



KANI HOUSE LUNCH

LUNCH AVAILABLE UNTIL 2:00 PM

ALLERGIES AND/OR VEGAN/GLUTEN FREE OPTIONAL MENU ITEMS MUST BE NOTIFIED TO YOUR SERVER PRIOR TO ORDERING. SUBSTITUTIONS MAY INCUR ADDITIONAL COSTS.

APPETIZERS 前菜

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| AGEDASHI TOFU V 7
LIGHTLY BREADED TOFU FRIED & TOPPED WITH NORI, SCALLIONS & TEMPURA SAUCE | SHISHITO PEPPERS V GF OPTIONAL 7
SAUTEED WITH CHOICE OF SALT OR SWEET CHILI SAUCE |
| *BAM BAM SHRIMP OR SCALLOPS
FRIED & TOSSED IN OUR SIGNATURE FIRECRACKER SAUCE. TOPPED WITH SCALLIONS, JALAPENOS AND LEMON ZEST.
SCALLOPS 13 SHRIMP 11 SHRIMP & SCALLOP 15 | SHRIMP STUFFED MUSHROOMS GF OPTIONAL 10
BAKED & TOPPED WITH PANKO & SPICY MAYO |
| EDAMAME V 6
STEAMED SOYBEANS WITH CHOICE OF SALT OR SWEET CHILI SAUCE | SHUMAI 7
STEAMED SHRIMP DUMPLINGS |
| GYOZA 8
5 PCS OF FRIED PORK OR VEGETABLE DUMPLINGS | SOFT SHELL CRAB 10
LIGHTLY BREADED & FRIED JUMBO SOFT SHELL CRAB SERVED WITH OUR TEMPURA SAUCE |
| *KANI RANGOON 10
6 PCS FILLED WITH CRAB, SHRIMP & CREAM CHEESE | SPRING ROLLS V 7
FRIED VEGETABLE ROLLS |
| KANI SHRIMP APPETIZER 10
SHRIMP, KANIKAMA, & CREAM CHEESE FRIED IN POTATO STRINGS | SWEET CHILI CHICKEN NUGGETS 7
CRISPY CHICKEN TOSSED IN SWEET CHILI SAUCE |
| POTATO CROQUETTES 7
FRIED BUTTER MASHED POTATOES WITH CREAM CHEESE & PANKO | TEMPURA APPETIZER 7
CHICKEN SHRIMP VEGETABLES
ADD 4 PCS OF VEGETABLE +3 |
| | YAKITORI GF OPTIONAL
GLAZED WITH TERIYAKI SAUCE & SERVED ON TOP OF SAUTEED VEGETABLES. CHOICE OF:
CHICKEN 7 SHRIMP 8
SCALLOPS 10 STEAK* 10
MIX 'N MATCH 2 FOR 11
3 FOR 16.50 |

SUSHI APPETIZERS すし前菜

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| CUCUMBER SALAD V OPTIONAL GF OPTIONAL 7
CUCUMBER SLICES TOPPED WITH KANIKAMA DRESSED WITH SWEET VINAIGRETTE | *SALMON TEMPURA 9
CUCUMBER SALAD, SWEET CHILI SAUCE, SPICY MAYO & EEL SAUCE |
| SEAWEED SALAD V GF 6
ADD SQUID SALAD +3 | SASHIMI APPETIZER* GF 14
CHEF'S CHOICE OF 7 PCS OF ASSORTED SASHIMI |
| SQUID SALAD GF 8 | SUSHI APPETIZER* GF 11
CHEF'S CHOICE OF 5 PCS OF ASSORTED NIGIRI SUSHI |
| SUNOMONO 14
SURF CLAM, OCTOPUS, SHRIMP & CRAB SERVED ON CUCUMBER SLICES IN PONZU SAUCE | SPICY TUNA JALAPENO POPPERS* 10
FRIED JALAPENOS STUFFED WITH SPICY TUNA & CREAM CHEESE. SERVED WITH SWEET CHILI SAUCE |
| HAMACHI CEVICHE* GF 12
FRESH YELLOWTAIL CEVICHE SERVED WITH MASAGO, KAIWARE & JALAPENOS ON TOP | STEAK TATAKI* GF 14
THIN SLICES OF SEARED ANGUS STEAK WITH CHOICE OF REGULAR OR SPICY PONZU SAUCE |
| HAMACHI KAMA GF 13
BAKED YELLOWTAIL COLLAR SERVED WITH REGULAR OR SPICY PONZU SAUCE | TUNA TATAKI* GF 13
THIN SLICES OF SEARED TUNA WITH CHOICE OF REGULAR OR SPICY PONZU SAUCE |
| *SALMON & AVOCADO CARPACCIO* GF 13
THIN SLICES OF SALMON & AVOCADO DRIZZLED WITH OLIVE OIL, PONZU SAUCE & FRESH LEMON
+SUB: FLOUNDER (HIRAME)
SEABASS (SUZUKI) +2
SHRIMP +2 | *TUNA TARTARE* GF 12
FRESH TUNA CHOPPED & MARINATED IN A BLEND OF SPICY SAUCES, AVOCADO & MASAGO
ADD QUAIL EGG +1 |

* FAVORITES V VEGAN GF GLUTEN FREE

RESTAURANTS AROUND THE WORLD ARE CURRENTLY EXPERIENCING HIGH COSTS OF FOOD DUE TO COVID. PLEASE BE ADVISED WE CANNOT REMOVE ORDERED ITEMS FROM THE CHECK. PLEASE SPEAK WITH MANAGEMENT IF THERE ARE ANY ISSUES WITH THE FOOD ITEM. THANK YOU FOR YOUR UNDERSTANDING AND CONTINUED SUPPORT.

*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 HOUSE SALAD
OMAKASE: CHEF'S CHOICE ONLY

- CALIFORNIA COMBO*** 13
CALIFORNIA ROLL & 5 PCS OF SUSHI
- ROLL COMBO*** 12
8 PCS CALIFORNIA ROLL, 4 PCS BAGEL ROLL, & 4 PCS SPICY TUNA ROLL
- SASHIMI COMBO*** **GF** 14
6 PCS OF SASHIMI & A TUNA ROLL
- SUSHI & SASHIMI COMBO*** **GF** 15
3PCS OF SASHIMI, 4PCS OF SUSHI & A TUNA ROLL
- SPICY ROLL COMBO*** 13
8 PCS SPICY CALIFORNIA ROLL, 4 PCS SPICY TUNA ROLL, & 4 PCS SPICY SALMON ROLL
- TUNA COMBO*** **GF** 13
TUNA ROLL & 5 PCS OF SUSHI
- UDON & SUSHI COMBO*** 14
SHRIMP TEMPURA UDON & 5 PCS OF SUSHI

BENTO BOXES 弁当

SERVED WITH SALAD, 4 PCS OF CALIFORNIA ROLL, SHRIMP AND VEGETABLE TEMPURA, GRILLED VEGETABLES AND STEAMED RICE

SUBSTITUTE: FRIED RICE +2 | BLACK RICE +2 | BLACK FRIED RICE +4
BROWN RICE +1 | BROWN FRIED RICE +3 | NOODLES +4

- GALBI BENTO** 15
BONE-IN BEEF SHORT RIBS MARINATED IN A SWEET SOY GLAZE
- KATSU BENTO**
PANKO FRIED
ANGUS STEAK 14 PORK 10 TILAPIA 10
CHICKEN 10 SHRIMP 11
- SUKIYAKI BENTO** 11
STIR FRIED BEEF, CARROTS, ONIONS, MUSHROOM, & CABBAGE IN OUR SIGNATURE TERIYAKI SAUCE
- TERIYAKI BENTO**
ANGUS STEAK* 14 SALMON 11
CHICKEN 10 SHRIMP 11

TERIYAKI BOWL **GF OPTIONAL**

SERVED WITH HOUSE SALAD
1 PROTEIN **\$12** | 2 PROTEINS **\$14** | 3 PROTEINS **\$16**

- A CHOOSE 1 BASE**
REQUEST COOKED IN SAUCE +1
STEAMED RICE GRILLED VEGETABLES
BLACK STEAMED RICE +2 UDON (SAUTEED) +2
BROWN STEAMED RICE +1 YAKISOBA (SAUTEED) +2
FRIED RICE
BLACK FRIED RICE +2
BROWN FRIED RICE +1
- B CHOOSE PROTEIN/S**
ADD SIDE VEGETABLES +3
REQUEST COOKED IN SAUCE +1
ANGUS STEAK* +2 SALMON* CHICKEN
FILET MIGNON* +3 SHRIMP TOFU
SUKIYAKI
- C CHOOSE 1 SAUCE TOPPING**
KANI SAUCE SPICY MAYO
SPICY CHILI PASTE TERIYAKI

HIBACHI ENTREES **GF OPTIONAL**

SERVED WITH SALAD, GRILLED VEGETABLES & STEAMED RICE

SUBSTITUTE: FRIED RICE +2 | BLACK RICE +2 | BLACK FRIED RICE +4
BROWN STEAMED RICE +1 | BROWN FRIED RICE +3 | NOODLES +4
ADD: EGG +2 | HULA PINEAPPLE +4 | SPICY CHILI PASTE +3 | TOFU +6

- FILET MIGNON*** 5 oz 16
- ANGUS STRIP STEAK*** 5 oz 14
- SUKIYAKI** 12
STIR FRIED BEEF, CARROTS, ONIONS, MUSHROOM, & CABBAGE IN OUR SIGNATURE TERIYAKI SAUCE
- SALMON*** 12
SIGNATURE TERIYAKI SAUCE
- SCALLOP** 14
WILD CAUGHT SEA SCALLOPS
- SHRIMP*** 12
- TILAPIA*** 11
GRILLED WITH CHOICE OF GINGER SOY OR LEMON BUTTER SAUCE
- CHICKEN** 11
SIGNATURE TERIYAKI SAUCE
- VEGETABLE **V OPTIONAL**** 10
ASPARAGUS, ZUCCHINI, BROCCOLI, BABY CORN, MUSHROOMS, ONIONS, CARROTS, CABBAGE

HIBACHI SIDES

AVAILABLE ONLY WITH AN ENTREE

- FILET MIGNON*** 10
- ANGUS STRIP STEAK*** 8
- SALMON*** 6
- SCALLOP** 8
- SHRIMP** 6
- CHICKEN** 6

SALAD ENTREES

DRESSINGS: GINGER, MANGO, SWEET SESAME, CREAMY WASABI, ASIAN VINAIGRETTE, OR RANCH

ADD: JALAPENOS +1 | ASPARAGUS +2 | AVOCADO +2 | ORANGES +1

- CRAB & AVOCADO SALAD **GF OPTIONAL**** 19
CHOICE OF LUMP CRAB MEAT OR FRIED SOFT SHELL CRAB SERVED ON A BED OF MIXED GREENS WITH CARROT, RED CABBAGE, KALE, CUCUMBERS, SLICES OF AVOCADO, & ORANGES
- Sesame Chicken Salad **GF OPTIONAL****
SERVED ON A BED OF MIXED GREENS WITH CARROTS, RED CABBAGE, KALE CUCUMBERS, SLICES OF AVOCADO & ORANGES
CRISPY CHICKEN TENDER 15 SALMON* 16
GRILLED CHICKEN 15 SHRIMP 16
- TUNA & AVOCADO SALAD* **GF**** 17
SEARED TUNA SERVED ON A BED OF MIXED GREENS WITH CARROTS, RED CABBAGE, KALE, CUCUMBERS, SLICES OF AVOCADO & ORANGES

FAVORITES **V VEGAN** **GF GLUTEN FREE**

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