

STARTERS

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1. Japanese Picked 16 Vegetables Pickled cabbage, carrot, kohlrabi,

cucumber and red pepper



9. Salmon Carpaccio 31
Raw salmon slices seasoned with vinegar, fresh chopped mint, roughly cracked black pepper and coarse salt



2. Asian Garlic Rice 22
Thai rice, crispy garlic, tamago, scallion, lemon, carrot and black



10. Yellowtail Carpaccio 33 (Recommended)
Yellowtail carpaccio served with purple onion, vinegar, mint, coarse salt and Japanese hot spices



3. Japanese Miso Soup 19
Traditional Japanese soup with tofu, carrots, wakame seaweed, shitake mushrooms and scallions



11. Crispy Tofu Noshes
Panko-coated tofu cubes, served
with hot teriyaki sauce, sweet
chili and house sauce

KANKI SALADS



4. Kanki Seaweed Salad 25
Wakame seaweed, sliced avocado, bean noodles, scallions, carrot, cucumber coated with roasted sesame



12. Asian Tofu Salad

Crispy tofu cubes, greens, shitake mushrooms, carrots, cubed avocado and root vegetables served with Asian dressing



5. Edamame 22 Green soy beans with sea salt and lemon



13. Salmon Sashimi Salad
Salmon sashimi served on a bed
of greens, shitake mushrooms
and root vegetables served with
Asian dressing



6. House Crispy Egg RollHouse egg roll, carrots and root vegetables, served with sweet and sour sauce



14. Sake Teriyaki Salad
Teriyaki-baked salmon served a la
plancha, crispy tofu cubes, baby
leaves, carrots, cucumber served
with Asian dressing, roasted
almond slivers and shitake
mushrooms



7. Teriyaki Salmon 33 Skewer Two baked salmon skewers served in hot teriyaki sauce



15. Caviar Salad (Recommended!) 49
Baby greens, salmon sashimi slices, tempura flakes, scallion, wrapped with seared salmon, caviar, spicy mayonnaise and black sesame



8. Asian Salmon Sashimi 33
Served with Asian sauce, ginger and black sesame



16. Salmon Ceviche Salad

Salmon ceviche served with baby greens, avocado slices, cucumber, purple onion, lemon, olive oil, vinegar, sea salt and cracked black pepper

KANKI SPECIALS

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17. Champignon **Mushrooms Stuffed with Cream** and Pesto - Recommended!

Champignon mushrooms stuffed with cream cheese and house pesto coated with crispy beer batter.



28 18. Cheese Roll (no seaweed)

. Rice roll stuffed with mozzarella cheese coated with Panko. Recommended for cheese lovers.



19. Crispy Cauliflower in 33 House Beer Roll

Cauliflower coated with crispy beer batter served with the house garlic mayo, sweet chili sauce and spicy mayonnaise



20. Special Kanki Crispy Fish! (Recommended!)

Fish fingers in house beer batter, served with garlic mayo and spicy mayonnaise.



21. Panko-crusted Salmon Fingers

Crispy salmon fingers, served with sweet chilli sauce, hot chilli, garlic mayo and spicy mayonnaise



22. Crispy Salmon Nigiri

Spicy salmon on a bed of rice crisps wrapped with avocado and Wasabi cream. 4 pieces.



23. Crispy Dim Sum

3 pieces of crispy gyoza with sweet potato, stir-fried vegetables and shitake mushrooms served with sweet chilli sauce



24. Handmade Dim Sum Special 29

Three steamed Japanese dumplings, filling of your choice of sweet potato / spinach/peanuts /shitake mushrooms/ stir-fried vegetables, served with sweet chili sauce, chili lemon mint and Asian



25. Salmon Tartar

Salmon sashimi cubes Cubed avocado served on a bed of sushi rice, Asian sauce and black sesame



26. Crispy Salmon Tartar

Crispy salmon cubes, cubed avocado served on a bed of sushi rice, Asian sauce and black sesame

52

52

49

89

42

22



27. Baked Teriyaki Salmon Tartar

Teriyaki salmon cubes baked a la plancha, on a bed of sushi rice, cubed avocado, Asian sauce and black sesame



28. Crispy Rice

Lightly seared salmon tartar cubes served with cubed avocado and spicy mayonnaise on a bed of crispy rice, Asian sauce and black sesame



29. Salmon Filet a la plancha (ask the waiter)

Served with Asian garlic rice, green salad, avocado slices, lemon wedges, coarse salt and cracked peppercorn



35

33

28

30. Red Tuna Nature

Fresh spicy red tuna, lettuce, Japanese lime, bean noodles, avocado, mint served with chili sauce, lemon mint wrapped in a rice sheet

SUSHI

(8 PIECES)



31. Salmon /	Spicy	Salmon /	/ Tuna Mayo /	
Bream Maki				

25 32. Red Tuna Maki / Spicy Tuna Maki 19

33. Avocado / Tamago / Cucumber /

Sweet Potato Maki

NIGIRI

(Rice roll wrapped in fish / vegetable 2 pieces)	
34. Salmon Nigiri / Spicy Salmon Nigiri /	22
Bream Nigiri	
35. Red Tuna Nigiri / Spicy Red Tuna Nigiri	25
36. Caviar Avocado Nigiri	33
27 Avocado Nigiri / Tamago Nigiri	10



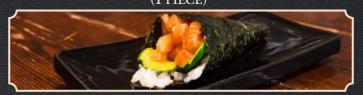
Red Tuna Nigiri

Caviar Avocado Nigiri



Salmon Nigiri

KANKI SPECIAL CONE (1 PIECE)



Fresh salmon strips. Salmon skin. Spicy mayonnaise, avocado, Shitake mushroom	20
39. Spicy Tuna Cone Fresh spicy red tuna, spicy mayonnaise, avocado, Carrots and scallions	2
40. Spicy Salmon Cone Spicy salmon, avocado, scallion and crispy tempura flakes	20

tempura flakes	
41. Sake Teriyaki Cone (Recommended!)	<u> </u>
Teriyaki-baked salmon, avocado, scallion, cucumbe Crispy sweet potato flakes	r
42. Vegi Cone	<u> </u>
Avocado, tamago, cucumber, shitake mushroom and Crispy sweet potato flakes	

SUSHI SANDWICH 4 TRIANGLES





	11/2 ×
43. Crispy Salmon Cheese Sandwich, served hot! Panko-crusted salmon, mozzarella cheese, avocado and scallion Served with hot Teryiaki sauce	42
44. Vegetarian Sandwich (crispy optional) Avocado, tamago, shitake and scallions with sweet potato crisp flake crust	38
45. Spicy Tuna Sandwich Fresh spicy red tuna, scallion and avocado with crispy tempura flake crust	38
46. Spicy Salmon Sandwich Spicy salmon, avocado, scallion, with crispy tempura Flake crust	38
47. Teriyaki Sake Sandwich Teriyaki-baked salmon, avocado, cucumber, chives with crispy sweet potato flake crust	38
48. Kanki Roll Sandwich Tempura salmon, cream cheese, avocado, shitake and chiv	42 res

Tempura salmon, molten gouda cheese, avocado, shitake

And chives with crispy sweet potato flake crust

with sweet potato flake crust

49. Gouda Sandwich



SUSHI FOR PREGNANT WOMEN

ASK THE WAITER

KANKI SUSHI SPECIAL

Soy sheets can be substituted for seaweed



50. Branst (Recommended!) Tempura salmon, avocado, sweet potato and scallion Wrapped in lightly seared salmon, served with tempura Flakes, crispy sweet potato flakes, spicy mayonnaise Teriyaki and black sesame



51. KANKI ROLLS 39 (Recommended!) Tempura salmon, cream cheese, avocado, kampyo and Chives topped with sweet potato flake



52. Sake Teriyaki Teriyaki-baked salmon, avocado, cucumber, and chives topped with sweet potato flake crust



53. Special Caviar Roll (Recommended!) salmon, avocado and shitake with crunch Tempura flake crust, spicy mayonnaise and black sesame

FRAIS 48

(lemon wedge recommended)

54. Spicy Asparagus Roll



(Recommended!) Spicy salmon, asparagus, avocado, shitake and chives wrapped with seared salmon topped with caviar, tempura flake, scallion, spicy

mayonnaise and black sesame



55. Crazy Salmon
Fresh salmon, tempura salmon, spicy mayonnaise, avocado and shitake with crispy tempura flake crust



56. Salmon Chilli (Lemon Wedge Recommended) Salmon, avocado, tamago, kampyo and spicy mayonnaise Black sesame and fresh hot chilli



42

57. Almond Roll Crunch Salmon, avocado and shitake with roasted almond flake crust

KANKI SUSHI SPECIAL

Soy sheets can be substituted for seaweed

42

FRAIS 38

45

38

42

42



58. Kabuki Roll (Traditional Japanese Theatre)
Fresh salmon, avocado, cream cheese, scallion wrapped in raw salmon



67. Cream Cheese Roll

Smoked salmon, cream cheese, scallion and cucumber crusted with black sesame



59. Rainbow Roll

Sweet potato, asparagus, cucumber and avocado wrapped in salmon, bream and fresh red tuna



68. Smoked Roll 42 (lemon wedge recommended)
Tempura salmon, scallion, avocado, tamago and shitake wrapped in smoked salmon



60. Bream SpecialBream, avocado, asparagus and kampyo with crispy tempura flake crust



69. Crispy Cheese Maki (served hot)
Salmon, avocado and mozzarella crusted in Panko and served with hot Teriyaki sauce



61. Grilled Yellowtail
Bream tempura, oshinko, avocado, chive, wrapped with seared bream, black pepper and coarse salt



70. Crispy Salmon
Cheese (served hot)
Salmon, mozzarella cheese, avocado
and scallions crusted In Panko served
with hot Teriyaki sauce



62. Red Tuna Crunch
Fresh red tuna, Japanese lime, avocado, cucumber, kampyo wrapped in seared salmon topped with crispy sweet potato flake Scallion, crushed peanuts, spicy mayonnaise and hot teriyaki



71. Crispy Sake
Photomaki (served hot)
Salmon, avocado, sweet potato and scallion crusted In Panko and served with hot Teriyaki sauce



63. Kampai Roll (Cheers in Japanese) Spicy red tuna, avocado, shitake, wrapped in fresh salmon



72. Crispy Tuna
Mayonnaise (served hot)
Tuna mayonnaise avocado, scallions and mozzarella Served with hot
Teriyaki sauce



64. Spicy Red Tuna

Spicy red tuna, carrots, cucumber, chives wrapped in avocado, spicy mayonnaise and black sesame



73. Tuna Mayonnaise

Tuna mayonnaise, scallion, cucumber, carrot wrapped in avocado



65. Dancing Roll
Salmon, smoked salmon, cucumber, carrot and cream cheese topped with crispy sweet potato flake



74. French Mayo
Tuna mayonnaise, avocado, scallions wrapped in avocado



(Recommended!)
Smoked salmon, asparagus, crispy sweet potato, molten gouda cheese and avodaco topped with crispy tempura flake

66. Crazy Gouda



75. Veggie
Cream Cheese
Avocado, cucumber, kampyo, cream cheese topped with crispy sweet potato flake

KANKI SUSHI SPECIAL

Soy sheets can be substituted for seaweed



76. Veggie Roll **32** Tamago, avocado, kampyo and cucuber topped with crispy sweet potato



78. Crispy Veggie Photomaki (served hot, Recommended!) Avocado, carrot, tamago, kampyo and scallion with panko crust, served with hot Teriyaki sauce



77. Veggi Crispy Cheese (served hot, Recommended!) Avocado, shitake, scallion, mozzarella, cream cheese with Panko

crust served with hot Teriyaki sauce



79. Nature Roll (roll for vegetarians, Recommended!) Avocado, tamago, cucumber and car-rot with crispy Sweet potato flake and tempura flake crust served with hot Teriyaki sauce and spicy mayonnaise

COMBINATIONS

80. Individual Combination 8 pieces spicy asparagus 8 pieces avocado maki and salmon nigiri

81. Individual Mix

8 pieces crispy cheese maki

Combination

54

82. Individual special Combination (Recommended!)

8 pieces Brenst 8 pieces spicy salmon maki 1 salmon nigiri

8 pieces spicy asparagus

83. Couples Combination





8 pieces crispy cheese maki 1 crazy salmon cone





8 pieces sake teriyaki 4 pieces spicy salmon sandwich 8 pieces veggie roll 8 pieces avocado maki Veggie cone





KANKI PARTY PLATTERS

86. Small Platter 312 64 pieces sushi special 2 pieces salmon nigiri Spicy tuna nigiri

87. Large Platter 80 pieces sushi special 2 pieces nigiri salmon Spicy tuna nigiri

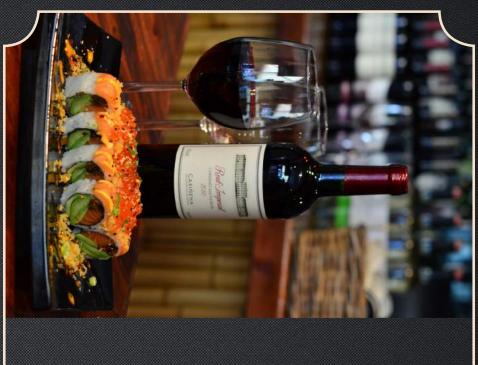


COLD BEVERAGES		HOT BEVERAGES	
flavoured soda beverages Recommended passion fruit / apple / pineapple / grape Coca-Cola Zero/Soda/Sprite/Diet Sprite/Fanta / Co Tonic water / Russchian Water	14 10	Sake hot or cold Choya (Japanese plum wine served hot or cold) Hot Cider with cinnamon stick Cup of Green Tea / Cup of Tea with Mint Espresso	25 25 18 14 10
Natural orange juice / lemon mint juice Nestea (500ml)	12 14	Double Espresso	12
Clear cider XL/XL Beverage (in flavors)	12 14	HOUSE BEER	
Kanki Cocktail Fresh Pineapple Margarita (addition of alcohol NIS 6)	32	House Beer boutique brewery	33
Lemon Mint Margarita (addition of Arak NIS 8)	30	Kasteel Rouge Corona	33 33 33
Γ	DESS	ERTS	
Churros Crunchy dough roll served	32	House crème brûlée (Recommended!) Belgian Chocolate Shuffle	32 35
with homemade caramel and Nutella cream		(with whipped cream)	
		Kinder Boeno/Snickers	32
Asian Dessert Nut meringue, mascarpone cheese and fresh passion fruit	32		
T/	VINE	LIST	
Red Wine		White Wine	
	4/130	Chardonnay	34/130
Merlot 33	2/120 2/120	Riesling Rose	32/120 38/130
Special Wine of the week	180	Special Wine of the week	180
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VODKA			
	22/35	Campari Cuervo Gold	42
	22/35 22/35	Bad Apple	30/39 42
	32/48 32/48	Martini Blanc Martini Rouge	38 38
ALCOOLS	J_, .J	WHISKY	
Jagermeister	29/41	Grant's	28/37
Vodka aromatize	42	Jameson	28/37
Arak Pastis	22/35 36	Bushmills	28/37
Arak aromatize	42	Jack Daniel's Black Label	32/48 38/52
Gin Gordon Fidgyling	35 26/37	Dermboii	32/48
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