



KANI HOUSE LUNCH

ALLERGIES MUST BE NOTIFIED TO YOUR SERVER, PRIOR TO ORDERING.
SUBSTITUTIONS MAY INCUR ADDITIONAL COSTS. PLEASE ASK YOUR SERVER FOR DETAILS.

APPETIZERS 前菜 = Favorites

SHISHITO PEPPERS 7
GRILLED AND SEASONED WITH SEA SALT OR SAUTEED IN SWEET CHILI SAUCE

YAKITORI
SKEWERS GLAZED WITH TERIYAKI SAUCE & SERVED ON A BED OF SAUTÉED VEGETABLES. CHOICE OF:

CHICKEN 7 SHRIMP 8
STEAK* 9 SCALLOPS 9
MIX 'N MATCH 2 FOR 10
3 FOR 15

GYOZA 6
5 PCS OF FRIED PORK OR VEGETABLE DUMPLINGS

AGEDASHI TOFU 5
LIGHTLY BREADED TOFU FRIED & TOPPED WITH NORI, SCALLIONS, & TEMPURA SAUCE

SOFT SHELL CRAB
LIGHTLY BREADED & FRIED JUMBO SOFT SHELL CRAB SERVED WITH OUR TEMPURA SAUCE
1 PC 9 2 PCS 16

KANI RANGOON 6
6 PCS FILLED WITH CRAB, SHRIMP, & CREAM CHEESE

SHRIMP STUFFED MUSHROOMS 9
TOPPED WITH PANKO & SPICY MAYO & BAKED

KANI SHRIMP APPETIZER 7
SHRIMP, KANIKAMA & CREAM CHEESE WRAPPED IN A STRING OF POTATOES & FRIED TO A GOLDEN CRISP

KANI HOUSE SAMPLER TO SHARE 15
2 PCS OF SPRING ROLLS, 3 PCS OF SHRIMP TEMPURA, 3 PCS OF KANI RANGOONS, & 3 PCS OF FRIED PORK GYOZA

SPRING ROLLS 6
ASSORTED VEGETABLES WRAPPED IN A THIN, CRISPY SHELL AND FRIED

SWEET CHILI CHICKEN NUGGETS 6.5
CRISPY CHICKEN TOSSED IN OUR SWEET CHILI SAUCE

EDAMAME 3.5
STEAMED JAPANESE SOYBEANS SERVED LIGHTLY SALTED OR SAUTEED IN SWEET CHILI SAUCE

TEMPURA APPETIZER
VEGETABLES 6 CHICKEN 7 SHRIMP 7
ADD 4 PCS OF VEGETABLE +3

POTATO CROQUETTES 5
BUTTERY MASHED POTATOES & CREAM CHEESE COVERED WITH PANKO & FRIED

NEW!
SHUMAI 6
STEAMED SHRIMP DUMPLINGS

NEW!
BAM BAM SHRIMP OR SCALLOP
FRIED & TOSSED IN OUR OWN FIRECRACKER SAUCE & TOPPED WITH SCALLIONS, JALAPENOS, & LEMON ZEST
SHRIMP 10 SCALLOPS 11

BAKED SEAFOOD APPETIZER
TOPPED WITH OUR SPICY AIOLI SAUCE, MASAGO, TEMPURA FLAKES & SCALLIONS. CHOICE OF:
MUSSELS 9 SCALLOPS 11 SHRIMP 10

BAKED SEAFOOD SAMPLER TO SHARE 15
SHRIMP, SCALLOPS & MUSSELS TOPPED WITH OUR SPICY AIOLI SAUCE, MASAGO, TEMPURA FLAKES & SCALLIONS

SUSHI APPETIZERS すし 前菜

SEAWEED SALAD 5
ADD SQUID SALAD +3

CUCUMBER SALAD 5
CUCUMBER SLICES TOPPED WITH KANIKAMA DRESSED WITH SWEET VINAIGRETTE

TUNA TATAKI* 11
THIN SLICES OF SEARED TUNA SERVED WITH REGULAR OR SPICY PONZU SAUCE

STEAK TATAKI* 12
THIN SLICES OF SEARED ANGUS STEAK SERVED WITH REGULAR OR SPICY PONZU SAUCE

SALMON & AVOCADO CARPACCIO* 11
THIN SLICES OF SALMON & AVOCADO DRIZZLED WITH OLIVE OIL, PONZU SAUCE, & FRESH LEMON
NEW! SUB: FLOUNDER (HIRAME), SEABASS (SUZUKI) OR SEA BREAM (MADAI) +2

SUSHI APPETIZER* 9
5 PCS OF ASSORTED NIGIRI SUSHI CHEF'S CHOICE ONLY

SASHIMI APPETIZER* 12
7 PCS OF ASSORTED SASHIMI CHEF'S CHOICE ONLY

SQUID SALAD 6
NEW!

SUNOMONO 12
SURF CLAM, OCTOPUS, SHRIMP AND CRAB SERVED ON CUCUMBER SLICES IN PONZU SAUCE

SHRIMP & AVOCADO SALAD 8
CUCUMBER & AVOCADO SLICES TOPPED WITH COOKED SHRIMP THEN DRESSED WITH SWEET VINAIGRETTE

SPICY TUNA JALAPENO POPPERS* 8
STUFFED WITH SPICY TUNA & CREAM CHEESE THEN FRIED & SERVED WITH SWEET CHILI SAUCE

TUNA TARTARE* 10
FRESH TUNA CHOPPED & MARINATED IN OUR SPECIAL BLEND OF SPICY SAUCES WITH AVOCADO & MASAGO
ADD QUAIL EGG +1

HAMACHI CEVICHE* 9
FRESH YELLOWTAIL CEVICHE SERVED WITH MASAGO, KAIWARE, & JALAPENOS ON TOP

HAMACHI KAMA 10
BAKED YELLOWTAIL COLLAR SERVED WITH REGULAR OR SPICY PONZU SAUCE

*RAW OR UNDERCOOKED FOODS: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS



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SUSHI COMBOS

SERVED WITH MISO SOUP & HOUSE SALAD.
OKAMASE: CHEF'S CHOICE ONLY.

SALAD & ROLL COMBO* 13
SEARED TUNA AND AVOCADO SERVED ON A BED OF MIXED GREENS WITH A SALMON & AVOCADO ROLL

 **UDON & SUSHI COMBO*** 12
SHRIMP TEMPURA UDON & 5 PCS OF SUSHI

SUSHI & SASHIMI COMBO* 12
3 PCS OF SASHIMI, 4 PCS OF SUSHI, & A TUNA ROLL

SASHIMI COMBO* 13
6 PCS OF SASHIMI & A TUNA ROLL

SPICY ROLL COMBO* 12
8 PCS SPICY CALIFORNIA ROLL, 4 PCS SPICY TUNA ROLL, & 4 PCS SPICY SALMON ROLL

 **ROLL COMBO*** 12
8 PCS CALIFORNIA ROLL, 4 PCS BAGEL ROLL, & 4 PCS SPICY TUNA ROLL

CALIFORNIA COMBO* 12
CALIFORNIA ROLL & 5 PCS OF SUSHI

TUNA COMBO* 12
TUNA ROLL & 5 PCS OF SUSHI

BENTO BOXES 弁当

SERVED WITH CHICKEN SOUP, SALAD, 4 PCS OF CALIFORNIA ROLL, SHRIMP AND VEGETABLE TEMPURA, GRILLED VEGETABLES AND STEAMED RICE
SUBSTITUTE: FRIED RICE +1.5 | BROWN RICE +1 | BLACK FRIED RICE +3

 **TERIYAKI BENTO**
SAUTEED IN OUR SIGNATURE TERIYAKI SAUCE
CHICKEN 9 ANGUS STEAK* 12
SHRIMP 11 SALMON* 11

GALBI BENTO 14
BEEF BONE-IN SHORT RIBS MARINATED IN A SWEET SOY GLAZE

SAUTEED NOODLE BENTO 8
CHOICE OF UDON OR YAKISOBA NOODLES
SAUTEED IN OUR HOMEMADE TERIYAKI SAUCE WITH ASSORTED VEGETABLES
CHICKEN 9 SHRIMP 11 ANGUS STEAK* 12

KATSU BENTO
BREADED IN PANKO & FRIED.
CHICKEN 9 ANGUS STEAK 12 SHRIMP 11
PORK 10 TILAPIA 10

SUKIYAKI BENTO 11
ASIAN BEEF STIR FRIED WITH CARROTS, ONIONS, MUSHROOM, CABBAGE, & OUR OWN TERIYAKI SAUCE

FRIED RICE ENTREES

SERVED WITH CHICKEN SOUP & HOUSE SALAD.
SAUCE OPTIONS FOR RICE: SPICY | TERIYAKI | KANI SAUCE
SUBSTITUTE FOR BROWN RICE +1 | BLACK RICE +2

 **KANI FRIED RICE*** 14
STEAK, CHICKEN AND SHRIMP TERIYAKI
FILET MIGNON TERIYAKI* 11
ANGUS STEAK TERIYAKI* 10
SHRIMP TERIYAKI 10
CHICKEN TERIYAKI 8
VEGETABLE FRIED RICE 7
ADD TOFU +1

HIBACHI ENTREES

SERVED WITH CHICKEN SOUP, SALAD, GRILLED VEGETABLES, & STEAMED RICE
SUBSTITUTE: FRIED RICE +1.5 | BROWN RICE +1 | BLACK FRIED RICE +3

FILET MIGNON* 5 oz 14

 **HULA FILET MIGNON*** 15
5 OZ OF FILET MIGNON GRILLED WITH FRESH PINEAPPLES & OUR SWEET SESAME SAUCE

ANGUS STRIP STEAK* 5 oz 12

HULA STEAK* 13
5 OZ OF ANGUS STRIP STEAK GRILED WITH FRESH PINEAPPLES & OUR SWEET SESAME SAUCE

SCALLOP 13
WILD CAUGHT SEA SCALLOPS

SHRIMP 11

SALMON* 11
GRILLED WITH OUR OWN TERIYAKI SAUCE

TILAPIA 9
GRILLED WITH YOUR CHOICE OF GINGER SOY SAUCE OR LEMON BUTTER

SUKIYAKI 11
ASIAN BEEF STIR FRIED WITH CARROTS, ONIONS, MUSHROOM, CABBAGE, & OUR OWN SIGNATURE TERIYAKI SAUCE

CHICKEN 9
GRILLED WITH OUR SIGNATURE TERIYAKI SAUCE

VEGETABLE 9
MIX OF BROCCOLI, CARROTS, ONIONS, ASPARAGUS, ZUCCHINI, MUSHROOMS, BABY CORN, & A SEASONAL VEGETABLE (ADD TOFU +1)

HIBACHI COMBOS MUST CHOOSE AT LEAST 2


SERVED WITH CHICKEN SOUP, SALAD, GRILLED VEGETABLES & STEAMED RICE.
SUBSTITUTE: FRIED RICE +1.5 | BROWN RICE +1 | BLACK FRIED RICE +3

FILET MIGNON* 9.5
HULA FILET MIGNON* 10.5
ANGUS STRIP STEAK* 7.5
HULA STEAK* 8.5
SCALLOP 7.5
SHRIMP 6.5
SALMON* 7
CHICKEN 5.5

SALAD ENTREES

SERVED WITH CHOICE OF MISO OR CHICKEN SOUP.
DRESSINGS: GINGER, MANGO, SWEET SESAME, CREAMY WASABI, ASIAN VINAIGRETTE, OR RANCH
ADD: JALAPENOS +1 | ASPARAGUS +1

CRAB & AVOCADO SALAD 13
CHOICE OF LUMP CRAB MEAT OR FRIED SOFT SHELL CRAB SERVED ON A BED OF MIXED GREENS WITH CARROTS, RED CABBAGE, KALE, CUCUMBERS, THIN SLICES OF AVOCADO & ORANGES

 **SESAME CHICKEN SALAD** 12
CHOICE OF GRILLED OR CRISPY SEASONED CHICKEN TENDERS SERVED ON A BED OF MIXED GREENS WITH CARROTS, RED CABBAGE, KALE, CUCUMBERS, THIN SLICES OF AVOCADO & ORANGES
SUB FOR SHRIMP OR SALMON +2

TUNA & AVOCADO SALAD* 13
SEARED TUNA SERVED ON A BED OF MIXED GREENS WITH CARROTS, RED CABBAGE, KALE, CUCUMBERS, THIN SLICES OF AVOCADO & ORANGES

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