

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.



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Dishes

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
Yellowtail 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

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

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

KANPAI CLASSIC WAGYU CUISINE



KANPAI CLASSIC WAGYU RAW CUISINE SELECTION

WAGYU Tartare with Fresh Oyster	£16	2 Oysters
KANPAI CLASSIC WAGYU Tartare	£16	
WAGYU Tartare with Tuna OTORO, KOBUJIME Botan Prawn	£20	
★ WAGYU TREASURE CAVIAR with Sea Urchin, King Crab, Salmon Roe	£28	
★ Japanese A5 Grade "HIMAWARI" WAGYU Sirloin TATAKI with Fresh Caviar, YUZU KOSHO Sauce	£32	

KANPAI CLASSIC WAGYU BITES SELECTION

WAGYU Tallow Truffle Chips	£6	
★ Crispy & Tender WAGYU Beef Tongue with Spicy Mayo	£7	
KANPAI CLASSIC WAGYU Broth Ramen with WAGYU Chia Siu, Soft Boiled Egg	£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 with YUZU KOSHO Sauce	£16	6 pieces
★ JAPANESE A5 Grade "HIMAWARI" WAGYU Sirloin KATSU SANDO from MIYAZAKI	£38	100g

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.

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KANPAI CLASSIC WAGYU CUISINE



KANPAI CLASSIC WAGYU SUSHI CUISINE SELECTION

KANPAI CLASSIC WAGYU HAND ROLL SUSHI WITH "NORI" SEAWEED	<i>Price per piece</i>
Seared UNAGI Eel with WAGYU Tartare Hand Roll SUSHI	£8 1 piece
KOBUJIME Salmon with WAGYU Tartare Hand Roll SUSHI with Salmon Roe	£8 1 piece
Yellowtail with WAGYU Tartare Hand Roll SUSHI with Salmon Roe	£8 1 piece
Scallop with WAGYU Tartare Hand Roll SUSHI with Salmon Roe	£8 1 piece
KOBUJIME Botan Prawn with WAGYU Tartare Hand Roll SUSHI with Salmon Roe	£12 1 piece
Lobster with WAGYU Tartare Hand Roll SUSHI with Salmon Roe	£12 1 piece
King Crab with WAGYU Tartare Hand Roll SUSHI with Salmon Roe	£12 1 piece
★ Tuna OTORO with WAGYU Tartare Hand Roll SUSHI with Salmon Roe	£13 1 piece
★ UNI Sea Urchin with WAGYU Tartare Hand Roll SUSHI with Salmon Roe	£13 1 piece
Fresh Caviar with WAGYU Tartare Hand Roll SUSHI with Salmon Roe	£22 1 piece

KANPAI CLASSIC WAGYU NIGIRI SUSHI	<i>Price for 2 Pieces</i>
Seared UNAGI Eel with WAGYU	£12 2 pieces
★ KOBUJIME Salmon with WAGYU	£12 2 pieces
Yellowtail with WAGYU	£12 2 pieces
Scallop with WAGYU	£12 2 pieces
Lobster with WAGYU	£14 2 pieces
★ King Crab with WAGYU	£14 2 pieces
KOBUJIME Botan Prawn with WAGYU	£20 2 pieces
Fresh Caviar with WAGYU	£20 2 pieces
★ KANPAI CLASSIC WAGYU SUSHI ALL STAR	£57 8 pieces
8 Kinds of WAGYU SUSHI ALL STAR	

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KANPAI CLASSIC WAGYU CUISINE



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

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KANPAI CLASSIC WAGYU CUISINE



KANPAI CLASSIC WAGYU STEAK SPECIAL SELECTION

WAGYU STEAK

HIMAWARI WAGYU FROM MIYAZAKI SELECTION

★ Japanese A5 Grade Lean Cuts "HIMAWARI" WAGYU Steak of the Day	£54	200g
£27 / per 100g		
★ Japanese A5 Grade "HIMAWARI" WAGYU Sirloin Steak	£72	200g
£36 / per 100g		
Japanese A5 Grade "HIMAWARI" WAGYU Filet Mignon Steak	£84	200g
£42 / per 100g		

JACK'S CREEK CUT TO ORDER RIB EYE STEAK

★ Australian Purebred WAGYU MB8-9 Rib Eye	£34	per 100g
[HALAL]	Cut to order, Minimum 250g~	

WAGYU YAKINIKU – SLICE STEAK SELECTION –

Price per slice

Australian Purebred WAGYU MB8-9 MIZOREYAKI from Jack's Creek with Grated Japanese DAIKON [HALAL]	£6	15g / slice
Australian Purebred WAGYU MB8-9 NEGIYAKI from Jack's Creek with Spring Onion Sauce [HALAL]	£6	15g / slice
Australian Purebred WAGYU MB8-9 Rib Finger from Jack's Creek with Hand Roll Wrap up Lettuce, Spicy Miso [HALAL]	£6	15g / slice
British WAGYU Beef Tongue with Sea Salt, Lemon Juice	£10	20g / slice
Japanese A5 Grade "HIMAWARI" WAGYU Lean Cuts Slice from MIYAZAKI with Shio Kombu	£10	15g / slice
★ Japanese A5 Grade "HIMAWARI" WAGYU SUGATAYAKI from MIYAZAKI with "NANATSUBOSHI" Rice from HOKKAIDO	£16	25g / slice
★ Japanese A5 Grade "HIMAWARI" WAGYU Tenderloin from MIYAZAKI with Netherend Farm Butter	£18	20g / piece
Japanese A5 Grade "HIMAWARI" WAGYU Sirloin from MIYAZAKI with Truffle Egg yolk Sauce, "NANATSUBOSHI" Rice from HOKKAIDO	£18	30g / slice

SIDES

★ WAGYU Tallow Truffle Chips	£6	
Seasonal Vegetables Casserole	£12	for 2-3 people
Seasonal Mushrooms Casserole	£14	for 2-3 people

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KANPAI CLASSIC WAGYU CUISINE



WAGYU CUTS STEAK TASTING MENU

£80 / per person

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

WAGYU YAKIMONO

Australian Purebred WAGYU MB8-9 MIZOREYAKI from Jack's Creek
with Grated Japanese DAIKON

British WAGYU Beef Tongue
with Sea Salt, Lemon Juice

Japanese A5 Grade "HIMAWARI" WAGYU SUGATAYAKI from MIYAZAKI
with NANATSUBOSHI Rice from HOKKAIDO

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 Lean Cuts "HIMAWARI" WAGYU Steak of the Day from MIYAZAKI
100g / per person

Japanese A5 Grade "HIMAWARI" WAGYU Sirloin Steak from MIYAZAKI
100g / per person £80+£9

Japanese A5 Grade "HIMAWARI" WAGYU Filet Mignon Steak from MIYAZAKI
100g / per person £80+£15

OR

JACK'S CREEK CUT TO ORDER RIB EYE STEAK

Australian Purebred WAGYU MB8-9 Rib Eye
£53 + £34 / per 100g, Minimum 250g~

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KANPAI CLASSIC WAGYU CUISINE



KANPAI CLASSIC OMAKASE

£148 / per person

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

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

with Grated Japanese DAIKON

Japanese A5 Grade "HIMAWARI" WAGYU SUGATAYAKI from MIYAZAKI

with "NANATSUBOSHI" Rice from HOKKAIDO

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 Lean Cuts

"HIMAWARI" WAGYU

Steak of the Day from MIYAZAKI

100g / per person

Japanese A5 Grade

"HIMAWARI" WAGYU

Sirloin Steak from MIYAZAKI

100g / per person £148 + £9

Japanese A5 Grade

"HIMAWARI" WAGYU

Filet Mignon Steak from MIYAZAKI

100g / per person £148 + £15

or

JACK'S CREEK CUT TO ORDER RIB EYE STEAK

Australian Purebred WAGYU MB8-9 Rib Eye from Jack's Creek

£121 + £34/per 100g, Minimum 250g-

SHIME RICE

KAMAMESHI Rice of the Day

"NANATSUBOSHI" from HOKKAIDO

DESSERT

Chef's Special Dessert of the Day

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SIGNATURE WAGYU CUISINE OMAKASE

£178 / per person

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

WAGYU SIGNATURE

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

SASHIMI

Yellowtail SASHIMI, YUZU KOSHO MISO Ceviche

WAGYU TARTARE

WAGYU Tartare
with Tuna OTORO, KOBUJIME Botan 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
with Grated Japanese DAIKON

British WAGYU Beef Tongue
with Sea Salt, Lemon Juice

Japanese A5 Grade "HIMAWARI" WAGYU Sirloin from MIYAZAKI
with Truffle Egg yolk Sauce, "NANATSUBOSHI" Rice from HOKKAIDO

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 Lean Cuts
"HIMAWARI" WAGYU
Steak of the Day from MIYAZAKI
100g / per person

Japanese A5 Grade
"HIMAWARI" WAGYU
Sirloin Steak from MIYAZAKI
100g / per person £178 + £9

Japanese A5 Grade
"HIMAWARI" WAGYU
Filet Mignon Steak from MIYAZAKI
100g / per person £178 + £15

or

JACK'S CREEK CUT TO ORDER RIB EYE STEAK
Australian Purebred WAGYU MB8-9 Rib Eye from Jack's Creek
£151 + £34/per 100g , Minimum 250g -

SHIME RICE

KAMAMESHI Rice of the Day
"NANATSUBOSHI" from HOKKAIDO

DESSERT

Chef's Special Dessert of the Day

The menu is subject to change.

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