

Sushi Features



Spiral Ecstasy Roll 6.00 | 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 **K**
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 6.00 - full size only
Shrimp, crab stick, masago*, and mayo, served futo maki style



Scottish Roll™ 6.00 | 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 **K**
Tuna*, avocado, fresh jalapeño and spicy mayo rolled in a reverse roll



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



Firecracker™ 5.50 | 10.00 **K**
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 **K**
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 **K**
Crab stick, avocado and cream cheese rolled and covered with a unique spicy lava sauce*



Crabean Roll™ 9.00 - full size only **K**
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 drops 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*, spicy mayo, scallions, served atop a California Roll



Banzai Roll 6.00 | 11.00
Salmon*, eel, octopus and avocado



Scallop Banzai Roll 6.50 | 12.00
Salmon*, eel, scallops and avocado



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



Love Star™ 9.00 - full size only
Spicy tuna*, avocado, lobster salad and soywrap



Cucumber Special Roll 6.00 - 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
Tekka Maki Tuna* Roll	5.00
Kappa Maki Cucumber Roll	4.00
Sake Kawa Salmon Skin Roll	5.00
Sake Maki Salmon* Roll	5.00
Negihama Yellowtail* & Scallions	5.00
Unagi Maki Eel Roll	6.00
Yasai Maki Vegetable Roll	5.00
Hotategai Scallop*, Mayonaise, Masago*	6.50
Spicy Tekka Maki Spicy Tuna* Roll	5.50
Philly Roll Smoked salmon, cream cheese, cucumber and scallions	6.50
Spider Roll Fried softshell crab, scallions, spicy mayo and masago*	7.50
Futo Maki Big Roll	6.00
Shrimp Tempura Roll Shrimp tempura, masago* and mayo	7.50

Nigiri Sushi/ Sashimi à la carte

	Nigiri 2 pieces	Sashimi 5 pieces
Tamago* Fresh Made Omelet	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
Shiromi* White Fish*	4.50	7.50
Ebi Boiled Shrimp	4.50	7.50
Kanikama Crab stick	3.75	6.75
Hamachi 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
Hotategai Scallop*	5.00	8.00
Ama Ebi* Sweet Shrimp	6.75	12.75
Butter Fish*	5.00	8.00

Gunkan

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

Sushi Lunch

Sushi Lunch Special (Monday - Friday)
Served with salad, edamame, sashimi, california roll, shrimp tempura, steamed fried rice, japanese hot green tea and fresh fruit

- Teriyaki Beef* Julienne 9.75
- Chicken 9.25
- Salmon 9.25

Sushi Lunch
6 pieces nigiri*, tuna* roll, soup and salad 12.25

Sushi Dinner

Sushi Sampler
1 piece tuna* nigiri, 1 piece shrimp nigiri, and a half California Roll 7.95

Sushi Dinners - All Chef's Choice
Served with miso or onion soup and salad.

Regular 16.25
7 pieces nigiri*, cucumber roll

Deluxe 20.25
9 pieces nigiri*, tuna* roll

Sushi and Tempura 23.25
8 pieces nigiri*, 1 tuna* roll and a shrimp tempura appetizer

Sushi and Sashimi 25.75
8 pieces nigiri*, 1 tuna* roll, 6 pieces assorted sashimi*

Sushi for Two 34.50
14 pieces nigiri*, spicy tuna* roll, California roll

Chirashi 19.50
Sushi rice bowl covered with assorted fish*

Tuna Bowl 10.25
Tuna*, avocado, masago* and scallions mixed in a spicy, sweet and nutty sauce; served in a bowl without rice

Sunomono
A Japanese style of salad with a vinegar-based dressing

Kani Su 6.00

Seaweed Salad 6.00
Bowl of our seasoned kelp

Ebi Su 6.25

Mixed Sunomono* 9.00
Chef's Choice

Seasoned Squid 7.00
Sliced squid, sesame seeds, seaweed and seasonings

Sashimi Dinners

Sashimi Sampler 8.25
One piece each of tuna*, salmon*, yellowtail*, albacore*, white fish* and butterfish*

Sashimi* Dinners - All Chef's Choice
Served with soup, salad and steamed rice

Regular 9 pieces of 3 types 13.75

Deluxe 16 pieces of 4 types 21.75

Omakase 25 pieces of 5 types 29.50

Side Orders

Japapeño 5.50
Jalapeños, spicy tuna and cream cheese, tempura batter-dipped, fried and drizzled with spicy mayo and eel sauce

Hot Rockin' Lava Shrimp 9.95
Tender shrimp, deep fried to a golden brown and tossed in our spicy lava sauce

Spicy Banzai Wings/Teriyaki Banzai Wings 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 3.95
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 \$1.95)
Batter-dipped, lightly seasoned, served with tempura dipping sauce

Shrimp 7.95 **Scallops** 7.95 **Calamari Steak** 7.95

Hibachi Chicken Fried Rice 3.25
The Kanki classic grilled chicken, rice, egg and chopped vegetables with garlic flavored butter

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

Popular Guest Choice

Desserts & Kanki Special Features

Ice Cream or Sherbet 2.00

Banana Tempura 4.75

Ice Cream Tempura 4.75

Special Occasion Package 9.00
Vanilla and whipped cream layer cake with festive sprinkles with photo

Beers [Draft Beer Available]

- Domestic**
- Miller Lite 3
- Coors Light 3
- Budweiser 3
- Bud Light 3
- Bud Light Lime 3
- Michelob Ultra 3
- Michelob Light 3
- Non-Alcoholic 3
- Yuengling 3
- Samuel Adams 4
- Fat Tire 22 oz. 7
- Imported**
- Heineken 4
- Corona 4
- Corona Light 4
- New Castle 4
- Guinness 7

- Japanese**
- Kirin Ichiban 22 oz. 7
- Kirin Light 12 oz. 4
- Asahi Super Dry 12oz. 4
- Sapporo 12 oz. 4.5
- Sapporo 22 oz. 8

Sake

House Hot Sake, California 9
Classic Sake Flight 12
Enjoy 2 ounce pours each of Asian Pear, Diamond, and Pearl

Fruit Infused Sake Flight 12
2 ounce pours each of Raspberry, Fuji Apple, and Lychee

Hana Fuji Apple, California 5/15
Crisp and Refreshing 350mL

Hana Lychee, California 5/15
Light and Floral 350mL

Hana White Peach, California 5/15
Sweet taste of ripe peach 350mL

Moonstone Asian Pear, Oregon 5/15
Bright layered flavors 350mL

Moonstone Raspberry, Oregon 5/15
Soft and Slightly Sweet 350mL

Choya Umeshu, Japan 20
Balanced plum flavor and Premium Junmai Sake 300mL

Sho Chiku Bai, California 15
Premium Junmai Ginjo 300mL

Momokawa Diamond, California 15
Premium Junmai Ginjo 350mL

G Joy, Oregon 25
Junmai Ginjo Genshu 300mL

Ozeki Karatamba, Japan 25
Honjozu 300mL

Bunraku Dress, Japan 30
Junmai Ginjo 300mL

Bunraku Nihonjin Square, Japan 30
Junmai Ginjo 300mL

Kikusui Chrysanthemum Water, Japan 30
Junmai Ginjo 300mL

Gekkeikan Horin, Japan 33
Ultra-Premium Junmai Ginjo 300mL

Kikusui ORGANIC, Japan 40
Junmai Ginjo 300mL

Dassai "50", Japan 35
Junmai Daiginjo 300mL

Ozeki Chobei "First Boss", Japan 45
Junmai Daiginjo 300mL

Tomio Hanachirin, Japan 25
Junmai Daiginjo 180mL

NIGORI SAKE

Momokawa Pearl, California 5/12
Premium Junmai Ginjo Nigori 250mL

Mansaku "No Hana 100 Years Ago", Japan 30
Junmai Ginjo Nigori (slightly cloudy) 300mL

Dassai Nigori, Japan 33
Junmai Ginjo Nigori 300mL

SPARKLING SAKE
Ozeki Hana Awaka, Japan 15
Sparkling Junmai 200mL

Martinis

Blood Orange Martini 8
Pinnacle® Orange Vodka, Mandarin and Blood Orange Juice, Lemon-Lime Soda.

Blueberry Pomegranate Martini 8.50
Stoli Vodka®, Blueberry, Pomegranate and Cranberry Juice.

Blue Topaz Martini 8.50
DeKuyper® Island Blue Pucker, DeKuyper® Sour Apple Pucker, Malibu® Rum, Lemon-Lime Soda.

Chocolate Raspberry Truffle Martini 8.50
Pinnacle® Raspberry Vodka, DeKuyper® Razzmatazz, Crème de Cacao, Godiva® White Chocolate Liqueur.

Classic Martini 8.50
Pinnacle® Vodka or Tanqueray® Gin, Dry Vermouth.

Cosmopolitan 8.50
Absolut Citron®, Cranberry, Triple-Sec, Lime.

Dirty Martini 10.50
Ketel One® Vodka served "dirty".

Lemon Drop Martini 9.50
Absolut Citron®, Cointreau®, Lemonade.

Melon Martini 8.50
DeKuyper® Watermelon Pucker, Vodka, Midori®, Lemon-Lime Soda.

Pear Blossom Saketini 8.50
Asian Pear Sake, Pear and Pineapple Juice.

Sour Apple Martini 8.50
DeKuyper® Sour Apple Pucker, Vodka, Triple-Sec, Midori®, Splash of Sour.

Strawberry Kiwi Martini 8
Pinnacle® Strawberry-Kiwi Vodka, Strawberry Liqueur, Cranberry and Kiwi Juice and Sour Mix.

Sweet Teatini 8.50
Firefly® Sweet Tea Vodka, Lemonade and Lemon-Lime Soda – if you like Sweet Tea, you'll love this!

Beverages

FIJI Bottled Water
Voss Sparkling Water
Unlimited refills on Coffee, Iced Tea and Soft Drinks. **We Proudly Serve Pepsi® Products.**

Wine

WHITES AND BLUSH
Relax Riesling, Germany 7/27
L'Armangia Moscato d'Asti, Italy 8/31
La Terre White Zinfandel, California 6/23

PLUM WINE
Kikkoman Plum, Japan 6/23
Choya Plum, Japan 9/35

OTHER REDS
Ménage a Trois Red, California 23
Dreaming Tree "Crush", North Coast 31
Rosemount Shiraz, Australia 7/27
Bodega Septima Malbec, Argentina 31

CHAMPAGNE/SPARKLING WINE
Louis Perdrier Brut, France 20
Korbel, California Split 9
White Star Moet, France 50
Riondo Prosecco Spago Nero, Italy 25

PINOT GRIGIO
Danzante, Italy 7/27
Kris, Italy 31

SAUVIGNON BLANC
Brancott, New Zealand 8/31
Girard, Napa 9/35
Kim Crawford, New Zealand 45

CHARDONNAY
La Terre, California 6/23
Robert Mondavi Private Selection, Central Coast 23
Estancia, Monterey 7/27
Franciscan, Napa 9/35
Sonoma-Cutrer, Sonoma 46

PINOT NOIR
Robert Mondavi Private Selection, Central Coast 23
Estancia, Pinnacles Ranch Monterey 8/31
Wild Horse, Central Coast 41

MERLOT
La Terre, California 6/23
Blackstone, California 23
Estancia, Paso Robles Central Coast 8/31
Wild Horse, Central Coast 9/35

CABERNET SAUVIGNON
La Terre, California 6/23
Robert Mondavi Private Selection, Central Coast 23
Estancia, Paso Robles Central Coast 8/31
Wild Horse, Paso Robles Central Coast 9/35
Franciscan, Napa 45
Mt. Veeder, Napa 58

Cocktails

Blue Banzai 9.50
Vodka, Gin, Rum, Triple Sec, DeKuyper® Island Blue Pucker, Blue Curacao, Splash of Lemon-Lime Soda.

Daiquiri 8.50
A frozen combination of Bacardi® Rum, Strawberries and Sour Mix.

Emerald 8.50
Rum, Midori®, Peach Schnapps, Blue Curacao, Orange Juice.

Godzilla 9.50
Vodka, Gin, Rum, Midori®, Sour Mix, Lemon-Lime Soda.

Golden Margarita 9.50
José Cuervo® Especial Tequila, Grand Marnier® and our House Margarita Mix.

Happy Buddah 7.50
Rum, Triple Sec, Pineapple Juice.

Japanese Kiss 7.50
Malibu® Rum, Triple Sec, Grenadine, Pineapple Juice.

Kanki 9.50
Rum, Myers® Rum, Wild Cherry Brandy, Grenadine, Pineapple and Orange Juice.

Mai Tai 8.50
A blend of Rum, Amaretto, Pineapple & Orange Juice.

Mojito 7.50
Bacardi Silver, Sake, Fresh Limes and Mints

Mt. Fuji 8.50
Midori®, Sake, Pineapple Juice, Coconut Cream.

Natashiwa 8.50
Malibu® Rum, Peach Schnapps, Vodka, Cranberry Juice, Pineapple Juice.

Peach Blossom 8.50
Southern Comfort®, Rum, Peach Schnapps, Cranberry, Lemon-Lime Soda.

Piña Colada 8.50
A frozen combination of Bacardi® Rum and Myer's® Rum Pineapple Juice and Coconut Cream.

Sake Bloody Mary 7.50
Chilled sake and Zing Zang® Bloody Mary Mix.

Sayonara 9.50
Rum, Myer's® Rum, Apricot Brandy, Pineapple & Orange Juice, topped with Bacardi® 151 Rum.



For parties of 6 or more, an 18% gratuity will be added.