



# KANSHA

JAPANESE PERUVIAN RESTAURANT

*Consuming raw or undercooked meats, poultry, seafood, shellfish,  
or eggs may increase your risk of foodborne illness*

*20% gratuity added to parties of 6 or more*



## COLD TASTINGS

|                         |                                                    |     |
|-------------------------|----------------------------------------------------|-----|
| <b>fresh oysters</b>    | seasonal oyster, peruvian mignonette               | mkt |
| <b>hirame usuzukuri</b> | flake, daikon, sanbaizu, tobiko                    | 24  |
| <b>madai</b>            | japanese sea bream, lemon zest, evoo               | 24  |
| <b>hamachi</b>          | yellowtail, serrano peppers, crispy potatoes       | 24  |
| <b>king salmon</b>      | king salmon, ponzu, wasabi salsa                   | 24  |
| <b>ceviche</b>          | catch of the day, leche de tigre, cilantro, choclo | 26  |
| <b>tiradito</b>         | bluefin tuna, aji amarillo, avocado, chalaca       | 26  |

## ZENSAI

|                         |                                          |    |
|-------------------------|------------------------------------------|----|
| <b>miso soup</b>        | dashi, nameko, tofu                      | 7  |
| <b>edamame</b>          | steamed soybeans                         | 7  |
| <b>spicy edamame</b>    | soybeans, rocoto                         | 8  |
| <b>kaiso salad</b>      | mix seaweed, goma, shiso                 | 9  |
| <b>yakitori</b>         | charcoal grilled chicken thigh with tare | 10 |
| <b>shishito peppers</b> | blistered shishito peppers, ponzu        | 14 |
| <b>brussels sprouts</b> | caramel dashi, goma                      | 14 |
| <b>rock shrimp</b>      | rocoto aioli, takuan                     | 15 |
| <b>chicken karaage</b>  | crispy chicken, onion aioli              | 15 |
| <b>tempura set</b>      | assorted vegetable, shrimp               | 20 |
| <b>veggie gyoza</b>     | king trumpet mushrooms, cauliflower      | 17 |
| <b>tori gyoza</b>       | aji amarillo, chicken                    | 18 |
| <b>seco gyoza</b>       | short ribs, cilantro, carrots            | 20 |

## NIGIRI

|                      |                                         |    |
|----------------------|-----------------------------------------|----|
| <b>hirame</b>        | flake                                   | 7  |
| <b>madai</b>         | japanese sea bream                      | 8  |
| <b>hamachi</b>       | japanese yellowtail                     | 8  |
| <b>akami</b>         | lean bluefin tuna                       | 9  |
| <b>sake</b>          | king salmon                             | 8  |
| <b>botan ebi</b>     | spot prawn                              | 8  |
| <b>hotate</b>        | hokkaido scallops                       | 8  |
| <b>masaba</b>        | japanese mackerel                       | 8  |
| <b>ikura</b>         | salmon roe                              | 9  |
| <b>unagi</b>         | freshwater eel                          | 9  |
| <b>anago</b>         | saltwater eel                           | 12 |
| <b>chutoro</b>       | medium fatty bluefin tuna               | 13 |
| <b>premium otoro</b> | bluefin tuna belly                      | 16 |
| <b>wagyu A5</b>      | miyazaki wagyu                          | 17 |
| <b>uni</b>           | hokkaido sea urchin                     | 21 |
| <b>nigiri set</b>    | five pieces of chef's choice            | 36 |
| <b>toyosu set</b>    | three premium pieces from toyosu market | 30 |

## MAKIS

|                          |                                                     |    |
|--------------------------|-----------------------------------------------------|----|
| <b>veggie maki</b>       | king trumpet mushrooms, avocado, gobo               | 22 |
| <b>shiro maki</b>        | madai, avocado, olive oil, evoo, lemon zest, shiso  | 24 |
| <b>acevichado</b>        | whitefish, avocado, leche de tigre, madai, cilantro | 24 |
| <b>hama maki</b>         | yellowtail, cilantro, serrano, tobiko, ponzu        | 24 |
| <b>tuna maki</b>         | bluefin tuna, kyuri, ginger, shiso, avocado         | 24 |
| <b>sake maki</b>         | salmon, caramel dashi, wasabi salsa                 | 24 |
| <b>kansha spicy tuna</b> | bluefin tuna, rocoto aioli, negi                    | 24 |

## HOT TASTINGS

|                           |                                                                                                                    |    |
|---------------------------|--------------------------------------------------------------------------------------------------------------------|----|
| <b>tori meshi</b>         | seared chicken breast over cilantro rice, huancaína sauce, pickled onions                                          | 34 |
| <b>niku chaufa</b>        | wok stir-fried rice with striploin, jidori egg, scallions, ginger, house soy sauce                                 | 34 |
| <b>sakana a lo macho</b>  | pan seared fluke over a piquant seafood sauce, shrimp, clams squid, and mussels, crispy yuca                       | 35 |
| <b>tako panka</b>         | aji panca marinated grilled octopus, peruvian yellow potatoes, choclo, huacatay sauce                              | 35 |
| <b>yaki gindara</b>       | charcoal-grilled miso black cod, mashed peruvian potatoes, zesty chalaca salsa                                     | 36 |
| <b>umi meshi</b>          | peruvian-style seafood risotto, shrimp, clams, squid, octopus, dashi broth                                         | 36 |
| <b>parihuela</b>          | bouillabaisse-style peruvian seafood soup, shrimp, clams, squid, and octopus, shrimp tempura, crispy yuca          | 36 |
| <b>lomo saltado</b>       | wok-stir fried striploin, red onions, tomatoes, house soy sauce, peruvian crispy yellow potatoes, koshihikari rice | 39 |
| <b>udon saltado</b>       | wok stir-fried striploin, udon noodles, tomatoes, shoyu, green onions, and aji amarillo                            | 39 |
| <b>short ribs seco</b>    | 12-hour slow-braised short ribs in cilantro sauce, carrots, peruvian yellow mashed potatoes                        | 39 |
| <b>aji verde ny steak</b> | grilled 12 oz new york strip, shishito-yuzu kosho sauce, peruvian potatoes, king trumpet mushrooms                 | 48 |
| <b>a5 wagyu hot rock</b>  | miyazaki a5 wagyu strip loin over hot stone, ponzu, yuzu kosho pickled ginger                                      | 65 |

## DESSERTS

|                       |                                                 |    |
|-----------------------|-------------------------------------------------|----|
| <b>trio ice cream</b> | matcha, black sesame, lucuma                    | 12 |
| <b>trio sorbets</b>   | chicha morada, strawberry, maracuya             | 12 |
| <b>picarones</b>      | okinawa sweet potatoes, kabocha, chancaca       | 14 |
| <b>brownie</b>        | homemade brownie and matcha or lucuma ice cream | 14 |