APPETIZERS

Edamame
Boiled soya beans with sea salt 16,000
Boiled soya beans with spicy sauce 17,000

Veggie Fresh Roll
Mixed vegetables wrapped in rice paper, 18,000
accompanied with sweet chili sauce

Shrimp Fresh Roll
Mixed vegetables and shrimp wrapped in rice paper, 24,000
accompanied with sweet chili sauce

Kampai Chicken in Soothing Lettuce Wrap
Minced chicken with lettuce wrap 23,000

Japanese Style Nasu
Deep fried eggplant glazed with white Miso, pickled 22,000
cucumber & homemade cracker

SOUPS

Miso Soup
Miso, seaweed, spring onions, shiitake mushrooms & tofu 15,000

Tom Yum Soup
Tom yum, lemon base, squid, shrimp, hammour & mussels 29,000

Chilli Beef Soba
Soba, beef, onion, lime, coriander, red chili pepper, spring 36,000
onions & spicy soup stock

Salmon Soba
Soba, salmon, spinach & spicy soup stock 38,000

Sea Food Soba
Soba, mixed sea food, spinach & spicy soup stock 39,000
B R E A D E D

Chicken Panko
Panko breaded chicken served with sakana sauce 24,000

Breaded Shrimp
Panko breaded shrimps served with sakana sauce 28,000

Pearl of the Orient
Fried scallops wrapped in filo with sakana sauce 75,000

T E M P U R A

Kuruma Shrimp
Shrimp tempura served with tempura sauce 28,000

Rock Shrimp
Shrimps, shiitake mushrooms, served with rock shrimp sauce 42,000

Vegetable
Mixed vegetables tempura served with tempura sauce 26,000

Fish & Chips Kampai Style
Hammour sticks & potato wedges served with fish & chips special sauce 30,000
SALADS

Crazy Craze
Crabsticks, cucumber, tobiko, togarashi & avocado 33,000

Green Atlantic
Marinated mixed seaweed, cold noodles served on top of filo served with Kampai special sauce 35,000

Crispy Spicy Salmon
Salmon, special spicy mayo sauce & panko crispy with red cabbage 45,000

Crispy Spicy Tuna
Tuna, special spicy mayo sauce & panko crispy with lettuce 45,000

Four Seasons
Cabbage, cucumber, carrots served with sesame dressing 25,000

Baby Spinach Salad
Freshly harvested baby spinach dressed with Japanese citrus, soya & grape seed oil 35,000

Poke Bowl
An array of chef’s choice fresh seafood & vegetables perfectly arranged over traditional sushi rice & quinoa 55,000

Kampai Mix Green Salad
Spinach, rocca, lettuce, avocado, edamame, asparagus & baby broccoli served with Yuzu salad dressing 35,000
HOT SPOTS

Black Cod
Marinated Gindara fish served with Saikyo Miso sauce  120,000

Grilled Spicy Wagyu
Japanese charcoal grilled Wagyu beef basted with  75,000
Mediterranean - Japanese sauce

Wagyu Beef Kampaï Style
Grilled wagyu beef served with sautéed asparagus  75,000

Beef Kamikaze
Grilled Australian beef served with wedges potato  65,000

Wagyu Foie Gras
Grilled wagyu beef served with thick teriyaki & seared  120,000
foie gras on top

Steamed Sea Bass
Steamed sea bass with lemon oil, garlic & ginger, served  65,000
with steamed vegetables

KAMPAI SPECIAL

Spicy Tuna on Crispy Rice
Mouthwatering marinated Bluefin tuna on top of “crispy” sushi rice  50,000

Spicy Salmon on Crispy Rice
Mouthwatering marinated salmon on top of “crispy” sushi rice  50,000
Beef Yaki Soba
Soba, beef, red pepper, carrots, shiitake mushrooms, coriander, layu oil & leeks 45,000

Orange Chicken Soba
Soba, chicken, fresh orange, red & green peppers, carrots & shiitake mushrooms 38,000

Shrimp Yaki Soba
Soba, shrimps, green & red peppers, carrots & coriander 46,000

Veggie Yaki Soba
Soba, green & red peppers, carrots, mushrooms & coriander 34,000

Nutty Peanut Noodles
Udon noodles, peanuts, leeks & lime 33,000

Steamed Jasmine Rice
Steamed jasmine rice with sesame on top 20,000

Beef Fried Rice
Rice, beef, zucchini, carrot cubes & sweet corn 35,000

Chicken Fried Rice
Rice, chicken, zucchini, carrot cubes & sweet corn 30,000

Shrimp Fried Rice
Rice, shrimps, zucchini, carrot cubes & sweet corn 36,000

Veggie Fried Rice
Rice, zucchini, carrot cubes, shiitake mushrooms & sweet corn 33,000

Vegetables Sautéé
25,000
### Flaming Salmon
Carefully sliced fresh salmon fillet, marinated with special Japanese spicy sauce made from authentic Asian spices & herbs 40,000

### Zukury Salmon
Thin slices of salmon, coriander, togarashi, green chili, spring onions & sesame seed 40,000

### Zukury Tuna
Thin slices of tuna, coriander, togarashi, green chili, spring onions & sesame seed 40,000

### Ceviche
Marinated white fish with lime, onion, red pepper & coriander 40,000

### Scallop Yuzu
Scallops, kizami wasabi, coriander, cucumber & yuzu sauce 65,000

### Spicy Hamachi
Hamachi served with spicy sauce 40,000

### Hamachi Yuzu
Marinated Japanese yellow tail in yuzu-soya sauce complemented with coriander bouquet 45,000

### TEMAKI

- **Crispy Crazy** 22,000
- **California** 20,000
- **Crunchy Spicy Salmon** 26,000
- **Crunchy Spicy Tuna** 28,000

- **Salmon Skin** 22,000
- **Shrimp Tempura Temaki** 24,000
- **Unagi Temaki** 35,000
FROM THE GRILL

Beef Teriyaki
Beef, steamed vegetables, sesame seed & teriyaki sauce 60,000

Chicken Teriyaki
Chicken, steamed vegetables, sesame seed & teriyaki sauce 50,000

Salmon Teriyaki
Salmon, steamed vegetables, sesame seed & teriyaki sauce 75,000

King Prawn Teriyaki
King prawn, sesame seed, ohsinko & teriyaki sauce 70,000

Beef Teppan
Mixed sauteed vegetables, beef & garlic 55,000

Chicken Teppan
Mixed sauteed vegetables, chicken & garlic 45,000

King Prawn Teppan
Mixed sauteed vegetables, king prawn & garlic 65,000

Hammour Teppan
Mixed sauteed vegetables, hammour & garlic 65,000

Dark Salmon with Sesame Sauce
Japanese charcoal grilled fresh salmon fillet topped with special thick sesame sauce & served with asparagus & shiitake mushrooms 75,000

FRIED MAKI

- Nested Maki
  Salmon teriyaki and avocado with tobiko and wasabi mayo 30,000

- Golden Maki
  Filo outside, baked eel and avocado inside 40,000

- Haloumi Maki
  Panko outside, shrimp and grilled haloumi inside 30,000

- Kampai Maksushi
  Panko outside, raw scallop inside topped with grilled salmon 55,000

Vegetarian  Mayonnaise  "All our maki’s can be served mayo free"
## SASHIMI & NIGIRI

<table>
<thead>
<tr>
<th>Item</th>
<th>Nigiri 2 pcs</th>
<th>Sashimi 3 pcs</th>
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<tbody>
<tr>
<td>Shake</td>
<td>22,000</td>
<td>22,000</td>
</tr>
<tr>
<td>Maguro</td>
<td>22,000</td>
<td>22,000</td>
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<tr>
<td>Toro</td>
<td>60,000</td>
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<tr>
<td>Hammour</td>
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<td>Hamachi</td>
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<tr>
<td>Hotate Gai</td>
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<tr>
<td>Ebi</td>
<td>22,000</td>
<td>22,000</td>
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<tr>
<td>Kani</td>
<td>21,000</td>
<td>21,000</td>
</tr>
<tr>
<td>Unagi</td>
<td>30,000</td>
<td>30,000</td>
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<tr>
<td>Mackerel</td>
<td>30,000</td>
<td>30,000</td>
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<tr>
<td>Shrimp Tempura</td>
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<tr>
<td>Avocado</td>
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</tr>
<tr>
<td>Asparagus</td>
<td>22,000</td>
<td>22,000</td>
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<tr>
<td>Eel &amp; Camembert</td>
<td>40,000</td>
<td>22,000</td>
</tr>
<tr>
<td>Wagyu</td>
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<tr>
<td>Ikura Gunkan 1pc</td>
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</tr>
<tr>
<td>Nori filled with rice &amp; salmon eggs</td>
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<tr>
<td>Scallopt Gunkan 1pc</td>
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<tr>
<td>Nori filled with rice, scallops, mayo &amp; tobiko red</td>
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<tr>
<td>Uni Gunkan 1pc</td>
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<tr>
<td>Nori filled with rice &amp; sea urchin</td>
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<tr>
<td>Tobiko Gunkan 1pc</td>
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<tr>
<td>Nori filled with rice &amp; Tobiko</td>
<td>20,000</td>
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</tr>
<tr>
<td>Uni 1pc</td>
<td></td>
<td>30,000</td>
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## URA MAKI

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
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<tbody>
<tr>
<td>Crispy California</td>
<td>Crispy outside, crab sticks, cucumber &amp; avocado inside</td>
<td>22,000</td>
</tr>
<tr>
<td>Sesame California</td>
<td>Sesame outside, crab sticks, cucumber &amp; avocado inside</td>
<td>23,000</td>
</tr>
<tr>
<td>Crispy Crazy</td>
<td>Crispy outside, crab, mixed vegetables &amp; tobiko inside, with crazy mix on the top</td>
<td>25,000</td>
</tr>
<tr>
<td>Panko Shrimp</td>
<td>Panko outside, breaded shrimp inside with sakana sauce on top</td>
<td>24,000</td>
</tr>
<tr>
<td>Shrimp Jalapeño</td>
<td>Crispy outside, shrimp, togarashi, tobiko &amp; mayo inside served with jalapeño &amp; shrimps on top</td>
<td>38,000</td>
</tr>
<tr>
<td>Salmon Skin</td>
<td>Avocado outside, teriyaki salmon &amp; fried salmon skin inside</td>
<td>27,000</td>
</tr>
<tr>
<td>Spicy Salmon Roll</td>
<td>Togarashi outside, salmon, mayo, rayu &amp; togarashi inside</td>
<td>29,000</td>
</tr>
<tr>
<td>Spicy Tuna Roll</td>
<td>Togarashi outside &amp; spicy tuna inside</td>
<td>29,000</td>
</tr>
<tr>
<td>Three Musketeers</td>
<td>Three kinds of tobiko outside, steamed shrimp &amp; fresh asparagus inside</td>
<td>27,000</td>
</tr>
<tr>
<td>Twin Roll</td>
<td>Tobiko outside, salmon, mayo, taco bread &amp; spring onions inside</td>
<td>26,000</td>
</tr>
<tr>
<td>Fresh Salmon</td>
<td>Salmon outside, salmon &amp; avocado inside</td>
<td>32,000</td>
</tr>
<tr>
<td>Caterpillar</td>
<td>Avocado outside, breaded shrimp &amp; fresh asparagus inside</td>
<td>26,000</td>
</tr>
<tr>
<td>Grilled Salmon</td>
<td>Avocado &amp; sesame outside, grilled salmon inside, topped with Panko sauce</td>
<td>29,000</td>
</tr>
</tbody>
</table>
Cheesy Maki
Salmon wrap, cucumber & cream cheese 24,000

Red Snow
Hammour tempura, crab, spicy tuna & avocado 35,000

Crackling Hammour
Hammour tempura, avocado, togarashi 27,000
with coriander & sakana sauce

Unagi
Eel, avocado & sesame outside 45,000

Angel Maki
Shrimp, tuna, crabsticks with avocado mix 26,000

Selfie Maki
Avocado wrap with salmon, shrimp & crabsticks inside with teriyaki sauce 33,000

Crocodile Maki
Crispy underneath & coriander with spring onions outside, 27,000
tuna, white fish, crabsticks & black tobiko inside

Salad
Toasted sesame on the outside, fresh Asian greens inside 20,000
with teriyaki sauce

Salmon Unagi
Salmon outside, avocado with cream cheese inside 38,000
& unagi on top

Spicy Scallop Roll
Togarashi outside & spicy scallop inside 38,000
<table>
<thead>
<tr>
<th>Maki</th>
<th>Ingredients</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Shake Maki</td>
<td>Nori outside, salmon inside</td>
<td>22,000</td>
</tr>
<tr>
<td>Maguro Maki</td>
<td>Nori outside, tuna inside</td>
<td>22,000</td>
</tr>
<tr>
<td>Spicy Salmon Maki</td>
<td>Nori outside, salmon &amp; spicy mayo inside</td>
<td>23,000</td>
</tr>
<tr>
<td>Spicy Tuna Maki</td>
<td>Nori outside, tuna &amp; spicy mayo inside</td>
<td>23,000</td>
</tr>
<tr>
<td>Unagi Maki</td>
<td>Nori outside, avocado, baked eel with teriyaki sauce &amp; sesame seed inside</td>
<td>40,000</td>
</tr>
<tr>
<td>Kani Maki</td>
<td>Nori outside, crab sticks with cucumber inside</td>
<td>20,000</td>
</tr>
<tr>
<td>Ebi Maki</td>
<td>Nori outside, cucumber &amp; steamed shrimp inside</td>
<td>22,000</td>
</tr>
<tr>
<td>Katsu Kappa</td>
<td>Nori outside, cucumber inside</td>
<td>18,000</td>
</tr>
<tr>
<td>Avocado Maki</td>
<td>Nori outside, fresh avocado inside</td>
<td>22,000</td>
</tr>
<tr>
<td>Asparagus Maki</td>
<td>Nori outside, fresh asparagus inside</td>
<td>23,000</td>
</tr>
</tbody>
</table>
DIMSUM SPECIALTIES

Chef Zhao's Dumpling Selection
Five pieces of mixed set of his handcrafted art 30,000

Chinese Special Egg Gyoza
Three pieces of yellow dumpling filled with spring eggs & slice of winter truffle 25,000

Prawn Siu Mai Crystal Pearl
Three pieces of white dumpling filled with delicate red prawn & ikura on top 33,000

Beef Moo Gyoza
Three pieces of red dumpling filled with succulent beef 28,000

Vegetarian Siu Mai Moneybag
Three pieces of green dumpling filled with savoy Bok Choi & shiitake 25,000

Chicken Mushroom Gyoza
Three pieces of orange dumpling filled with juicy chicken & mushrooms 25,000

All our dumplings will be served with 3 sauces: Chilli Garlic | Truffle Mayo | Gyoza Sauce
DIMSUM CLASSICS

Siu Mai Shrimp
Three pieces of dumpling filled with mixed vegetables & shrimp $32,000

Pan Fried Gyoza Chicken
Four pieces of dumpling filled with chicken & mixed vegetables $27,000

Pan Fried Gyoza Shrimp
Four pieces of dumpling filled with shrimp & mixed vegetables $32,000

Pan Fried Gyoza Wagyu
Four pieces of dumpling filled with wagyu & mixed vegetables $35,000

All our dumplings will be served with 3 sauces: Chilli Garlic | Truffle Mayo | Gyoza Sauce
DESSERT

Ice Cream & Sorbet 1 scoop
10,000

Chocolate Dome
25,000

Chocolate Lava Cake
25,000

Fruit Sashimi
30,000

Cheese Cake
25,000

Chocolate Pie
25,000

Pistachio Macaron
25,000

Iced Chocolate Truffle
25,000

Small Mochi 1pc
13,000

Kampai Sweet Selection
95,000

Big Mochi 1pc
18,000

All prices are in Lebanese Pounds, inclusive of V.A.T.