kampai

COLD DISHES | SOUP

sunomono* 12
cucumber, seaweed, scallop, sweet vinegar

gomae 9
spinach salad, sesame dressing

house salad* 25
mixed greens, tuna sashimi, onion soy dressing

nori chip* 22
ocean trout, spicy miso

kanpachi* 24
amberjack, serrano chili, yuzu soy

wagyu tataki* 32
seared wagyu, chili daikon, garlic chips

miso soup* 6
tofu, wakame, scallions

ROLLS

pin* 21
kanpachi, crispy garlic, grilled scallions, cilantro

harvest 18
spinach, avocado, mushroom, carrot

toro sumo* 24
fatty tuna, takuan, scallions

gros ventre* 22
shrimp tempura, avocado, topped with salmon and lemon

crypto* 36
king crab tempura, avocado, topped with seared wagyu

FOR THE TABLE

edamame 6
salt

shishito peppers 10
yuzu, maldon salt

kinoko 18
mushroom tempura, japanese seven spice, aji aoili

gyoza 25
wagyu and foie gras dumplings, aged red vinegar

nanban 35
king crab tempura, asparagus, yuzu dashi vinegar

nasu 15
broiled eggplant, yuzu miso, lime zest

crispy brussels 14
tosazu, salmon caviar

sushi pizza / crispy rice 30
assorted sashimi, crispy rice

ENTREE

gindara 28
miso marinated black cod, spinach, yuzu

tori 40
jidori chicken kuwayaki, turnips, broccolini

SRF wagyu* (8 oz) 70
Snake River Farms wagyu, crispy onion, soy mirin reduction

A5 wagyu* (2 oz) 70
chef's selection of sauces

SUSHI PER PC | SASHIMI PER 2 PC

akami* | lean tuna **10 | 20**

chutoro* | medium fatty tuna **11 | 22**

o-toro* | fatty tuna **12 | 24**

sake* | new zealand king salmon **6 | 12**

masu* | ocean trout **7 | 14**

kanpachi* | amberjack **8 | 16**

shima aji* | striped jack **8 | 16**

tai* | sea bream **7 | 14**

hotate* | scallop **6 | 12**

ebi* | boiled shrimp **6 | 12**

botan ebi* | spotted prawn **7 | 14**

unagi* | freshwater eel **7**

ikura* | salmon roe **5**

A5 wagyu beef* 12

foie gras 10

5 pc chef choice nigiri 30

10 chef choice sashimi 40

** Items are served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs thatmay increase your risk of food-borne illness. Please inform us of any allergies or dietary restrictions.*

COCKTAILS

the highball collection

the classic 16
Whiskey, Lemon, Seltzer

ume blossom 16
Kagatsuru Plum Sake, Haku Vodka, Mint, Cucumber, Seltzer

berries and sherries 16
Suntory Toki, Fino Sherry, Yuzu Cordial, Blackberry, Seltzer

sakura sour 16
Gin, Aperol, Pineapple, Lime, Egg White, Matcha

the hot mango 16
Takanotsume Chili Tequila, Mango
Sriracha Chili Salt

corbet's backflip 16
Vodka, Yuzu, Simple Syrup

open sesame 18
Sesame Wyoming Whiskey, Kanbara Sake, Cinnamon Cordial, Angostura Bitters

toki toddy 18
Suntory Toki, Everlasting Roots Sake, Ginger, Lemon

WINE BY THE GLASS

sparkling

Sparkling | Domaine Carneros | Brut | Carneros, CA	21

white

Riesling | Seehof | "Elektrisch" | Rheinhessen, DE	13
Sauvignon Blanc | Francis Blanchet | "Kriotine" Pouilly-Fumé | Loire, FR	16
Chardonnay | Liocco | "SoCo" | Sonoma Valley, CA	15

rosé

Granache | Chateau d'Esclans | Côtes de Provence, FR	17

red

País | J. Bouchon | "País Viejo" | Maule, CH	12
Syrah | Domaine des Pierres Sêches | Ardèche, FR	16
Pinot Noir | Haden Fig | Willamette Valley, OR	18
Cabernet Sauvignon | Obsidian | Lake County, CA	24

SAKE BY THE GLASS

	glass | 320 mL
Bushido | Ginjo Genshu | Way of the Warrior Draft	12 | 22
Fukucho | Junmai Ginjo | Moon on the Water	20 | 46
Akabu | Junmai Daiginjo | Akabu Junmai Daiginjo	37 | 86
Yamada Shoten** | Tokebetsu Junmai | Everlasting Roots 900mL	17 | 38
Rihaku | Nigori | Dreamy Clouds	17 | 38
Kanbara | Aged | Ancient Treasure	18 | •

***best when served warm*

DRAFT & BOTTLED BEER

bottles + cans

Athletic N/A | Golden Ale | CA	6
Asahi | Lager | JP	7
Stella Artois | Lager | NL	7
Melvin | IPA | WY	8
Roadhouse Avarice & Greed | WY	13
Hittachino Nest | White Ale | JP	14

draft beers

Melvin Heyzeus Mexican Lager | WY	7
Roadhouse Wilson IPA | WY	7
Sapporo Lager | JP	7