



## BENTO & MAIN DISH

### MISO SALMON BENTO SET 14.50

Baked miso marinated salmon, Tamagoyaki, seasonal Veggies, Asparagus wrapped with pork belly, pickles, seasonal fruits and steamed rice.

### HAYASHI BEEF STEW 14.50 (Winter season dish)

Slow cooked beef mushroom stew, tamagoyaki, pickles, salads and steamed rice.

## DONBURI (RICE BOWL)

### OYAKODON CHICKEN & EGG 12.50 (Gluten Free option + 0.50)

Japanese classic simmered chicken, egg & onions in soy sauce based stock with steamed rice.

### CHICKEN KARAAGE 13.50

Home marinated fried chicken with Tonkatsu sauce and Japanese Mayo, spring onion and shredded seaweed.

### UNAGI DON 19.50

Japanese grilled eel glazed with sweet soy based sauce, spring onions, shredded seaweed, pickles and steamed rice.

## CURRY RICE

### TONKATSU CURRY RICE 14.50

Japanese pork cutlet with homemade curry and steamed rice.

### TEMPURA CURRY RICE 14.50

Japanese fried shrimps with homemade curry and steamed rice.

### VEGAN CURRY RICE 14.50 **vegan**

Grilled assorted seasonal veggies with homemade curry and steamed rice.

### TONKATSU BENTO SET 14.50

Japanese pork cutlet with Tonkatsu sauce, Tamagoyaki, seasonal veggies, pickles, seasonal fruits and steamed rice.

### CHICKEN OMURICE 14.50 (Vegetarian option)

Ketchup based chicken fried rice wrapped with egg omelette, Japanese salad and chicken gyoza.

### GYUDON BEEF DON 13.50 (Gluten free option + 0.50)

Japanese traditional simmered beef & onions in soy sauce based stock with onsen egg and steamed rice.

### TONKATSU DON 13.50

Japanese pork cutlet simmered with egg and onions, steamed rice.

### VEGAN DON 13.50 **vegan** (Gluten free option + 0.50)

Grilled mixed vegetables and mushrooms glazed with sweet soy based sauce and sesame seeds and steamed rice.

### KARAAGE CURRY RICE 14.50

Home marinated fried chicken with homemade curry and steamed rice.

### CHICKEN GYOZA CURRY RICE 14.50

Japanese pan-fried chicken dumplings with homemade curry and steamed rice.

### VEGAN GYOZA CURRY RICE 14.50 **vegan**

Japanese pan-fried vegan dumplings with homemade curry and steamed rice.

## NOODLE & SOUP

### VEGGIE TEMPURA NOODLE SOUP 10.50 (UDON OR SOBA)

Fried mixed veggies tempura, wakame, noodle choice of soba or udon, soy based soup with seaweed stock.

### SHOYU RAMEN 14.50

Homemade shoyu (pork belly), ramen egg, seasoned spinach, beansprout, sweet corns, black fungus, fish cake and ramen in soy based soup.

### TONJIRU SOUP 8.50

Miso and sesame oil based pork belly soup with Japanese fried tofu skin, burdock, carrot, white radish, tofu, konnyaku, shiitake mushroom, taro yam, onion, leek.

### ODEN SOUP 10.50 (JAPANESE FISH CAKE STEW)

Assorted Japanese fish cake with boiled egg, peeled tomato, lotus root, radish simmered in soy based and seaweed stock soup.

## SNACK & QUICK BITES

### OKONOMIYAKI OSAKA 9.50

Homemade Osaka style savory pancake with sliced pork belly, cabbage, shiitake mushroom, spring onion, pickled red ginger in Japanese yam batter, topped with okonomiyaki sauce, mayo, aonori and bonito flakes.

### CHICKEN GYOZA 6.50

Japanese pan-fried chicken dumplings with homemade dumpling sauce

### CHICKEN KARAAGE S 6.00 CHICKEN KARAAGE L 9.50

Home marinated fried chicken with Japanese mayo

### TEMPURA NOODLE SOUP 12.50 (UDON OR SOBA)

Japanese fried shrimp, wakame, fish cake, noodle choice of soba or udon, soy based soup with seaweed stock.

### SHOYU RAMEN SET WITH 16.50 CHICKEN GYOZA (3PC)

Homemade shoyu (pork belly), ramen egg, seasoned spinach, beansprout, sweet corns, black fungus, fish cake and ramen in soy based soup. Set with 3 pcs Japanese chicken gyoza.

### NIKUJAGA 8.50

Japanese sliced beef, potatoes, carrot, onion, konnyaku noodle and snow peas stewed in sweetened soy based soup.

### CLASSIC MISO SOUP **vegan** 3.00

Fermented soybean paste soup with seaweed and veggies.

### TAKOYAKI OCTOPUS (6PC) 7.50 VEGGIE YAKI (4 PC) **vegan** 5.50

Wheat flour based batter ball with diced octopus, topped with takoyaki sauce, mayo and bonito flakes.

Wheat flour based batter ball with edamame, topped with takoyaki sauce, mayo and spring onions.

### VEGAN GYOZA **vegan** 6.50

Japanese pan-fried vegan dumplings with homemade dumpling sauce

### NAGOYA CHICKEN WINGS 7.00

Homemade deep-fried chicken wings coated with sweet and sour soy sauce.





## JAPANESE SANDO (SANDWICH)

### KARAAGE SANDO

8.50

Japanese sandwich with home marinated Japanese fried chicken, white cabbage, carrot, iceberg, red cabbage, tomato and cucumber.

### TONKATSU SANDO

8.50

Japanese sandwich with Japanese fried pork cutlet, white cabbage, carrot, iceberg, red cabbage, tomato and cucumber.



### SPICY TUNA SANDO

7.50

Japanese sandwich with spicy mayo seasoned tuna, white cabbage, carrot, iceberg, red cabbage, tomato and cucumber.



## ONIGIRI (JAPANESE RICE BALL)

### MISO SALMON

2.50

Baked miso marinated salmon.

### SPICY TUNA

2.50

Simmered tuna in spicy mayo and soy sauce.

### HIJIKI SEAWEED

vegan

2.50

Simmered hijiki seaweed, carrot, edamame and Japanese fried tofu skin in sweet soy.

### UMEBOSHI & SHISO

vegan

2.50

Japanese salted plum with Shiso leaves.

### KIMCHI

2.50

Fermented cabbage & radish in chilli sauce.

### CHICKEN KARAAGE

2.50

Home marinated fried chicken with tonkatsu sauce, mayo and spring onions.

## KIDS KAWAII BENTO WITH ANIMAL SHAPED RICE (Reservation at least 1 day in advance)

### SALMON BENTO

9.50

Baked miso marinated salmon, seasonal veggies, tamagoyaki and animal shaped steamed rice ball with seaweed.

### KARAAGE BENTO

9.50

Home marinated fried chicken, seasonal veggies, tamagoyaki and animal shaped steamed rice ball with seaweed.

### OCTOPUS SHAPED PORK SAUSAGE BENTO

9.50

Baked miso marinated salmon, seasonal veggies, tamagoyaki and animal shaped steamed rice ball with seaweed.

### VEGETARIAN

9.50

Japanese veggie korokke (Croquettes), seasonal veggies, tamagoyaki and animal shaped steamed rice ball with seaweed.

## DRINKS & DESSERTS

### JAPANESE SLOW COFFEE

3.50

Slow drip coffee with premium coffee beans brewed by Hario coffee set.

### MATCHA TEA **vegan**

3.50

traditional style brewed Japanese green tea powder exclusive imported from Japan.

### MATCHA LATTE **vegan**

3.50

traditional style brewed Japanese green tea powder tea with milk choices of cow milk, soy milk or oat milk.

### MATCHA TIRAMISU KYOTO STYLE

7.95

Homemade Matcha tiramisu used premium cooking Matcha powder exclusive imported from Japan.

### MATCHA MILLE CREPE CAKE

6.95

Homemade 20 thin layers of Matcha crepes with Matcha whipped cream

### MATCHA TIRAMISU KYOTO STYLE

7.95

Homemade Matcha tiramisu used premium cooking Matcha powder exclusive imported from Japan.

### FRUIT SANDO (Seasonal)

3.50

Homemade fruit sandwich with seasonal fruits in flower shape and whipped cream.



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