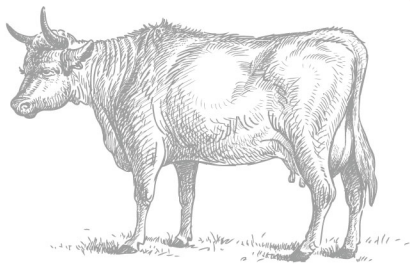
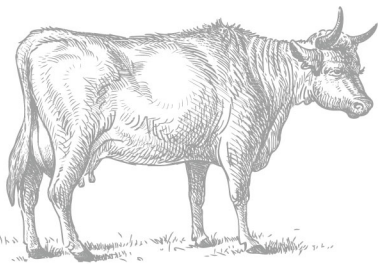


KANPAI CLASSIC



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	Served 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

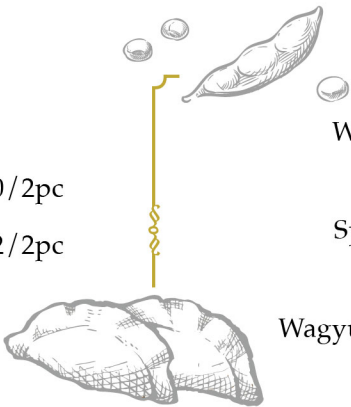
- Fisherman’s Oyster £6/pc
- with Caviar £10/pc
- Yellowtail Spicy Miso Ceviche £12
- Caviar Service £88/50g
- Schrenckii Dauricus Caviar



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 Tallow 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.

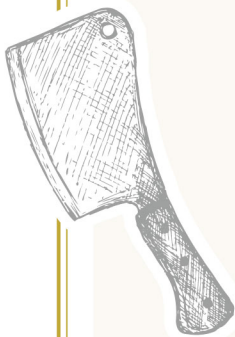
We kindly ask that everyone at the table participates

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

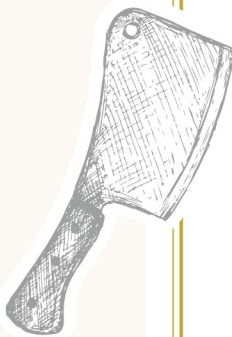
Please choose one steak from below

“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

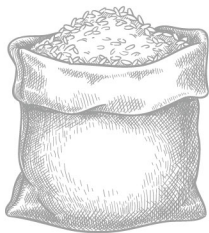
Nanatsuboshi rice from Hokkaido with chicken & bonito broth soup

Sweet Corn & Scallop

£15 Small | £30 Medium

Kanpai Classic “Wagyu Curry”

£15 Small | £30 Medium



老乾杯
KANPAI CLASSIC

Signature Chicken

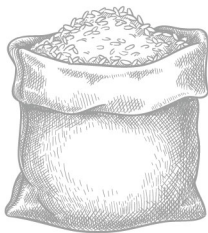
£15 Small | £30 Medium

Unagi Eel

£20 Small | £40 Medium

Kobujime Salmon & Salmon Roe

£22 Small | £44 Medium



EAT·DRINK·RELAX

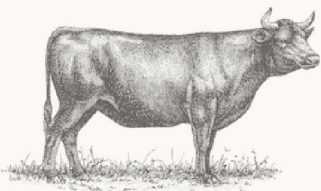
At Kanpai Classic, we bring the tradition of Japanese yakiniku to life for the first time in London. With 25 years of expertise, we proudly introduce the Japanese tradition of grilling the whole cattle featuring Miyazaki’s “Himawari” Wagyu. Unlike the typical A5 Wagyu, Himawari is carefully selected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

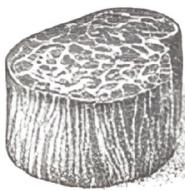
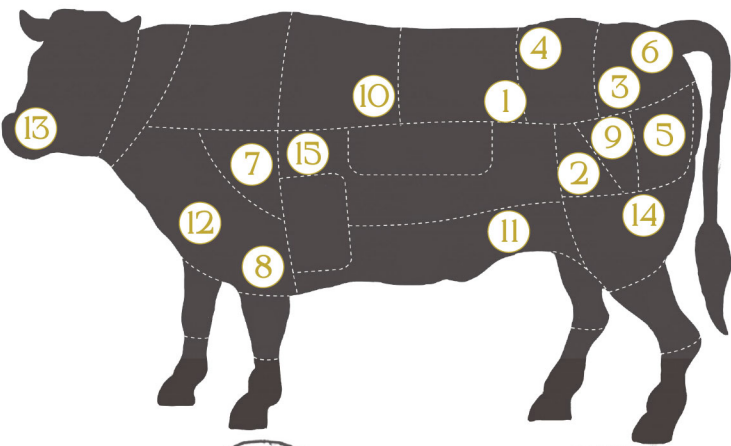
WAGYU YAKINIKU FEAST

Please choose one steak from below

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



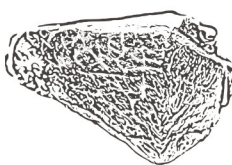
②
STEAK
Knuckle



③
STEAK
Rump



④
STEAK
Sirloin



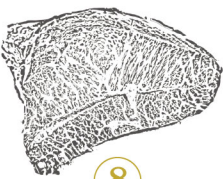
⑤
STEAK
Top Round



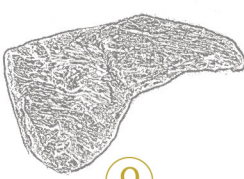
⑥
STEAK
Picanha



⑦
SUGATAYAKI
Chuck Tail Flap



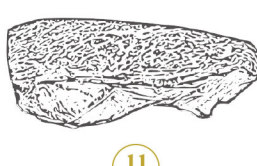
⑧
SUGATAYAKI
Oyster Blade



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