



APPETIZERS

Edamame

Boiled soya beans with sea salt

7

Spicy Edamame

Boiled soya beans with spicy sauce

7.50

Veggie Fresh Roll

Mixed vegetables wrapped in rice paper, accompanied with sweet chili sauce

7

Shrimp Fresh Roll

Mixed vegetables and shrimp wrapped in rice paper, accompanied with sweet chili sauce

9

Kampai Chicken in Soothing Lettuce Wrap

Minced chicken with lettuce wrap

9

Japanese Style Nasu

Deep fried eggplant glazed with white Miso, pickled cucumber & homemade cracker

8.50

Beef tacos 3 pieces

Corn Tortilla Tacos with guacamole, Asian style marinated Australian beef with chipotle mayo and tomato sauce

16

Shrimp tacos 3 pieces

Corn Tortilla Tacos with guacamole, Tiger shrimps marinated in Aji Yuzu Sauce and chipotle mayo

15

Spicy chicken tacos 3 pieces

Corn Tortilla Tacos with guacamole, marinated chicken with spices, chipotle mayo and red chili

11

Prawn on toast 4 pieces

Bread Toast with marinated shrimps, spring onion and sweet & sour sauce

16

SOUPS

Miso Soup	7.50
Miso, seaweed, spring onions, shiitake mushrooms & tofu	
Tom Yum Soup	16.50
Tom yum, lemon base, squid, shrimp, hamour & mussels	
Chilli Beef Soba	20
Soba, beef, onion, lime, coriander, red chili pepper, springonions & spicy soup stock	
Salmon Soba	18.50
Soba, salmon, spinach & spicy soup stock	
Sea Food Soba	20
Soba, mixed sea food, spinach & spicy soup stock	

SALADS

Crazy Craze	14
Crabsticks, cucumber, tobiko, togarashi & avocado	
Crispy Spicy Salmon	16
Salmon, special spicy mayo sauce & panko crispy with red cabbage	
Crispy Spicy Tuna	16
Tuna, special spicy mayo sauce & panko crispy with lettuce	
Kampai Mix Green Salad	15
Spinach, rocca, lettuce, avocado, edamame, asparagus & baby broccoli served with Yuzu salad dressing	
Green Atlantic	16.50
Marinated mixed seaweed, cold noodles served on top of filo served with Kampai special sauce	
Four Seasons	13
Cabbage, cucumber, carrots served with sesame dressing	
Baby Spinach Salad	15.50
Freshly harvested baby spinach dressed with Japanese citrus, soya & grape seed oil	
Poke Bowl	18
An array of chef's choice fresh seafood & vegetables perfectly arranged over traditional sushi rice & quinoa	
Noodles Salad	15.50

BREADED

Breaded Shrimp	12
Panko breaded shrimps served with sakana sauce	
Chicken Panko	10.50
Panko breaded chicken served with sakana sauce	
Pearl of the Orient	21.50
Fried scallops wrapped in filo with sakana sauce	

TEMPURA

Kuruma Shrimp	14
Shrimp tempura served with tempura sauce	
Rock Shrimp	14.50
Shrimps, shiitake mushrooms, served with rock shrimp sauce	
Vegetable	9
Mixed vegetables tempura served with tempura sauce	
Fish & Chips Kampai Style	15.50
Hammour sticks & potato wedges served with fish & chips special sauce	

HOT SPOTS

Black Cod	66
Marinated Gindara fish served with Saikyo Miso sauce	
Grilled Spicy Wagyu	36
Japanese charcoal grilled Wagyu beef basted with Mediteranean - Japanese sauce	
Wagyu Beef Kampai Style	34.50
Grilled wagyu beef served with sautéed asparagus	
Beef Kamikaze	34.50
Grilled Australian beef served with wedges potato	
Steamed Sea Bass	27.50
Steamed sea bass with lemon oil, garlic & ginger, served with steamed vegetables	
Wagyu Foie Gras	43.50
Grilled wagyu beef served with thick teriyaki & seared foie gras on top	

STIR FRY WOKKY

Beef Yaki Soba	21
Soba, beef, red pepper, carrots, shiitake mushrooms, coriander, layu oil & leeks	

Orange Chicken Soba	17.50
Soba, chicken, fresh orange, red & green peppers, carrots & shiitake mushrooms	
Shrimp Yaki Soba	21
Soba, shrimps, green & red peppers, carrots & coriander	
Veggie Yaki Soba	16.50
Soba, green & red peppers, carrots, mushrooms & coriander	
Nutty Peanut Noodles	17.50
Udon noodles, peanuts, leeks & lime	
Steamed Jasmine Rice	9
Steamed jasmine rice with sesame on top	
Beef Fried Rice	21
Rice, beef, zucchini, carrot cubes & sweet corn	
Chicken Fried Rice	17.50
Rice, chicken, zucchini, carrot cubes & sweet corn	
Shrimp Fried Rice	21
Rice, shrimps, zucchini, carrot cubes & sweet corn	
Veggie Fried Rice	15.50
Rice, zucchini, carrot cubes, shiitake mushrooms & sweet corn	
Vegetables Sauté	9

KAMPAI SPECIAL

Spicy Salmon on Crispy Rice	12
Mouthwatering marinated salmon on top of "crispy" sushi rice	
Spicy Tuna on Crispy Rice	12.50
Mouthwatering marinated Bluefin tuna on top of "crispy" sushi rice	

SPECIAL TREATS

Flaming Salmon	13
Carefully sliced fresh salmon fillet, marinated with special Japanese spicy sauce made from authentic Asian spices & herbs	
Zukury Salmon	13
Thin slices of salmon, coriander, togarashi, green chili, spring onions & sesame seed	
Zukury Tuna	14.50
Thin slices of tuna, coriander, togarashi, green chili, spring onions & sesame seed	

Ceviche	13
Marinated white fish with lime, onion, red pepper & coriander	
Hamachi Yuzu	16.50
Marinated Japanese yellow tail in yuzu-soya sauce complemented with coriander bouquet	
Spicy Hamachi	15.50
Hamachi served with spicy sauce	
Scallop Yuzu	24
Scallops, kizami wasabi, coriander, cucumber & yuzu sauce	
Ceviche hamachi	16.50

FROM THE GRILL

Beef Teriyaki	30.50
Beef, steamed vegetables, sesame seed & teryaki sauce	
Chicken Teriyaki	17
Chicken, steamed vegetables, sesame seed & teriyaki sauce	
Salmon Teriyaki	25
Salmon, steamed vegetables, sesame seed & teriyaki sauce	
King Prawn Teriyaki	25.50
King prawn, sesame seed, ohsinko & teriyaki sauce	
Beef Teppan	29
Mixed sauteed vegetables, beef & garlic	
Chicken Teppan	16
Mixed sauteed vegetables, chicken & garlic	
King Prawn Teppan	24.50
Mixed sauteed vegetables, king prawn & garlic	
Hammour Teppan	39.50
Mixed sauteed vegetables, hammour & garlic	
Tuna Teppan	28
Mixed sauteed vegetables, tuna & garlic	
Dark Salmon with Sesame Sauce	30.50
Japanese charcoal grilled fresh salmon fillet topped with special thick sesamesauce & served with asparagus & shiitake mushrooms	

TEMAKI

California	9.25
Crispy Crazy	9.50
Salmon Skin	7
Shrimp Tempura Temaki	8
Crunchy Spicy Salmon	11
Crunchy Spicy Tuna	11.50
Unagi Temaki	13

FRIED MAKI

4 pcs

Golden Maki	13
Filo outside, baked eel and avocado inside	
Halloumi Maki	12
Panko outside, shrimp and grilled halloumi inside	
Kampai Maksushi	20
Panko outside, raw scallop inside topped with grilled salmon	
Nested Maki	16.50
Salmon teriyaki and avocado with tobiko and wasabi mayo	

SASHIMI

3 pcs

Ebi	6.75
Kani	6
Shake	6.75
Maguro	7.25
Hammour	13
Mackerel	10
Unagi	11
Hotate Gai	11
Hamachi	12
Toro	27.75
Uni 1pc	26.50

NIGIRI

2 pcs

Ebi	6.75
Shake	6.75
Kani	6
Maguro	7.25
Hammour	12
Asparagus	6
Avocado	5
Eel & Camembert	11
Hamachi	12
Shrimp Tempura	6
Toro	27.75
Mackerel	10
Wagyu	10
Unagi	11
Hotate Gai	11
Uni Gunkan 1pc	24
Nori filled with rice & sea urchin	
Tobiko Gunkan 1pc	6.25
Nori filled with rice & Tobiko	
Scallop Gunkan 1pc	11
Nori filled with rice, scallops, mayo & tobiko red	
Ikura Gunkan 1pc	13.25
Nori filled with rice & salmon eggs	
 URA MAKI	
4 pcs	
Angel Maki	9
Shrimp, tuna, crabsticks with avocado mix	
Crispy Crazy	9.50
Crispy outside, crab, mixed vegetables & tobiko inside, with crazy mix on the top	
Sesame California	9.25
Sesame outside, crab sticks, cucumber & avocado inside	
Crackling Hammour	10
Hammour tempura, avocado, togarashi with coriander & sakana sauce	

Menu prices are in fresh USD and are inclusive of VAT
Invoice prices are in LBP and are converted based on the
daily rate and are rounded to the nearest 1,000 LBP per item unit price

Crispy California	9
Crispy outside, crab sticks, cucumber & avocado inside	
Panko Shrimp	9.50
Panko outside, breaded shrimp inside with sakana sauce on top	
Crocodile Maki	9
Crispy underneath & coriander with spring onions outside, tuna, white fish, crabsticks & black tobiko inside	
Fresh Salmon	12
Salmon outside, salmon & avocado inside	
Grilled Salmon	10
Avocado & sesame outside, grilled salmon inside, topped with Panko sauce	
Cheesy Maki	8.50
Salmon wrap, cucumber & cream cheese	
Red Snow	9.50
Hammour tempura, crab, spicy tuna & avocado	
Salad	6
Toasted sesame on the outside, fresh Asian greens inside with teriyaki sauce	
Salmon Skin	7.50
Sesame outside, teriyaki salmon & fried salmon skin inside	
Salmon Unagi	13
Salmon outside, avocado with cream cheese inside & unagi on top	
Selfie Maki	10.50
Avocado wrap with salmon, shrimp & crabsticks inside with teriyaki sauce	
Caterpillar	9
Avocado outside, breaded shrimp & fresh asparagus inside	
Shrimp Jalapeno	12
Crispy outside, shrimp, togarashi, tobiko & mayo inside served with jalapeño & shrimps on top	
Spicy Salmon Roll	11
Togarashi outside, salmon, mayo, rayu & togarashi inside	
Spicy Scallop Roll	13.25
Togarashi outside & spicy scallop inside	
Spicy Tuna Roll	11.50
Togarashi outside & spicy tuna inside	
Three Musketeers	8.50
Three kinds of tobiko outside, steamed shrimp & fresh asparagus inside	

Twin Roll	8.50
Tobiko outside, salmon, mayo, taco bread & spring onions inside	
Unagi	13
Eel, avocado & sesame outside	
HOSO MAKI	
4 pcs	
Ebi Maki	8.50
Nori outside, cucumber & steamed shrimp inside	
Kani Maki	8
Nori outside, crab sticks with cucumber inside	
Shake Maki	9
Nori outside, salmon inside	
Maguro Maki	10
Nori outside, tuna inside	
Asparagus Maki	6.50
Nori outside, fresh asparagus inside	
Avocado Maki	5.75
Nori outside, fresh avocado inside	
Katsu Kappa	4.50
Nori outside, cucumber inside	
Spicy Tuna Maki	10.50
Nori outside, tuna & spicy mayo inside	
Spicy Salmon Maki	9.75
Nori outside, salmon & spicy mayo inside	
Unagi Maki	12
Nori outside, avocado, baked eel with teriyaki sauce & sesame seed inside	

DIMSUM

Beef Moo Gyoza	9.50
Three pieces of red dumpling filled with succulent beef	
Chicken Mushroom Gyoza	7.50
Three pieces of orange dumpling filled with juicy chicken & mushrooms	
Chinese Special Egg Gyoza	7.50
Three pieces of yellow dumpling filled with spring eggs & slice of winter truffle	

Prawn Siu Mai Crystal Pearl	9
Three pieces of white dumpling filled with delicate red prawn & ikura on top	
Chef Zhao's Dumpling Selection	9.50
Five pieces of mixed set of his handcrafted art	
Vegetarian Siu Mai Moneybag	7.50
Three pieces of green dumpling filled with savoy Bok Choi & shiitake	
Pan Fried Gyoza Chicken	7.50
Four pieces of dumpling filled with chicken & mixed vegetables	
Pan Fried Gyoza Shrimp	9.50
Four pieces of dumpling filled with shrimp & mixed vegetables	
Pan Fried Gyoza Wagyu	10
Four pieces of dumpling filled with wagyu & mixed vegetables	
Siu Mai Shrimp	10
Three pieces of dumpling filled with mixed vegetables & shrimp	

DESSERTS

Cheese Cake	9.50
Chocolate Dome	9.50
Chocolate Lava Cake	9.50
Chocolate Pie	9
Fruit Sashimi	16.50
Iced Chocolate Truffle	9
Ice Cream & Sorbet 1 scoop	3
Kampai Sweet Selection	27.50
Pistachio Macaron	9
Big Mochi 1pc	5