

Teppanyaki

STEAK AND CHICKEN

All of our beef is premium USDA choice, aged to perfection and hand-butchered on premises, served with our Flaming Shrimp Zen Sai Appetizer – prepared at your table, fresh tossed salad with either our ginger or sesame dressing, Japanese soup, Yasai (lightly seasoned vegetables cooked hibachi-style), mushrooms, fried rice with fresh-cut carrots, onions and egg, all served with our famous Kanki sauces.

Steak Kanki 20.95

Ribeye steak* hibachi grilled

Filet Mignon

Petite cut 19.95 or Regular cut 23.95

Tenderloin* lightly seasoned and grilled to perfection

Hibachi Chicken 16.95

Chicken breast hibachi grilled and seasoned with butter and sesame seeds

SEAFOOD

Served with our Flaming Shrimp Zen Sai Appetizer – prepared at your table, fresh tossed salad with either our ginger or sesame dressing, Japanese soup, Yasai (lightly seasoned vegetables cooked hibachi-style), mushrooms, fried rice with fresh-cut carrots, onions and egg, all served with our famous Kanki sauces.

Twin Lobster Tail 34.95

Two cold water lobster tails grilled with butter and lemon

Hibachi Tuna Steak 20.95

Sesame crusted tuna steak* with tomato, avocado and edamame in a white balsamic reduction. Served medium rare

Hibachi Shrimp 22.95

Shrimp grilled and seasoned with butter and lemon

Hibachi Salmon 20.45

Salmon with vegetables and hint of lemon

Lunch Entrées

Lunch entrees include fresh tossed salad, fried rice, teppan vegetables and Kanki sauces. Available weekdays: 11:30am-2:00pm. Weekends from 12:00pm-3:00pm

Hibachi Chicken 9.00

Chicken breast grilled and seasoned with butter and sesame seeds.

Hibachi Shrimp 11.50

Shrimp, grilled and seasoned with butter and lemon.

Hibachi Steak 11.95

Juicy Ribeye steak* grilled to your specification.

Hibachi Salmon 10.50

Salmon with vegetables and hint of lemon.

Hibachi Scallops 12.95

Tender sea scallops grilled with butter and lemon.

Choice of Two TT 14.95

Juicy Ribeye steak* grilled to your specification, chicken breast grilled with butter and sesame seeds or shrimp grilled and seasoned with butter and lemon.

The Business Lunch 15.95

Includes Japanese soup, fresh tossed salad, fried rice, teppan vegetables and Kanki sauces.

Samurai – Filet Mignon & Shrimp

Juicy tenderloin* lightly seasoned and grilled to perfection, shrimp grilled and seasoned with butter and lemon.

Banzai – Steak, Chicken & Shrimp

Juicy Ribeye steak* grilled to your specification, Chicken breast grilled with butter and sesame seeds and shrimp grilled and seasoned with butter and lemon.

Yakisoba - Noodles

Lunch includes entrée and fresh tossed salad.

Japanese sautéed noodles with vegetables in a special Yakisoba sauce and sesame seeds. Chicken 9.95, Steak* or Shrimp 11.95

Rice Bowls

Lunch includes entrée, rice and fresh tossed salad

Chicken 7.99, Steak* or Shrimp 9.99

TT Popular Guest Choice

Hibachi Scallops 24.00

Tender sea scallops grilled hibachi style with butter and lemon

Tsunami Seafood Dinner 35.95

Cold water lobster tail, sea scallops and shrimp grilled to perfection

SPECIALTIES

All of our beef is premium USDA choice, aged to perfection and hand-butchered on premises, served with our Flaming Shrimp Zen Sai Appetizer – prepared at your table, fresh tossed salad with either our ginger or sesame dressing, Japanese soup, Yasai (lightly seasoned vegetables cooked hibachi-style), mushrooms, fried rice with fresh-cut carrots, onions and egg, all served with our famous Kanki sauces.

Emperor's Delight TT 25.95

Juicy Filet Mignon steak* grilled to your specification, Chicken breast grilled with butter and sesame seeds, Shrimp grilled and seasoned with butter and lemon

Choice of Two TT 24.95

Juicy Filet Mignon steak* grilled to your specification/ Chicken breast grilled with butter and sesame seeds/ Shrimp grilled and seasoned with butter and lemon or Salmon with vegetables and hint of lemon

Kanki Special 31.95

Filet Mignon* paired with a cold water lobster tail

Tokyo-Dinner for Two 45.95

Ribeye steak* hibachi grilled, Chicken breast hibachi grilled and seasoned with butter and sesame seeds

Kanpai-Dinner for Two 64.95

Filet Mignon steak* grilled to your specification, Cold water lobster tail, Chicken breast hibachi grilled and seasoned with butter and sesame seeds

NOODLES

Served with our Flaming Shrimp Zen Sai Appetizer – prepared at your table, fresh tossed salad with either our ginger or sesame dressing, Japanese soup, Yasai (lightly seasoned vegetables cooked hibachi-style), mushrooms, all served with our famous Kanki sauces.

Yakisoba Noodles

Chicken 15.95, Beef* or Shrimp 16.95

Japanese sautéed noodles mixed vegetables topped with special Yakisoba sauce and sesame seed

Spicy Seafood Noodles – Udon 9.95

Sea scallops, calamari, shrimp, assorted vegetables and Japanese udon noodles grilled in garlic butter and homemade spicy sauce

VEGETABLES

Served with Tofu Appetizer – prepared at your table, fresh tossed salad with either our ginger or sesame dressing, Japanese soup, Yasai (lightly seasoned vegetables cooked hibachi-style), mushrooms, fried rice with fresh-cut carrots, onions and egg, all served with our famous Kanki sauces.

Hibachi Vegetables Delight with Tofu

Appetizer 16.95

Assorted fresh garden vegetables, wrapped and steamed on the grill before your eyes.

Item Add On

Shrimp sauté 7.95

Scallops sauté 7.95

Calamari Steak sauté 7.95

Lobster Tail market

Side Orders

Japapeño 6.60

Utagapcho, spicy tuna and cream cheese, tempura batter-dipped, fried and drizzled with spicy mayo and eel sauce

Hot Rockin' Lava Shrimp TT 9.95

Tender shrimp, deep fried to a golden brown and tossed in our spicy lava sauce

Spicy Banzai Wings/Teriyaki Banzai Wings TT 8.25

Glazed chicken wings.

Calamari 7.95

Tender Calamari flash fried, lightly seasoned and served with Kanki cream sauce

Chicken Tenders 6.95

Chicken tenders coated with Japanese bread crumbs and served with a tangy Tonkatsu sauce

Edamame 9.95

Steamed soy beans, lightly seasoned

Sushi Sampler 7.95

A sampling of tuna* nigiri, shrimp nigiri and a half California roll*

Gyoza 6.95

Pork dumplings served with our signature Ponzu dipping sauce

Tataki – Beef* or Tuna*, Your Choice! 9.95

Seared rare, thinly sliced, served chilled with a ponzu sauce

Tempura (without vegetables add 1.30)

Batter-dipped, lightly seasoned, served with tempura dipping sauce

Shrimp 7.95 Scallops 7.95 Calamari Steak 7.95

Chef Salads

Fresh greens with hard-boiled eggs, tomato, white radish, onion, cucumber, carrots, and red cabbage.

Steak*, Chicken or Shrimp 9.99

Dressing Choices

Ginger, Sesame, or Ranch

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness.

Thank you for dining with Kanki, we hope you enjoyed the service and show. Gratuity is shared by both server and chef. For parties of six or more an 18% gratuity will be added.

Sushi Features



Spiral Ecstasy Roll 8.00 | 11.00
Shrimp, crab stick and avocado rolled with salmon*, yellowtail* and tuna*



Kanki By The Sea™ 10.00 - full size only
Eel and avocado rolled in crab stick and tobiko*, served on a bed of seaweed salad with a cream sauce



Sweet Dragon™ 12.50 - full size only
Shrimp tempura, masago* and spicy mayo rolled with barbecue eel and avocado, topped with a seasoned sweet soy sauce



Tuna Rio 12.00 - full size only
Shrimp tempura, cream cheese, and spicy mayo in a reverse roll with tuna*, baked and topped with hot sauce and jalapeños



Big Tempura Maki 10.00 - full size only
Shrimp, crab stick, chef's choice of fish* and avocado batter fried together and wrapped in rice and nori



Dynamite Roll 8.00 - full size only
Shrimp, crab stick, masago*, and mayo, served futo maki style



Scottish Roll™ 8.00 | 11.00
Crab stick, shrimp and cucumber, rolled in salmon*, baked and topped with spicy mayo



Sheila Maki 4.00 | 7.00
Butterfish*, crab stick, avocado, masago* and spicy mayo in a reverse roll layered with tempura drops and seasoned sweet soy

Kanki Specialty Rolls



South of the Border™ 4.00 | 7.00
Tuna*, avocado, fresh jalapeño and spicy mayo rolled in a reverse roll



Deep Sea Roll™ 5.50 | 10.00
Spicy tuna* and avocado, tempura batter fried with spicy mayo, seasoned sweet soy sauce and scallions



Firecracker™ 6.50 | 10.00
Crab stick, cream cheese, avocado, and jalapeños in a reverse roll with crushed red peppers, deep fried and topped with spicy mayo and scallions



Poseidon Roll™ 13.00 - full size only
Lobster and shrimp tempura fried, masago*, with scallions on top, cucumber, and spicy mayo, in a reverse roll topped with crab stick and a seasoned sweet soy sauce



Volcano Roll™ 11.50 - full size only
Crab stick, avocado and cream cheese rolled and covered with a unique spicy lava sauce*



Crabean Roll™ 9.00 - full size only
Spicy tuna*, avocado, cucumber, daikon, smelt roe*, softshell crab and spicy mayo, with scallions on top



Crunchy Roll 4.25 | 7.50
Tempura drops, masago* and mayo wrapped in rice, nori and shrimp



Vegas Roll 8.00 - full size only
Shrimp tempura and mayo in a soy wrap



Budokan™ 5.50 | 10.00
Eel, crab stick, cream cheese, with scallions on top, lightly fried, topped with seasoned sweet soy sauce and spicy mayo



Carolina Snow Roll 7.00 - full size only
Shrimp, avocado and masago* with mayo and crunchy chips on top



Kizuna Roll 13.00 - full size only
Made of rice squares with spicy tuna*, sesame oil, kani with spicy mayo, green onions, tempura crunchies with eel sauce



Suzuki 500™ 9.00 - full size only
Salmon, eel, avocado, crab stick and scallions rolled in nori, deep fried and served with a ponzu sauce - Low carb!



West Coast Roll™ 5.50 - full size only
Cucumber, mayo, crab and avocado



Honeymoon Roll 3.75 | 6.50
Eel, cucumber and scallions reverse roll



Crazy Train™ 4.50 | 8.00
Lobster salad, avocado, and cream cheese in a reverse roll topped with crab stick



Mary Roll 5.50 | 10.00
Tuna*, salmon*, crab stick, white fish* and California Roll



Banzai Roll 8.00 | 11.00
Salmon*, eel, octopus and avocado



Scallop Banzai Roll 8.50 | 12.00
Salmon*, eel, scallops and avocado



Tunagi™ 6.50 | 12.00
Eel, avocado and crab stick with tuna* on top



Love Star™ 6.00 - full size only
Spicy tuna*, avocado, lobster salad and soy wrap



Cucumber Special Roll 8.00 - full size only
Crab stick, avocado and sesame seeds wrapped in a thin sheet of cucumber



Geisha Roll™ 7.50 - full size only
Tuna*, salmon*, yellowtail*, avocado, scallions, masago* and tobiko* in a soybean wrap



Big Kahuna™ 8.00 - full size only
Lobster salad, crab stick, avocado, cucumber, cream cheese, and scallions in a reverse roll



Sashimi Roll™ 8.00 - full size only
Tuna*, salmon*, crab stick, white fish* and daikon rolled in cucumber - Low carb!

Classic Maki Sushi

Kanki Roll™ Shrimp, Crab Stick, Avocado, Tamago and Cucumber with Soy Bean Wrap	5.50
California Roll Crab Stick, Avocado & Masago*	5.50
Tokka Maki Tuna* Roll	5.00
Kappa Maki Cucumber Roll	4.00
Sake Kawa Salmon Skin Roll	5.00
Sake Maki Salmon* Roll	5.00
Nagihama Yellowtail & Scallions	5.00
Unagi Maki Eel Roll	8.00
Yasai Maki Vegetable Roll	5.00
Hototategai Scallop*, Mayonaise, Masago*	8.50
Spicy Tokka Maki Spicy Tuna* Roll	5.50
Philly Roll Smoked salmon, cream cheese, cucumber and scallions	8.50
Spider Roll Fried softshell crab, scallions, spicy mayo and masago*	7.50
Futo Maki Big Roll	8.00
Shrimp Tempura Roll Shrimp tempura, masago* and mayo	7.50

Nigiri Sushi/ Sashimi a la carte

	Nigiri 2 pieces	Sashimi 5 pieces
Tamago* Fresh Miso Omaké	3.00	6.00
Maguro Fresh Tuna*	4.50	7.50
Tako Boiled Octopus	4.75	7.75
Ika Fresh Squid*	3.75	6.75
Sake Salmon*	4.25	7.25
Shirimi* White Fish*	4.50	7.50
Ebi Boiled Shrimp	4.50	7.50
Kanikama Crab stick	3.75	6.75
Hamaichi Fresh Yellowtail*	5.00	8.00
Shiro Maguro White Tuna*	4.50	7.50
Saba Marinated Mackerel*	4.00	7.00
Unagi Smoked Freshwater Eel	5.00	8.00
Hototategai Scallop*	5.00	8.00
Ana Ebi* Sweet Shrimp	6.75	12.75
Butter Fish*	5.00	8.00

Gunkan

Uni Fresh sea urchin* (one piece)	4.75
Ikuura Fresh salmon ice*	4.50
Tobiko Flying fish ice*	4.50
Wasabi Tobiko Flying fish ice*	4.50
Masago Smelt fish ice*	4.00
Seasoned Squid	4.50

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness.