

LUNCH SPECIALS / from the sushi bar

SUSHI BURRITO	9.5	NIGIRI LUNCH *	15
spring mix, Japanese cole slaw, crab salad, avocado, cucumber, kanpai burrito sauce served with soup or side salad		5 pc of chef's selection nigiri sushi, 1/2 california, 1/2 tuna served with soup and side salad	
chicken +3 / beef +4 / shrimp tempura +4 / assorted sashimi +5			
PICK 2 MAKI	11	SASHIMI LUNCH *	15
PICK 3 MAKI	14	7 pc of chef's selection sashimi, 1/2 california, 1/2 tuna served with soup and side salad	
pick any 2 or 3, comes with soup or salad		NIGIRI SASHIMI COMBO *	17
tekka* sake* california		3 pc of chef's selection nigiri sushi, 5 pc of chef's selection sashimi, 1/2 california, 1/2 tuna served with soup and side salad	
negi hamachi* una Q spicy tuna*			
shrimp tempura philly* spicy crab*			
spider trio* avocado			
sweet potato		SASHIMI SALAD LUNCH BOWL* 14	
CRUNCH COMBO	17	assorted fresh sashimi, spring greens, steamed rice, korean chili vinaigrette on the side	
crunch munch, ninja served with soup and side salad			
SPICY COMBO *	17		
spicy salmon, kamikaze served with soup and side salad			

LUNCH SPECIALS / from the kitchen

BENTO BOX		GYOZA SOUP	10
vegetable tempura, steamed white rice, salad with house ginger dressing served w/ miso soup and choice of main dish		Japanese dumplings, egg, scallion and roasted seaweed in chicken broth	
TOFU 10	SALMON TERIYAKI 12	SEAFOOD STIR-FRIED NOODLE	11
BEEF 12	CHICKEN TERIYAKI 11	thick flour noodles, assorted seafoods and vegetables stir-fried in teriyaki sauce	
CRAB CAKE 13	SUSHI * 14		
STONE POT BIBIMBOP	11	BULGOGI	12
white rice topped with vegetable medly with beef or tofu in a sizzling hot stone pot		sweet soy marinated ribeye, grilled with mushroom and onion, served w/pan fried egg served with white rice	
BEEF FRIED RICE	11		
beef, assorted veges and white rice fried in oyster sauce			
SPICY PORK	12		
gochujang and herb marinated pork served with white rice			



BENTO BOX



STONE POT BIBIMBOP

\$3.5 upcharge will be applied when lunch menu is ordered during dinner.

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STARTERS / from the sushi bar

TRUFFLE PARMESAN AKAMI *	15
5 pc lean blue fin tuna sashimi, avocado, parmesan cheese, truffle soy	
TRUFFLE PARMESAN OTORO *	29
3 pc blue fin otoro sashimi, avocado, parmesan cheese, truffle soy	
SUZUKI YUZUKOSHO *	13
thinly sliced striped sea bass, Japanese yuzu pepper, olive oil	
HAMACHI PONZU *	13
thinly sliced yellow tail sashimi, serrano pepper, yuzu soy vinaigrette	
SASHIMI APPETIZER *	13
5 pc chef's selection sashimi	
SPICY SASHIMI CUP *	11
diced assorted sashimi with chili vinaigrette	
TUNA POKE *	9
diced ahi tuna sashimi, seaweed salad, avocado, chili vinaigrette	
AHI TUNA TOWER *	12
tuna tartare, avocado, snow crab, tobiko	
TUNA TARTARE *	9
tuna tartare, wonton chips	
KING SALMON *	5
alaskan wild caught king salmon (sashimi or nigiri)	
BLUE FIN TUNA AKAMI *	6
lean cut of wild caught blue fin tuna (sashimi or nigiri)	
OYSTER SHOOTER *	5
oyster, house ponzu shooter mixture	
UNI SHOOTER *	6
sea urchin, house ponzu shooter mixture	



SOUP & SALAD & SIDES

MISO SOUP	3	SUNOMONO SEAWEED SALAD	4
seaweed, tofu, green onions		Japanese seaweed salad with cucumber shrimp +3 / octopus +4 / snow crab leg +5	
SIDE SALAD	3	spicy tuna +6	
with ginger dressing		WHITE RICE	2
HOUSE SALAD	6	BLACK RICE	3
choice of ginger dressing or sesame vinaigrette (GF)		FRIED RICE	5
		CURRY RICE	5
		FRENCH FRIES	4
		MASHED POTATO	4

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STARTERS / from the kitchen

POPCORN ROCK SHRIMP	11
bite size rock shrimp tempura in sweet & spicy aioli, served with fresh baby spinach spring mix	
FRIED GYOZA	6
Japanese dumpling, choice of vegetable or pork	
WAGYU JALAPENO POPPERS	9
jalapeno, wagyu beef, cheddar & cream cheese, wasabi aioli, teriyaki sauce, spicy aioli	
EDAMAME / SPICY EDAMAME	5 / 6
soy bean pods soy bean pods sauteed in sweet chili sauce	
MANGO SHRIMP	13
grilled tiger shrimp, mango salsa, yuzu reduction, sauteed bok choi	
SWEET & SPICY SHRIMP	13
batter-fried jumbo shrimps tossed in sweet and chili sauce	
CHICKEN WING (5 PC)	9
deep fried chicken wing glazed in your choice of teriyaki sauce or sweet & spicy sauce	
FRIED CALAMARI	8
seven spice rubbed calamari, jalapeno frites, spicy aioli	
CRAB CAKE	9
seasoned blue crab cake with sun-dried lobster sauce, soy yuzu vinaigrette spring mix	
SEARED TUNA TATAKI	13
seared seven spice rubbed tuna, soy yuzu vinaigrette spring mix	
ASPARAGUS BEEF ROLL	9
wagyu beef wrapped asparagus, wasabi mashed potatoes	
GRILLED ASPARAGUS	6.5
AGE-DASHI TOFU	7
deep fried tofu served in tentsuyu broth with bok choi, bonito flakes, seaweed paper	
VEGETABLE TEMPURA	9
assortment of vegetables deep fried with tempura batter / add shrimp +4	
CRAB RAGOON ROLL	10
crab, cream cheese, sweet chili sauce, deep fried	
CHICKEN LETTUCE WRAP	13
grilled chicken, fresh lettuce, vegetable medly, crispy sweet potato / add beef +2	
STUFFED AVOCADO	9
avocado half, spicy crab, spicy tuna, cream cheese, tempura crunch, deep fried	

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SUSHI / a la carte (nigiri & sashimi)

\$/ 1 pc

OTORO * belly cut of blue fin tuna	MP	BURI TORO * belly cut of yellow tail	3.5	TAKO * octopus	3
MAGURO * big eye tuna	3.5	SUZUKI * striped sea bass	3	HOKKIGAI * surf clam	2.5
ESCOLAR * super white tuna	3	SABA * mackerel	2.5	EBI shrimp	2.5
SHIRO MAGURO* albacore tuna	2.5	UNAGI fresh water eel	3.5	TAMAGO sweet egg	2
SAKE * scottish salmon	3	AMA EBI sweet shrimp	4.5	UNI * sea urchin	5
SMOKED SAKE * atlantic salmon	3	HOTATEGAI * sea scallop	3	TOBIKO * red / green / black flying fish caviar	3
HAMACHI * yellow tail	3.5	KANI alaskan king crab	4	IKURA * salmon caviar	3.5
IZUMIDAI* tilapia	2.5	IKA * squid	2.5	MASAGO * smelt caviar	2.5

MORIWASE / served with soup & side salad

CHEF'S SELECTION SASHIMI * 9 pc chef's selection fresh sashimi, california or spicy tuna roll	26
CHEF'S SELECTION NIGIRI * 9 pc chef's selection fresh nigiri, california or spicy tuna roll	26
CHEF'S SELECTION NIGIRI & SASHIMI COMBO* 6 pc sashimi, 5 pc nigiri, california roll or spicy tuna roll	29
SPICY COMBO * kamikaze roll, red dragon roll, spicy salmon roll	29
KANPAI SIGNATURE NIGIRI * chef's special presentation nigiri	7 PC 25 9 PC 29
LOVE BOAT * chef's selection 9 pc sashimi, 7 pc nigiri, cherry blossom maki, rainbow maki	59
PARTY BOAT * chef's selection 16 pc sashimi, 12 pc nigiri, rainbow, red dragon, kanpai, tekka, spicy salmon	129



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CLASSIC MAKI

TEKKA * 7 big eye tuna	SPIDER 8 softshell crab, avocado, cucumber	CALIFORNIA 7 snow crab, avocado, cucumber
SAKE * 6 scottish salmon	SHRIMP TEMPURA 7 shrimp tempura, avocado, cucumber	TRIO * 8 tuna, salmon, avocado
NEGI HAMACHI * 7 yellow tail, scallion	PHILLY * 7 smoked salmon, cream cheese, avocado	VEGGIE 7 choose up to 3: asparagus, avocado, shitake mushroom, kanpyo squash, cucumber, sweet potato tempura
UNA-Q 7 bbq eel, cucumber		

SPICY MAKI

SPICY TUNA * 8 spicy tuna tartare, cucumber	CRUNCH MUNCH 15 in: spicy crab, cucumber top: shrimp, tempura crunch, spicy aioli	KAMIKAZE * 13 in: spicy tuna tartare, cucumber, serrano pepper top: salmon, scallion, spicy aioli
SPICY SALMON * 7 spicy salmon tartare, cucumber	HOT SPIDER * 16 in: softshell crab, spicy tuna, jalapeno top: avocado, unagi sauce, tempura crunch	VOLCANO * 17 in: spicy crab, avocado top: spicy scallop, chili tobiko, scallion, eel sauce baked with mozzarella cheese
SPICY CRAB 7 snow crab, cucumber, spicy aioli	MIAMI * 16 in: softshell crab, avocado, spicy aioli top: spicy tuna, super white tuna, chili tobiko, wasabi aioli	RED DRAGON * 18 in: softshell crab, avocado top: spicy tuna, chili tobiko, serrano pepper, unagi sauce, spicy aioli, chili sauce
SPICY OCTOPUS 9 octopus, cucumber, spicy aioli		
SPICY SCALLOP 12 scallop, scallion, spicy aioli		

TEMPURA MAKI / half / full

KATANA 13 spicy tuna tartare, avocado, crab, jalapeno, cream cheese, unagi sauce, spicy aioli, no rice roll	MINI GODZILLA 15 BBQ unagi, spicy crab, masago, avocado, cream cheese, unagi sauce, wasabi aioli, spicy aioli	LOCO MOTION 12 spicy tuna tempura, unagi sauce, spicy aioli
ROCK N ROLL 9 / 16 shrimp tempura, spicy crab, avocado, mozzarella cheese, unagi sauce, spicy aioli	BADGER CRUNCH 6.5/11 shrimp tempura, avocado, red snapper tempura	DRAGON BALL 7 / 12 spicy crab, avocado, unagi sauce, spicy aioli
		NINJA 8 / 14 spicy tuna, crab, jalapeno, cream cheese, 4 sauces

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KANPAI SIGNATURE MAKI / half / full

KANPAI * 10/18

in: panko shrimp, asparagus, cucumber, spicy crab
top: lobster salad, red tobiko, french onion, spicy aioli, spinach crunch



BOSS * 10 / 18

in: shrimp tempura, crab, cream cheese, cucumber
top: avocado, spicy tuna, tempura crunch, eel sauce, spicy aioli



RAINBOW * 8 / 14

in: snow crab, cucumber
top: tuna, salmon, shrimp, red snapper, avocado



HAWAIIAN VOLCANO * 16

in: spicy crab, cucumber
top: seared salmon, mango salsa, spicy aioli
served flaming



DRAGON 8 / 14

in: shrimp tempura, cucumber
top: BBQ eel, avocado, unagi sauce



MKE 8 / 14

in: shrimp tempura, snow crab, cucumber, cream cheese
top: red snapper tempura, unagi sauce, spicy aioli

KOHALA 8 / 14

in: shrimp tempura, asparagus, cream cheese
top: avocado, mango, almonds, unagi sauce



DANCING DRAGON * 10 / 18

in: softshell crab, spicy crab, cucumber
top: tuna, salmon, shrimp, BBQ eel, unagi sauce



DRAGON'S DEN * 16

in: spicy tuna tartare, avocado
top: seared tuna, tataki sauce
served flaming

SAMURAI CRAVING * 22

in: spicy yellow tail, lobster salad, cucumber, jalapeno
top: seared wagyu beef, tataki sauce, unagi sauce
served with tempura onion rings

O MY GOD 17

in: shrimp tempura, avocado
top: shrimp, unagi sauce, spicy aioli, wasabi aioli
served flaming



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KANPAI SIGNATURE MAKI / half / full

CALIFORNIA SUNSET * 8 / 14

in: snow crab, avocado, cucumber
top: salmon, blanco aioli

CALIFORNIA SUNRISE * 8 / 14

in: snow crab, avocado, cucumber
top: tuna, blanco aioli

CALIFORNIA DRAGON 8.5 / 15

in: snow crab, avocado, cucumber
top: BBQ eel, avocado, unagi sauce

MENAGE A TROIS * 17

in: shrimp tempura, spicy crab, spicy tuna,
crab salad
top: tuna, salmon, blanco aioli, unagi sauce

MOBY DICK * 8 / 14

in: assorted fresh sashimi, cucumber, cilantro
top: seared ahi tuna, blanco aioli

CHICAGO ST 13

in: spicy crab, red snapper tempura,
cucumber, avocado
top: unagi sauce, spicy aio

DOUBLE TUNA * 9 / 16

in: spicy tuna, cilantro, cucumber
top: ahi tuna, masago, scallion, creamy
ginger sauce

CALIPILLAR 15

in: snow crab, cucumber, cream cheese
top: avocado, crunch, spicy aioli, sweet sauce

GREEN BAY* 8 / 14

in: smoked salmon, avocado, cream cheese
top: seared scottish salmon, spicy aioli,
blanco aioli

CRAZY* 8 / 14

in: spicy tuna tartare, cucumber
top: avocado, spicy crab, 4 sauces

CRAB KING 9 / 16

in: snow crab, avocado, cucumber
top: ahi tuna, avocado, spicy crab, 4 sauces

PARADISE* 10 / 18

in: shrimp tempura, cucumber
top: seared salmon, spicy crab, 4 sauces

ON THE LIGHTER SIDE

TOFU SALAD 7

spring mix, carrot, beet, radish, tomato,
cucumber, avocado, fried tofu or fresh tofu w/
ginger dressing and organic micro greens

VEGGIE SPECIAL MAKI 13

avocado, cucumber, asparagus, sweet potato
topped with spring mix, beet, carrot, creamy
ginger dressing

SPRING ROLL 11

spring mix, lettuce, carrot, beet, asparagus,
radish, cucumber, avocado, topped with sweet
chili aioli and organic micro greens
add shrimp +4

TOFU MAKI 14

asparagus, cucumber, avocado, cream cheese,
topped with fried tofu, organic truffle soy,
organic micro greens

NARUTO * 14

tuna, salmon, yellow tail, snapper, snow
crab, cilantro, yuzu sunomono, wrapped with
cucumber

CHERRY BLOSSOM * 13

in: salmon, avocado, cucumber
top: tuna masago

GEISHA DREAM * 16

salmon, yellow tail, tuna, snow crab, spring
greens, creamy ginger dressing, rolled with
mame nori



TOFU MAKI



GEISHA DREAM

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KITCHEN ENTREE / served with choice of soup or salad

(R) = served with white rice (fried rice +3 / black rice +2 / curry rice +3)

CHILEAN SEA BASS (R) 17 miso glazed sea bass, butter soy bok choy, yuzu reduction	GARLIC HERB CHICKEN (R) 14 garlic herb marinated chicken breast, sauteed bok choy, teriyaki sauce
SALMON TERIYAKI (R) 16 pan seared scottish salmon, coconut cabbage, mango salsa, balsamic reduction	SPICY PORK (R) 15 gochujang and herb marinated pork
HAMACHI KAMA (R) 14 grilled hamachi kama, spring mix, ginger ponzu	STONEPOT BIBIMBOP 14.5 white rice topped with vegetable medly with beef or tofu in sizzling hot stone pot
BULGOGI (R) 15 sweet soy marinated ribeye, grilled with mushroom and onion, served w/pan fried egg	TON KATSU (R) / chicken or pork 14.5 crispy panko crusted meat, served with Japanese cole slaw and zesty katsu sauce
GALBI (R) 17 grilled sweet soy marinated thin-cut beef short ribs, served with sauteed bok choy	YAKISOBA 11 vegetable medly, egg noodles, teriyaki sauce chicken +2 / beef +3 / shrimp +4
SPICY CHICKEN TERIYAKI (R) 14 lightly battered fried chicken thigh tossed in spicy teriyaki sauce with carrots, onions, bell peppers and broccoli	UDON 10 udon broth, udon noodles, vegetable medly beef +3 / seafood +3 / shrimp tempura +5
STEAK truffle demi, grilled asparagus and wasabi mashed potato	SEAFOOD STIR-FRIED NOODLE 14 thick flour noodles, assorted seafoods and vegetables stir-fried in teriyaki sauce
WAGYU 21	
FILET MIGNON 18	

SPECIALS

OMAKASE 75 AND UP special course meal consisting of dishes selected by the chefs	
SUMMER ROLL * 18 in: fresh salmon, fresh tuna, avocado, cucumber, jalapeno, cilantro wrapped with rice paper top: mango salsa, special sauce	
CORONA ROLL * 16 in: fresh salmon, cucumber, cilantro top: avocado, thin lime slices, 2 special sauces	
RED HOT CHILI ROLL * 18 in: spicy tuna, jalapeno, cucumber top: avocado, spicy tuna, crunch, sweet and spicy sauce	

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