand, creating an immersive experience where you can savour the finest Wagyu while enjoying perfectly paired drinks in a relaxed setting.

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.

KANPAI CLASSIC

WAGYU YAKINIKU SLICE STEAK SELECTION

- Wagyu Beef Tongue £32/4 slices
£8/1 slices
- JAPANESE A5 GRADE "HIMAWARI" WAGYU Sugatayaki "Wagyu Special Karubi"...£48/4 slices
£12/1 slices
- Karubi.....£24/4 slices
£6/1 slices
- Negiyaki.....£16/4 slices
£4/1 slices
- Rib Finger.....£16/4 slices
£4/1 slices



KANPAI CLASSIC WAGYU STEAK SPECIAL SELECTION

WAGYU STEAK Japanese A5 Grade Himawari Wagyu from Miyazaki Selection

- "Momo" Steak £56/200g
- Picanha Steak £76/200g
- Sirloin Steak £96/200g
- Filet Mignon Steak £128/200g

SIGNATURE WAGYU CUISINE OMAKASE

~ £98 per person ~

Chef's Special Omakase with Wagyu Yakiniku Feast

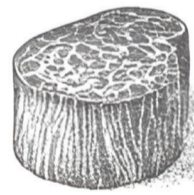
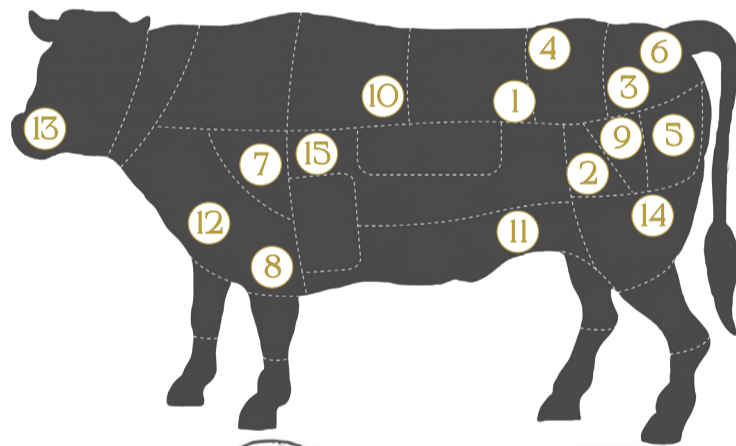
WAGYU YAKINIKU FEAST

Please choose one steak from below

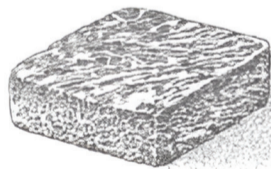
- | | | | |
|---------------------------------------|---|---|--|
| "Momo" Steak +£0
100g per person | Picanha Steak +£10
100g per person | Sirloin Steak +£14
100g per person | Filet Mignon Steak +£24
100g per person |
|---------------------------------------|---|---|--|

Please ask your server for details on the Chef's Special Omakase.

Wine Pairing | £65 ♦ Premium Wine Pairing | £110 ♦ Exquisite Wine Pairing | £136 ♦ Sake Flight | £115



①
STEAK
Filet Mignon



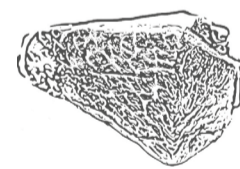
②
STEAK
Knuckle



③
STEAK
Rump



④
STEAK
Sirloin



⑤
STEAK
Top Round



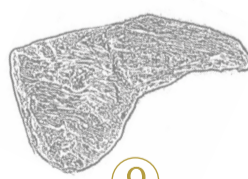
⑥
STEAK
Picanha



⑦
SUGATAYAKI
Chuck Tail Flap



⑧
SUGATAYAKI
Oyster Blade



⑨
SUGATAYAKI
Tri Tip



⑩
SUGATAYAKI
Rib Cap



⑪
SUGATAYAKI
Flank Steak



⑫
MIZOREYAKI
Point End Brisket



⑬
BEEF TONGUE
Beef Tongue



⑭
NEGIYAKI
Outside Flat



⑮
RIB FINGER
Intercostal