

BEVERAGESAsk for Bar Menu for Adult Beverages

Course PRODUCTS Coke, Diet Coke, Cherry Coke, Coke Zero, Sprite, Mr. Pibb	JUICES (No refills) Orange, Pineapple & Cranberry		
GREENTEA (Hot)	PINK LEMONADE\$3 ²⁹ MILK, CHOCOLATE MILK (No refills)\$3 ²⁹		
YAKI SOBA Stir Fried Noodles	NOODLE SOUP		
VAKI-SOBA\$8	UDON\$11 Large Noodles with a Fish Cake Scallions		
VEGETABLE§17			
CHICKEN & VEGGIE ^{\$} 22	NIKO UDON\$21 Udon Soup topped with USDA Graded Strip Loin Steak		
SHRIMP [§] 22	TEMPURA UDON (or SOBA)\$17		
BEEF	Udon Soup topped with Shrimp and Vegetable Tempura		
APPF	TIZERS		
HOUSE SALAD (Ginger dressing)	SHRIMP COCKTAIL (6pcs.)\$10		
STEAMED RICE	SOUP (Miso or Chicken base) \$3		
• EGG ROLL (6pcs.)	FRIED RICE		
\DEDAMAME	VEGETABLE FRIED RICE\$11		
Steamed soy bean VEGETABLE TEMPURA88	CHICKEN FRIED RICE\$14		
Lightly deep fried Vegetables	SHRIMP FRIED RICE\$15		
ASPARAGUS TEMPURA\$9	BEEF FRIED RICE\$15		
•AGEDASHITOFU	COMBO FRIED RICE\$18		
Deep Fried Tofu with our Special sauce GVOZA (Spec) \$7	Chicken, Shrimp & Vegetables		
GYOZA (5pcs.)	NEW FRIED CALAMARI\$11		
YAKITORI	SHRIMP TEMPURA(5pcs.)\$11		
YAKI SEAFOODs13	Lightly deep fried Shrimp		
Grilled Seafood with Teriyaki sauce	COCONUT SHRIMP (6pcs.)\$12		
FRIED SEAFOOD (Breaded)\$14	MEW SHRIMP POPPERS (5pcs.)		
5 pcs. Shrimp or Scallops ALL SAUCES (16 oz.)	SOFT SHELL CRAB ^{\$} 12		
DINE-IN SAUCES (4 oz.)	EXTRA SAUCES (2 oz.)		
JUJII AF	PETIZERS		
CUCUMBER SALAD	SEAWEED SALAD		
Cucumber, Sesame Seed, and Ponzu sauce TUNA TATAKI	Served with Seaweed, Cucumber and Ponzu sauce SQUID SALAD \$12		
Slightly seared Tuna, served with Tataki sauce	Served with Cucumbers and Ponzu sauce		
	SASHIMI APPETIZER\$20 2 Tuna, 2 Salmon, 1 Snapper, 1 Super White Tuna, & 1 Crab		
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KANSAI SPECIAL ROLLS

Add Cream Cheese to any roll for a \$2 up charge

* 007 ROLL (Lightly Spicy) \$19	MIDNIGHT ROLL\$19
Choice of Salmon, Tuna or White Tuna on top, Spicy Crab, Tempura Shrimp inside topped with Special sauce	Tuna, Cucumber and Avocado inside and Fresh Tuna and Salmon on top served with our special sauce.
* ANGRY EX WIFE (Spicy)	* MOON ROLL (Lightly Spicy)
Salmon, Tuna, Yellow Tail, and Deep fried jalapeños, topped with Spicy Crab, Eel Sauce, Spicy Mayo and Sriracha	Deep fried Tuna, Salmon, Yellow Tail and Massago with Avocado and Cucumber wrapped with soy bean paper over
* CARDINAL ROLL \$17	baked Spicy Crab, Crawfish Mayo, and Unagi sauce
Deep fried Shrimp, Crab, Massago, Avocado, and Cucumber wrapped in Nori (seaweed)	MORNING ROLL
CHILI THAI ROLL\$19	with Cucumber and served with Ponzu sauce
Spicy Tuna and Cucumber with Red Snapper topped with Chili Thai Sauce	*NEW ORLEANS ROLL (Lightly Spicy)
* CHRIS ROLL (Spicy)	2
Spicy Tuna with deep fried Shrimp and Avocado inside with Yellow Tail on top, hand torched and served with our special sauce on top.	*NEW YORK ROLL (Lightly Spicy)
* CRISPY ALASKAN (Lightly Spicy)\$19	and Wasabi Mayo.
Cream Cheese, Salmon & Avocado inside, wrapped with Soy Paper, deep fried and topped with Crawfish Crunch	* NEXT WEDNESDAY (Lightly Spicy)
and decorated with Eel sauce.	Massago on inside, wrapped with Soy Paper, and topped with
* CRUNCH MUNCH (Lightly Spicy)\$19	Spicy Crawfish and Crunch and decorated with Eel sauce.
Spicy Crab meat and Crunch rolled inside, topped with steamed Shrimp more Crunch and Eel sauce.	* NO NAME ROLL (Lightly Spicy)
DAISY ROLL (Lightly Spicy) \$17 Spicy Tuna, Cucumber, and Tempura Flakes topped with	Torched Salmon and special sauce.
Tuna and Avocado	RAINBOW ROLL
* DERBY ROLL (Lightly Spicy)\$17	White Tuna
Deep fried Shrimp with Cucumbers, Avocado, topped with Spicy Crab, Tempura flakes, and Unagi sauce	* RED BULL (Lightly Spicy)
* DINO'S EGG \$19	your selection, served with Eel Sauce and Tataki Sauce.
Deep fried Avocado filled with Spicy Tuna and Cream Cheese in equal proportions, decorated with our special sauces.	* RED DRAGON (Lightly Spicy)
* DRAGON ROLL\$20	* SANTA ROLL (Lightly Spicy)\$17
5 oz. Eel and Avocado with Tobiko on top of California Roll	Spicy Tuna wrapped with seaweed and deep fried. Spicy Crab
* DYNAMITE ROLL (Lightly Spicy)	on the outside wrapped with soy paper. Served with Eel Sauce.
Tuna, Avocado, Cream Cheese topped with oven baked Spicy Crab and Scallops, served with Tempura Flakes and Unagi sauce	*SNOW BALL
* FIRE SCALLOP (Lightly Spicy)	
Tempura, Crab, Spicy Mayo, topped with baked Scallop and Crab. Served with Eel Sauce.	*SPICY TRIO (Spicy)
* GREEN DRAGON (Lightly Spicy)	STRAWBERRY ROLL \$19
Ebi (Steamed Shrimp), Tamago (Egg), and Crab inside topped with Avocado skin, Spicy Crab, Spicy Mayo and Eel sauce.	Asparagus, Crah and Avocado rolled inside, topped with White Tuna, Strawberry slices and special sauce.
* HEART ATTACK (Spicy)	*SUNSET\$19
Tempura Shrimp, Spicy Tuna, Cream Cheese and Pickled Jalapeños. Roll is deep fried and served with Eel Sauce, Spicy Mayo and Wasabi Mayo.	Crab, Avocado, Cucumber and Cream Cheese topped with smoked Salmon with Lemon Slices
	SUNSHINE ROLLs17
*HIGHLANDER ROLL (Lightly Spicy)	Avocado, Salmon, Crab, Radish rolled with rice paper and served with Ponzu sauce
* KANSAI ROLL (Lightly Spicy)	*TIGER ROLL\$17
Eel Roll stuffed with Cream Cheese, topped with sliced Avocado and Spicy Tuna	Salmon, Cream Cheese Avocado, deep fried wrapped with soy bean paper on top Unagi sauce
* KING KANI (Lightly Spicy)	*TORCH ROLL (Lightly Spicy)\$19
Spicy Crab and Tempura Shrimp on the inside and regular Crab on top with Spicy Mayo, Eel sauce and Crunch.	Spicy Crah, Cream Cheese & Steamed Shrimp on top with Special sauce.
* KRAZEE KRAB (Spicy)	* VALENTINE ROLL (Lightly Spicy) \$21
Tempura Crab, Spicy Crab and Pickled Jalapeños topped with Crab Sticks and crunch. Served with Spicy Mayo, Eel Sauce and Sriracha.	Spicy Crab inside with Cucumber and Tuna on top. Served with Special Sauce.
	VOLCANO ROLL (Lightly Spicy)\$17
* LEE'S ROLL (Lightly Spicy)	California Roll with Cream Cheese and topped with Spicy Tun
Tempura om in in an oping Gran topper with accept the Salmon. Served with half Eel Sauce and half Wasabi Mayo and Spicy Mayo.	*YUMMY HIGHLANDER (Lightly Spicy)
*LOBSTER ROLL\$22	and the second s
Deep fried Lobster Tail with Cucumber and Avocado, topped with Tobiko and Unagi sauce	*ZIG ZAG ROLL Deep fried soft shell Crab Kampyo, Yama Gobo with Avocado
* MANGO ROLL (Lightly Spicy)	on top, served with Unagi sauce
Spicy Crab meat with Tempura Shrimp rolled inside, topped with Mango, Eel sauce, Wasabi Mayo and Wasabi sauce.	



KANSAI SUSHI & SASHIMI

RI	EGULAR MAKI	NIGIRI & SASHIMI	Sashimi
ALASKAN (Sa	mon, Avocado)\$11	*CRAB (Kani Kama)\$6	\$ 7
	A (Crab, Cucumber, Avocado)\$8	*EGG (Tamago)	\$7
	A CREAM\$10	FLY FISH ROE (Tobiko)	\$9
	ocado & Cream Cheese)	FRESH WATER EEL (Unagi) \$9	§11
	RIMP TEMPURA\$12	*GIANT OCTOPUS (Tako) \$7	\$9
	ucumber, Crunch on top with Eel Sauce)	MACKEREL (Saba)\$7	\$9
	DER TEMPURA \$12	QUAIL EGGS\$6	
	to, Cucumber, Crunch on top with Eel Sauce) cumber, Eel)	RED SNAPPER (Tai)	\$9
	HIA\$11	SALMON (Sake)	^{\$} 10
(Salmon, Cream Che		SALMON ROE (Ikura)	^{\$} 10
	e)*8	SCALLOPS (Hotataegai)	^{\$} 11
	8	*SHRIMP (Ebi)	\$9
	L (Hamachi) 9	SMELT ROE (Masago)	\$9
		*SMOKED SALMON (Sm. Sake)	^{\$} 11
	SPICY MAKI	SQUID (Ika)	\$9
***************************************	(Rolls)	*SURF CLAM (Hokigai)	\$9
	cy Crab & Cucumber) ^{\$} 11 ORNIA ^{\$} 11	SWEET SHRIMP (Amaebi)	^{\$} 11
(Spicy Crab, Cucumb		TUNA (Maguro)	\$10
	ON ^{\$} 11	WHITE TUNA (Shiro Maguro) \$8	\$10
(Spicy Salmon, Crun	ch, & Cucumber)	YELLOW TAIL (Hamachi)	\$11
SPICYTUNA	^{\$} 11	14141 401400	
(Spicy Tuna, Crunch,	& Cucumber)	MAKI COMBO	
(Spicy Yellow Tail, Ca	OWTAIL\$12	One roll (of equal value) may be substituted free of	_
		REGULAR	\$26
VE(IETABLES MAKI	SPECIAL	\$36
	(Rolls)	Spicy Tuna, Yum Yum, Derby Roll DELUXE	00
	^{\$} 7	DELUXE	\$52
	^{\$} 7	California, Spicy Tuna, Eel, Alaska, Highlander	
	rled Cabbage)	SUSHI & SASHIMI COMBO Chef's Selection	
	FUTO9	REGULAR	\$38
	Kanpyō, Oshinko, Yamagobo)	6 pc. Nigiri, 6 pc. Sashimi SPECIAL	\$52
:···· QUIC	K SUSHI GUIDE ····:	9 pc. Nigiri, 9 pc. Sashimi	54
•		DELUXE	\$73
	MAKI (ROLLS) Sushi grade seafood and/or other	12 pc. Nigiri, 12 pc. Sashimi	\$93
	ingredients usually rolled in seaweed and seasoned rice.	SUPER DELUXE	°93
	NIGIRI	SASHIMI COMBO	
	A piece of sushi grade seafood pressed onto a bed of seasoned rice.	Chef's Selection	
	pressed onto a oca of seasonea rue.	REGULAR 12 pc.	\$33
	SASHIMI Sushi grade seafood sliced and	SPECIAL 18 pc	\$49
	Sushi grade seafood sliced and served only with dipping sauce	DELUXE 26 pc	\$75
1 ordor Niciri - 2	and light garnish. pieces • 1 order Sashimi - 3 pieces	CHEF'S SPECIAL	.\$100 Sashimi
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DINNER MENU

TEPPAN ENTREES	COMBINATIONS		
Prepared and served before your very eyes by experts. Dinners include: Chicken Bould Served Served and the minds on Service Served.	GEISHA SPECIAL\$32		
Chicken Broth Soup, Fresh Green Salad with our Special House Dressing, Sauteed Garden Fresh Vegetables & Fried Rice	USDA Graded Strip Loin Steak & Chicken SHRIMP & CHICKEN\$31		
Shrimp Appetizer are served at Hibachi grill only.			
DINNERS	KINJA DINNER\$35 USDA Graded Strip Loin Steak & shrimp		
♦ VEGETARIAN DINNER	STEAK & SCALLOPS		
Ginger sauce (Not served with Shrimp appetizer)	SHRIMP & SCALLOPS ^{\$} 35		
TERIYAKI CHICKEN \$23 Juicy boneless Chicken with Teriyaki sauce	FILET MIGNON & CHICKEN		
KUBUTO NEW YORK STRIP \$29 USDA Graded Strip Loin Steak cooked to your liking	FILET MIGNON & SCALLOPS \$40 USDA Graded Filet Mignon & Scallops		
TERIYAKI SHRIMP	KANSAI SPECIAL \$38 USDA Graded Filet Mignon & Shrimp with Cheesecake dessert		
SUKIYAKI STEAK	CHEF'S SPECIAL		
TERIYAKI SALMON	STEAK & LOBSTER TAIL		
GARLIC STEAK	FILET MIGNON & LOBSTER TAIL		
TERIYAKI SCALLOPS\$32 Large Sea Scallops sauteed with Teriyaki sauce	KANSAI IMPERIAL		
FILET MIGNON\$31 USDA Graded Filet Mignon	SEAFOOD DELIGHT		
LOBSTER DINNER (2pcs. tail) \$46 Atlantic Lobster Tail cooked with Teriyaki Sauce			
WASHOKU All entrees include: Miso Soup For Fried Rice	, Salad and Steamed Rice		
TERIYAKI TOFU w/vegetables\$17	SZECHUAN		
Stir-fried Tofu with Vegetables and Teriyaki sauce	Szechuan style hot Garlic Peppercorn sauce with medley of Vegetables - Veggie or Chicken		
TERIYAKI - Chicken	Vegetables or boneless Chicken Filet sauteed in a Special sauce		
Boneless Chicken Filet flame broiled with Teriyaki sauce - Beef	- Beef or Shrimp		
USDA Graded New York cut broiled with Teriyaki sauce	BIBIM BOP (Stone Pot)		
- Shrimp Sproiled with Teriyaki sauce	Rice slightly cooked crisped in a Hot Stone Pot, topped with Egg. Exotic Mushrooms and Asian Vegetables with choice of meat		
- Salmon	Veggie or Chicken		
TEMPURA MEAL w/vegetables\$21	- Beef or Shrimp\$25/\$24 USDA Graded Beef or Shrimp over Rice		
Lightly Battered and Deep-Fried Shrimp and Veggies CHICKEN KATSU §21	CRISPYTOFU		
Breaded Chicken Cutlet lightly battered and deep fried	Lightly fried crispy Tofu with Garlic, Ginger, Eel Sauce & a touch of Asian Vinaigrette reduction over sautéed Chinese Greens		
BEEF KATSU	• Veggie or Chicken		
MONGOLIAN BEEF\$23	- USDA Graded Beef or Shrimp\$25/\$24 RENTO ROX		
USDA Graded Beef and Green Onions sauteed in a Special sauce	BENTO BOX		



LUNCH MENU

Mon-Sat served between 11:00 a.m. and 2:00 p.m.

WASHOKU LUNCH MENU

Served with Steamed Rice, your choice of Miso Soup or

(Only with Entree)

VEGETABLES......

*6

FRIED RICE......\$6

CHICKEN a la carte^{\$}12 SHRIMP OR SCALLOPS......^{\$}17

N.Y. STEAK a la carte^{\$}15

Entrees include: Fried Rice, Hibachi Vegetables and your choice of Soup or Fresh Green Salad with our Special House Dressing	Fresh Green Salad with our Special House Dressing for Fried Rice add \$2.00	
NHIBACHI VEGETABLES	VEGETABLE TEMPURA	
TERIYAKI CHICKEN	CHICKEN TERIYAKI	
NEW YORK STRIP	BEEF TERIYAKI\$17 Flame broiled USDA Graded Strip Loin Steak with Teriyaki sauce	
SUKIYAKI STEAK	CHICKEN KATSU	
TERIYAKI SCALLOPS	TEMPURA	
TERIYAKI SHRIMP	SHRIMP TERIYAKI \$17 The Finest Gulf Sea Catch	
FILET MIGNON\$21 USDA Graded Tenderloin Steak	BENTO BOX	
STEAK & CHICKEN \$25 USDA Graded Strip Loin Steak and Chicken		
FROM THE SUSHI BAR	ADDITIONAL ORDERS	

DESSERT

Chef's Selection, Served between 11:00 a.m. and 2:00 p.m.

Cucumber Roll or Tuna Roll and 3 pieces of Nigiri Sushi

California Roll, Cucumber Roll or Tuna Roll

SUSHI "C".....

SUSHI "B" \$19 Cucumber Roll or Tuna Roll and 5 pieces of Nigiri Sushi

SUSHI "D".....\$20 4 pieces of Nigiri Sushi and 4 pcs. of Sashimi

TEPPAN LUNCH MENU

Prepared and served before your very eyes by experts.

CHEESE CAKE^{\$}6

KIDS MENU

Under 10 only

CHICKEN NUGGETS w/FRIES	KID'S SHRIMP TERIYAKI
KID'S CHICKEN TERIYAKI	KID'S HIBACHI STEAK ⁸ 18 Comes with fried rice and choice of soup or salad & veggies



JAPANESE STEAKHOUSE

1370 Veterans Parkway • Clarksville, IN 47129

Call for reservations:

812-218-9538 • 812-218-9238 www.kansaisteakhouse.com

Operating Hours:

Mon-Thu 11am-9pm Fri-Sat 11am-10pm Sun 12noon-9:00pm

