



KANPAI

ASIAN DINING EXPERIENCES

SAKE SELECTION

TEPPANYAKI MENU

ROBATAYAKI MENU

YAKINIKU MENU

WOK MENU



SAKE

Sake, also spelled saki, Japanese alcoholic beverage made from fermented rice.

Sake is light in colour, is noncarbonated, has a sweet flavor, and contains up to 18 percent alcohol.

Sake is often mistakenly called a wine because of its appearance and alcoholic content; it is made 100% with rice.



Jar 200 ML

GINJO

NAMI JUNMAI, 750 ml	\$90	\$30
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JUNMAI GINJO

MOMOKAWA DIAMOND SAKE, Junmai Ginjo 300 ml	\$55	
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MOMOKAWA PEARL, Junmai Ginjo 750 ml	\$100	\$35
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SHIRATAKI SHUZO, Junmai-Ginjo 720 ml	\$110	\$35
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MOMOKAWA "G", Junmai Ginjo 750 ml	\$110	\$40
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NIGORI

NAMI NIGORI 375 ml	\$60	
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JUNMAI NIGORI

OZEKI NIGORI 750 ml	\$50	\$15
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JUNMAI PREMIUM

NAMI JUNMAI DAI GINJO, 750 ml	\$155	\$55
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SOCHU

SHENGETSU KOISHISO C/RED PEAR, Sochu 500 ml	\$85	
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Prices are shown in USD (American Dollars). Charges in local currency are established according to the day's exchange rate which can be found published at hotel's reception desk.

SAKE EXPERIENCE

Enjoy this oriental experience
served with delicious canapes

OZEKI NIGORI

JUNMAI GINJO, MOMOKAWA "G"
Oregon, USA

JUNMAI GINJO, SHIRATAKI SHUZO
Niigata, Japan

JUNMAI DAI GINJO, NAMI
Sinaloa, Mexico

Price per person
\$50 USD

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exchange rate which can be found published at hotel's reception desk.



TEPPANYAKI

TO BEGIN

SUSHI PLATTER
OKONOMIYAKI

SOUP

TOM KHA GAI

ENTRÉE

YAKIMESHI
TERIYAKI VEGETABLES

YOUR CHOICE OF
BEEF, CHICKEN, SHRIMP,
FISH OR SQUID

SWEETS

TEMPURA ICE CREAM



ROBATAYAKI

STARTERS

🌿🌶️ WAKAME SALAD

Chickpea noodles, wakame seaweed, sesame

🌿 SMOKED SALMON SASHIMI

Shari rice and Eureka lemon zest

FROM THE GRILL

🌿 CHOCOLATA CLAM

Truffle sauce

🌿🌶️ U8 SHRIMP

Batayaki sauce (spicy spices and butter)

🌿 DUCK MAGRET

Gochujang sauce (red curry, sesame oil and bean paste)

BEEF FILET

Teriyaki sauce (soy sauce and sugar)

PORK BELLY

Tonkatsu sauce (ketchup and fish sauce)

SOUP

🌿 MISO RAMEN

Egg noodles, naruto fish cake, shiitake mushrooms, and tofu

ONIGIRI

Shari rice and tampico

DESSERT

DORAYAKI

Japanese pancake with coconut pudding and roasted pineapple



YAKINIKU

TO BEGIN

SHRIMP FLAVORED RICE CRACKERS

VIETNAMESE ROLL

SPRING ROLL

ENTRÉES

BANCHAN

Lettuce, spring onion, carrot,
zucchini, kimchi over rice

TRILOGY OF MARINATED MEATS

SWEETS

MOCHI

WOK

TO BEGIN

SPICY EDAMAMES

WONTON CRACKER

Tuna tartar

SOUP

PHO

ENTRÉES

CHAO MEIN

Beef, chicken or shrimp

CHAO FAN

Beef, chicken or shrimp

SWEETS

LICHEE ICE CREAM

Sake foam



EXCELLENCE

CORAL PLAYA MUJERES, MEXICO