

MENU

SPECIALS OF THE DAY & SEASONAL MENU

Please refer to our QR code menu or Ipad menu for latest selections

GRILL PLATTERS

Family Platter

\$178.0

5 kinds of premium wagyu (includes spicy beef) , pork belly, chicken thigh, chicken wing, arabiki sausage, serves 4-5 people.

Premium Platter

\$158.0

5 kinds of premium wagyu, pork belly & chicken thigh serves, 3-4 people.

Luxurious Japanese A5 Miyazaki Platter

\$299.0

Chef's selection four cuts, serves 2-3 people. Served with Negi Shio Dare, suki-onsen egg, and cabbage salad. Recommended to enjoy with our Premium Japanese Imported Rice.

****APPROX. 20 MINS TO SERVE****

Premium Wagyu Platter

\$229.0

Highest marbling grade Japanese A5 Wagyu + Australian M9 Ribeye Steak + Sliced Wagyu Tongue, serves 2 people. Served with suki-onsen egg and negi shio dare.

****APPROX. 20 MINS TO SERVE****

Japanese Yamagata A5 Wagyu Tasting Board

\$120.0

A curated journey through sampling six different premium cuts, each showcasing the marbling, tenderness, and deep umami of Japan's most luxurious beef. 2 pcs per cut.

Kanpai Tasting Board

\$99.0

Our small sampler of 7 most premium Australian wagyu cuts and pork belly, 2 pcs each cut.

PREMIUM BEEF CUTS FOR GRILLING

A5 Miyazaki Prime Cuts

100g \$99.0

200g \$189.0

Award winning Rolls-Royce of wagyu. Enjoy one of the finest and most luxurious brands of beef in the world right at the heart of WA at Kanpai Yakiniku!

Country of Origin: Japan

21 days Dry-aged Wagyu Diamond Cut

\$89.0

Introducing a true masterpiece for our beef connoisseurs: our in-house dry-aged for 21 days Wagyu, served in an exquisite diamond cut.

Country of Origin: Australia

M9 Karubi Plate

\$37.0

M9 Flank Steak

\$47.5

M9 Chuck Flap

\$43.0

M9 Tri tip

\$47.5

M9 Wagyu Sirloin

\$52.0

M9 Oyster Blade

\$45.5

Wagyu Petite Tender

\$37.5

Wagyu Rib Finger

\$37.0

Wagyu Harami Skirt

\$36.5

Gyu Tan

\$22.5

Beef Tongue served with Negi Shio Dare

Dry-Aged Wagyu Tan Mango cut

\$45.0

Dry-aged thick mango cut Wagyu Tongue

Sliced Wagyu Tan

\$39.0

Wagyu Beef Tongue served with Negi Shio Dare

Marinated Short Ribs Meat

\$45.0

Spicy Beef

\$30.5



PREMIUM SEAFOOD FOR GRILLING

Japan-imported Cuttlefish (I)	\$28.5
Scallops on shell with butter (4pcs) (I)	\$30.0
Tiger Prawns (2pcs) (A)	\$33.0

PORK FOR GRILLING

Sliced Pork Jowl	\$28.5
Sliced Pork Belly	\$21.0
Japanese Arabiki Sausages	\$16.5

CHICKEN FOR GRILLING

Chicken Thigh	\$14.9
Chicken Wingettes	\$14.9

LAMB FOR GRILLING

Lamb Rack (2pcs) <i>Wet Aged with white wine</i>	\$35.0
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VEGETABLE FOR GRILLING

Butter Corn	\$ 6.9
Vegetable Platter	\$16.9

SASHIMI

Chef's fresh sashimi of the day 17pcs (M)	\$95.0
Fresh Tasmanian Uni (A)	\$42.0
Citrus-Miso Hiramasa Crudo (A)	\$29.5
Hiramasa 5 pcs (A)	\$27.5
King Salmon 5pcs (I)	\$30.0
Tuna 5pcs (A)	\$31.5
Hokkaido Scallop 6 pcs (I)	\$23.0
Surf Clam 5 pcs (I)	\$18.0
Ikura (A)	\$23.5

SALAD

Wakame Salad <i>A tangy and refreshing seaweed salad with surf clams.</i>	\$16.0
Sashimi Salad (M) <i>Refreshing salad with sashimi topped with tobiko with wafu dressing at the side.</i> <i>**Salad dressing contains peanut**</i>	\$20.0
Cabbage Salad <i>Shredded cabbage with sesame dressing</i> <i>please ask our staff for cabbage salad refill for \$2.5</i>	\$14.8
Potato Salad <i>Mayonnaise infused potato</i>	\$8.5

SIDE DISHES

Takoyaki	\$13.5
Edamame	\$ 9.0
Fried Chicken Karaage	\$16.5
Kama Grilled Fish Wing (A)	\$23.0
Renkon Chips	\$14.9
Fried Shimeiji Mushrooms	\$13.8
Tebasaki Wings	\$17.8
Fried Shishamo Fish (I)	\$27.5
Chawanmushi	\$10.0
Uni Chawanmushi	\$19.0
Ishiyaki Wagyu Stone Grill Rice	\$38.0

ACCOMPANIMENTS

Miso Soup	\$ 3.8
Premium Japanese Rice	from \$5.5
Kimuchi	\$ 6.0
Inaniwa Soup Udon	\$13.9
Garlic Butter Dip	\$ 5.0
Sukiyaki Onsen Egg	\$ 5.0
Negi Shio Dare Yakiniku Sauce	\$ 3.5

Kisami Wasabi Sauce	\$4.5
Wagyu Chilli Sauce	\$3.8

DESSERTS

Chef's Selection Dessert Board <i>A selection of 5 desserts</i>	\$38.0
Matcha Panacotta w. Chocolate Crumble	\$9.0
Warabimochi Matcha	\$8.9
Yuzu Sorbet	\$10.0
Raindrop Cake	\$8.9
Soya Sauce Ice Cream	\$8.0
Mochi of the day	\$8.0

