

# STARTERS

YOUR FAVORITES + NEW CREATIONS

## SOUP

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### MISO 2

traditional japanese soup with tofu and scallions

### CLEAR SOUP 2

chicken broth with sliced mushrooms topped with fried onions

### CORN CHOWDER W CRABMEAT 5

sweet corn with crabmeat

### SEAFOOD SOUP 7

shrimp, scallops, white fish and vegetables in a delicate broth

## SALAD

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### GREEN SALAD 3

lettuce, tomatoes, carrots and cucumbers tossed in a ginger soy dressing

### AVOCADO SALAD 5

green salad + avocado

### KANI SALAD 5

crabmeat and cucumber with roe in an aioli sauce

### SEAWEED SALAD 5

seaweed topped with toasted sesame seeds

### SALMON SKIN SALAD 6

broiled salmon skin over cucumbers served with a ponzu sauce

### IKA SALAD 8

cooked calamari tossed with cucumbers and crabmeat

## HOT

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### EDAMAME 5

steamed soybeans and sea salt

### GYOZA 5

pan-fried pork dumplings or steamed vegetable dumplings

### SHUMAI 5

steamed shrimp dumplings

### HARUMAKI 5

crispy vegetarian spring rolls

### MISO EGGPLANT 6

grilled eggplant with miso sauce

### BEEF NEGIMAKI 7

grilled sliced beef rolled with scallions in a teriyaki sauce

### CALAMARI 8

lightly fried or gently braised in a bbq sauce

### 火 ROCK SHRIMP 8

tempura shrimp tossed in a spicy dressing

### SHRIMP TEMPURA 7

battered and lightly fried shrimp served with a tempura dipping sauce

### SOFTSHELL CRAB TEMPURA 8

battered and lightly fried softshell crab served with a tempura dipping sauce

## COLD

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### SUSHI 8

chef's selection (5 pcs)

### SASHIMI 8

chef's selection (7 pcs)

### SEARED PEPPER TUNA 9

quick seared tuna sliced thin served with a ponzu sauce

### 火 MARTINI 10

choice of tuna or salmon mixed with cucumber, seaweed salad, tempura chips and spicy aioli served in a martini glass

### TUNA WASABI DUMPLINGS 8

avocado wrapped in thin slices of tuna, topped with a wasabi sauce

### GREEN PHOENIX 10

spicy tuna wrapped in avocado dressed with roe and ponzu sauce

### GREEN YELLOWTAIL 11

yellowtail and asparagus served with a cilantro sauce

### 火 KIM-CHI SALMON 11

salmon, onions, green peppers with a spicy kim-chi sauce

### 火 OYSTER SHOOTERS 12

oysters served in saké shot glasses ceviche style topped with jalapeños

### 火 HAMA HAMA OYSTERS 12

five oysters on the half shell served with a delicate ponzu

### 火 LIVE SCALLOPS 11

scallops sashimi style drizzled with wasabi aioli

火 denotes a spicy dish

# SUSHI + SASHIMI

IF YOU DON'T SEE IT, ASK US

## SUSHI

single piece over rice

2	crabmeat	shrimp
	fish roe	squid
	mackerel	surf clam
	octopus	tomago
	red snapper	
3	eel	smoked salmon
	fluke	spanish mackerel
	salmon	tuna
	salmon roe	white tuna
	scallops	yellowtail
4	giant clam	sea urchin
6	toro	

## SASHIMI

three pieces unless noted

4	crabmeat	tamago
5	fish roe (1 pc)	shrimp
	mackerel	squid
	octopus	surf clam
	red snapper	
6	eel	smoked salmon
	fluke	spanish mackerel
	salmon	tuna
	salmon roe (1 pc)	white tuna
	scallops	yellowtail
8	giant clam	sea urchin (1 pc)
10	toro	

## VEGETARIAN ROLLS

3.5	cucumber
4	avocado
	asparagus sweet potato
4.5	cucumber + avocado
	kampyo + avocado
	oshinko + avocado
5	vegetable roll
6	futo maki

## COOKED ROLLS

4.5	crabmeat
5	california
	boston
	shrimp + asparagus
	smoked salmon + scallion salmon skin + cucumber
6	salmon tempura + avocado
	eel + avocado
	eel + cucumber white tuna tempura + avocado
7	shrimp tempura
	spider roll (softshell crab)

## TRADITIONAL ROLLS

4.5	tuna
	salmon
5	yellowtail
5.5	alaska
	philadelphia tuna + avocado
6	火 spicy tuna + cucumber or avocado
	火 spicy salmon + cucumber or avocado
	火 spicy yellowtail + cucumber or avocado
	火 yellowtail + jalapeños
11	rainbow roll
	dragon roll
12	naruto special

## EXTRAS

.5	cucumber
	火 spicy mayo tempura chips
1	avocado
	lemon
	roe

## CHEF'S CHOICE

accompanied by soup and salad. sashimi dishes also served with white rice.

<b>SUSHI</b>	<b>21</b>	<b>SUSHI + SASHIMI</b>	<b>25</b>
<b>SASHIMI</b>	<b>24</b>	<b>KANJI LOVE BOAT</b>	<b>48</b>

# SIGNATURE K

ORIGINALS FROM MASTER SUSHI CHEF ROGER YANG

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## **LOBSTER ROCK + ROLL 17**

lobster tempura, eel, avocado topped with roe and lobster tempura with sweet miso sauce

## **TUNA AMAZING 13**

white tuna tempura, spicy tuna, and avocado topped with pepper tuna, mango sauce and roe

## **PINK ANGEL 12**

shrimp tempura and avocado topped with crabmeat and strawberry sauce

## **火 SUNSHINE 12**

salmon tempura and avocado topped with salmon sashimi, tempura chips, and a spicy aioli

## **SWEET PLUS 12**

shrimp tempura and avocado topped with spicy tuna and tempura chips

## **CRAZY FRIDAY 13**

shrimp tempura and spicy lobster topped with avocado and roe

## **T.G.I.F. 13**

tuna, salmon, yellowtail, cucumber, avocado, roe, and spicy sprouts wrapped in soybean nori

## **THREE STOOGES 13**

spicy white tuna, salmon, tuna, cucumber, avocado, and roe wrapped in white seaweed

## **FLYING DRAGON 13**

pepper tuna, cucumber, spicy crabmeat topped with avocado and eel, strawberry sauce, and roe

## **火 TWO THUMBS UP 14**

soft shell crab tempura, spicy tuna, avocado, and roe wrapped in soybean nori served with a spicy eel sauce

## **OSAKA BOX 13**

squares of pressed rice with tuna, spicy tuna, and white tuna topped with strawberry sauce and tempura chips

## **CHRISTMAS 13**

spicy lobster, shrimp, crabmeat, avocado, cucumber and roe wrapped in soybean nori

# FUSION DISHES

ORIGINALS FROM MASTER SUSHI CHEF ROGER YANG

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## **KANJI ABALONE 18**

sliced abalone with garlic ponzu sauce  
accompanied by an abalone salad with crabmeat  
and cucumber served with ponzu sauce

## **TUNA LOVERS 18**

pepper tuna rolled with spicy tuna and cucumber  
with ginger-vinegar sauce + tuna and cucumber  
with spicy orange yuzu sauce

## **ZOMBIE WRAP 11**

salmon, tuna, white tuna, green pepper, and onion  
in a garlic ponzu sauce wrapped in a japanese  
pancake with lettuce and tomato

## **SUSHI PIZZA 13**

pan-fried japanese pancake topped with tuna,  
salmon, white tuna, green pepper, onion and  
tomato in a spicy sauce topped with tempura chips

## **火 PHANTOM LOVER 16**

bbq eel and avocado wrapped in slices of white  
tuna topped with roe and hot chili sauce

## **KANJI RUBY 12**

crabmeat, avocado, and tomato wrapped by thinly  
sliced tuna served with an olive cilantro sauce and  
bonito flakes on top

## **SEARED TUNA + GREENS 14**

baby greens wrapped in seared tuna topped with  
roe and vinaigrette and mango sauce

## **TUNA TARTARE 12**

chopped tuna mixed with roe and scallion and  
served with three house sauces

## **火 YELLOWTAIL OR WHITE TUNA CEVICHE 18**

green pepper, onion, garlic, and roe under yellowtail  
or white tuna slices served with orange ceviche  
sauce and jalapeños

# CLASSICS

SERVED WITH SOUP AND SALAD

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## TERIYAKI

a japanese favorite that is cooked to perfection and drizzled with teriyaki sauce and served with white rice

<b>TOFU + VEGGIES</b>	14	<b>SHRIMP</b>	20
<b>CHICKEN</b>	17	<b>SALMON</b>	20
<b>SIRLOIN</b>	20	<b>SCALLOPS</b>	22
		<b>TWIN LOBSTER TAILS</b>	30

## TEMPURA

battered, lightly fried, and served hot with a side of our homemade tempura sauce and white rice

<b>VEGETABLES</b>	14	<b>SHRIMP + VEGGIES</b>	20
<b>CHICKEN + VEGGIES</b>	17	<b>SOFTSHELL CRAB + VEGGIES</b>	20
<b>FISHERMAN'S TEMPURA</b>	lobster, scallops, shrimp and vegetables		32

## YAKI UDON

hearty japanese stir fried noodles sauteed with asian vegetables

<b>VEGETABLES</b>	14	<b>SHRIMP</b>	16
<b>CHICKEN</b>	15	<b>SCALLOPS</b>	17
<b>SIRLOIN</b>	15		

## DINNER BOX 25

california roll, shumai, shrimp + vegetable tempura, white rice

<b>TERIYAKI CHICKEN</b>	<b>TERIYAKI SALMON</b>	<b>BBQ EEL</b>
<b>TERIYAKI SIRLOIN</b>	<b>TERIYAKI SHRIMP</b>	<b>TERIYAKI SCALLOPS</b>

**Please note:** 18% gratuity added to parties of 6 or more  
\$5 split plate charge

# HIBACHI

## SIZZLE

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### GOING SOLO

soup and salad followed by fried rice, noodles, a shrimp appetizer

<b>VEGETABLES</b> (no shrimp app)	14	<b>SALMON</b>	20
<b>CHICKEN</b>	17	<b>SHRIMP</b>	20
<b>SIRLOIN</b>	20	<b>WHITE TUNA</b>	22
<b>FILET MIGNON</b>	28	<b>SCALLOPS</b>	22
		<b>TWIN LOBSTER TAILS</b>	34

### ALWAYS A PLUS

for those who like variety, it's the same as going solo + extra

<b>SIRLOIN + CHICKEN</b>	20	<b>CHICKEN + SHRIMP</b>	20
<b>SIRLOIN + SHRIMP</b>	24	<b>CHICKEN + SCALLOPS</b>	22
<b>SIRLOIN + SCALLOPS</b>	24	<b>CHICKEN + LOBSTER</b>	24
<b>SIRLOIN + LOBSTER</b>	26	<b>FILET MIGNON + CHICKEN</b>	24
<b>SHRIMP + LOBSTER</b>	26	<b>FILET MIGNON + SHRIMP</b>	26
<b>SHRIMP + SCALLOPS</b>	24	<b>FILET MIGNON + SCALLOPS</b>	28
		<b>FILET MIGNON + LOBSTER</b>	30

### KANJI SURF + TURF 38

shrimp, scallops, lobster, and filet mignon

### CHILDREN'S DINNER

soup or salad followed by child friendly portions of fried rice, noodles

<b>CHICKEN</b>	10	<b>SIRLOIN</b>	12
<b>SHRIMP</b>	12	<b>FILET MIGNON</b>	15

### SIDES

<b>FRIED RICE</b>	3	<b>SHRIMP</b>	9
<b>NOODLES</b>	3	<b>SIRLOIN</b>	9
<b>VEGETABLES</b>	5	<b>SCALLOPS</b>	9
<b>CHICKEN</b>	7	<b>FILET MIGNON</b>	12
<b>SALMON</b>	9	<b>LOBSTER</b>	13

### BEVERAGES

coke   diet coke   sprite   dr pepper   ginger ale   pink lemonade   ice tea	2
bottled dasani   japanese bottled soda (original, orange, strawberry, blue hawaiian)	3