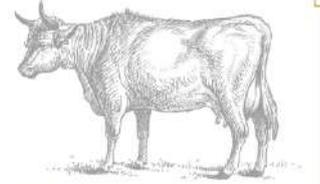
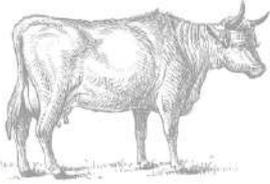


KANPAI CLASSIC



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 £12
- with Crispy Rice £12/4pc
- with Caviar £28
- Wagyu Treasure Box £28



WAGYU SUSHI

~ Price per piece ~
Temaki is served with raw Wagyu

	Temaki	Searched Wagyu SUSHI
Searched Unagi Eel	£8	
Kobujime Salmon with Salmon Roe	£8	£18
Yellowtail with Salmon Roe	£8	£18
Uni Sea Urchin with Salmon Roe	£12	£22
Fresh Caviar with Salmon Roe	£18	£28

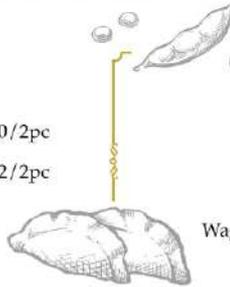
FROM THE OCEAN

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



SHAREABLE

- Corn Tacos
- Fisherman's Fish of the Day £10/2pc
- Slow Cooked Wagyu £12/2pc



- Wagyu Tallow Truffle Chips | £6
- Edamame | £6
- Spicy Chili Miso Edamame | £7
- Wagyu Gyoza | £18/6pc
- Wagyu Deep-Fried Spring Roll | £14/2pc



- Wedge Salad | £18
- Iceberg Lettuce, Pecan Nuts, Crispy Wagyu, Anchovy, Wagyu Tallowe Caesar Dressing*
- Tomato Salad | £18
- Heirloom Tomato, Seasonal Fruit*

WAGYU YAKINIKU FEAST

~ £54 per person ~

Includes Beef Tongue and 4 slices of premium Wagyu cuts and 1 Japanese A5 grade Wagyu steak.
We kindly ask that everyone at the table participates



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
~
Geta Karubi

WAGYU MORIAWASE
JAPANESE A5 GRADE
"HIMAWARI" WAGYU
Please choose one steak from below

"Momo" Steak | +£0
Picanha Steak | +£12
Sirloin Steak | +£16
Filet Mignon Steak | +£28



Bordeaux Flight | £40

Pinot Noir Flight | £50

Select Sake | £45

KAMAMESHI RICE SELECTION

Nanatsuboshi rice from Hokkaido with chicken & bonito broth soup



Sweet Corn & Scallop
£15 Small | £30 Medium
Kanpai Classic "Wagyu Curry"
£15 Small | £30 Medium



Signature Chicken
£15 Small | £30 Medium

Unagi Eel
£20 Small | £40 Medium
Kobujime Salmon & Salmon Roe
£22 Small | £44 Medium



EAT·DRINK·RELAX

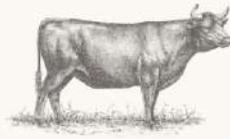
At Kanpai Classic, we bring the tradition of Japanese yakiniku to life for the first time in London. With 25 years of expertise, we proudly introduce the Japanese tradition of grilling the whole cattle featuring Miyazaki's "Himawari" Wagyu. Unlike the typical A5 Wagyu, Himawari is carefully selected 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

Beef Tongue	£36 / 4 slices
	£9 / 1 slices
JAPANESE A5 GRADE "HIMAWARI" WAGYU Sugatayaki "Wagyu Special Karubi" ...	£52 / 4 slices
	£13 / 1 slices
Karubi	£28 / 4 slices
	£7 / 1 slices
Negiyaki	£20 / 4 slices
	£5 / 1 slices
Geta Karubi	£20 / 4 slices
	£5 / 1 slices



KANPAI CLASSIC WAGYU STEAK SPECIAL SELECTION

WAGYU STEAK

Japanese A5 Grade Himawari Wagyu
from Miyazaki Selection

"Momo" Steak	£60 / 150g
Picanha Steak	£80 / 150g
Sirloin Steak	£100 / 150g
Filet Mignon Steak	£136 / 150g

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

Picanha Steak | +£12

Sirloin Steak | +£16

Filet Mignon Steak | +£28

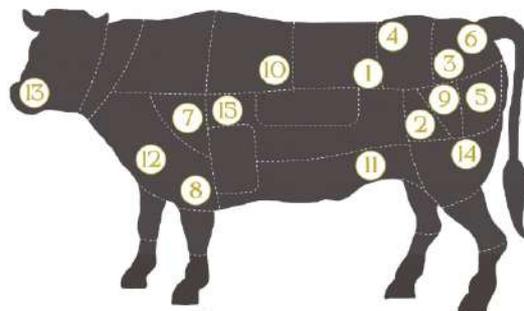
Please ask your server for details on the Chef's Special Omakase.

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



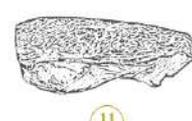
⑧
SUGATAYAKI
Oyster Blade



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
GETA KARUBI
Intercostal

KANPAI CLASSIC

LUNCH MENU

Monday – Thursday | 12:00 PM – 2:30 PM

An elevated midday dining experience showcasing premium Japanese Wagyu.

Thoughtfully composed for a refined yet efficient lunch.

WAGYU CURRY SET

Slow-simmered Japanese Wagyu curry served with seasonal salad, soup, and steamed rice | £15

WAGYU YAKINIKU GRILL SETS

All sets include Wagyu curry, seasonal vegetables, salad, soup, and steamed rice.

Chicken Thigh | £12

Fragrant sesame oil, garlic, and savory Shio dare—smoky, juicy, irresistible

Wagyu Tendon | £15

Marinated in Japanese BBQ sauce, Rich and tender, gently grilled for depth of flavour

Wagyu Geta Karubi | £22

Rib Finger - Deeply marbled cut with pronounced umami, subtle sweetness and a hint of savoury nuttiness

Wagyu Karubi | £30

Exceptionally marbled, offering a luxurious melt-in-the-mouth finish with rich, buttery flavour and a deep, satisfying umami hit

Follow the instructions and become master of expertly grilled Japanese Wagyu, designed for balanced indulgence.

BEVERAGES

Iced Tea | £4

Oolong, Winter Melon

Juice | £5

Apple, Orange, Pineapple, Lychee

Soft Drink | £5

Coca-Cola, Coke Zero, Lemonade

Saicho Sparkling Tea | £13

Jasmine, Hojicha, Darjeeling, Osmanthus

Asahi Super Dry | £7

House Red | £10/£15 (175ml/250ml)

Chateau Cazaux, Bordeaux,
Merlot & Cabernet Sauvignon

House White | £11/£15 (175ml/250ml)

Maison Belenger, Gascony, Colombard

AVAILABLE FOR TAKEAWAY

Wagyu Curry Donburi | £12



Wagyu Tendon Donburi | £15