

KANJI

MODERN JAPANESE

SUSHI

Kanji (感じ) means "to feel" or "to sense" in Japanese. At Kanji Sushi, we are achieving new heights in modern Japanese cuisine, offering the best in Brazos Valley. Experience the art of Japanese cuisine, with a zen-like approach and a feast for both the palate and the senses. At Kanji Sushi we are obsessed with delivering an exceptional Japanese dining experience for people who truly love and appreciate Japanese cuisine.

Salad

KANJI CHOPPED SALAD FINELY SHREDDED JAPANESE SLAW, NUTS, DRIED FRUIT, CRISPY RICE, CREAMY MISO GINGER DRESSING	8
HOUSE SALAD BABY GREENS, TOMATO, CUCUMBER, CARROT, ONION, PEPPER, RADISH, HOUSE GINGER DRESSING	8
WAKAME SALAD MARINATED SEAWEED AND PICKLED CUCUMBER WITH SWEET MIRIN VINAIGRETTE	8
CITRUS TUNA & AVOCADO * DICED AHI TUNA, AVOCADO, BABY GREENS, RED RADISH, CITRUS GARLIC OLIVE VINAIGRETTE	16
CUCUMBER & JAPANESE MINT SALAD THINLY SLICED CUCUMER & OBA JAPANESE MINT , CREAMY MISO GINGER DRESSING	8

Modern Japanese Entree

ALL ENTREE SERVED WITH A BOWL OF STEAMED RICE

MISO GLAZED SEA BASS SAUTEED VEGETABLE & FINGERLING POTATO	36
PAN ROASTED SALMON GARLIC SPINACH, SOY DASHI BROTH, CRISPY SHIITAKE, LAYU OIL	28
SEARED AHI TUNA * SASHIMI GRADE TUNA, RED MISO MUSTARD GLAZE , HONSHIMEJI MUSHROOM, GINGER, SCALLION, RED PEPPER	34
GRILLED STEAK DRY AGED PETITE TENDER, ASPARAGUS TEMPURA, POTATO, JAPANESE CURRY BUTTER, SHIITAKE BALSAMIC DEMI	30
CHICKEN TERIYAKI 10 OZ CARAMEIZED CHICKEN, ONION & PEPPER, BABY GREENS, PICKLED ONION, GARLIC	20

Dessert

CREME BRULEE GREEN TEA INFUSED CUSTARD, FRESH BERRIES	8
BLACK SESAME ICE CREAM HOUSE MADE ICE CREAM WITH FRIED RICE PUFF	6
MATCHA CHEESECAKE HOUSE MADE GREEN TEA CHEESECAKE	9
CHOCOLATE TRUFFLE MATCHA, SESAME, COCOA, CHOCOLATE COVERED	8

Cold Appetizer

SEARED STEAK CARPACCIO * SEARED PETITE FILLET, TRUFFLE SOY VINAIGRETTE, LAYU OIL, GINGER, GARLIC, CHIVE, MICRO HERB	14
SEVEN SPICED AHI * SEVEN SPICED MARINATED AHI TUNA, CRISPY RICE CANAPE, JALAPENO, HOT SAUCE	15
ECSTASY * SEARED ESCOLAR, OLIVE GARLIC SAUCE, MASAGO, SCALLION, CREAMY CITRUS SAUCE	13
BLUE FIN CRUDO * THIN SLICES OF BLUE FIN TUNA, ASIAN PEAR, CUCUMBER, SPICED GARLIC CHILI CHIPS, PONZU	16
SCALLOP CEVICHE * THIN SLICES OF SCALLOP, MANGO PICO DE GALLO, WASABI CITRUS VINAIGRETTE, RADISH, BLACK SALT	14
OYSTER SHOOTER * FRESH OYSTER, SAKE, PONZU, QUAIL EGG YOLK, CHIVE, HINT OF CHILI	7
TRUFFLE BLUEFIN * DICED BLUEFIN TUNA, AVOCADO, PICO DE GALLO TOBIKO ROE, RICE PUFF, BALSAMIC RED WINE GLAZE, TARO CHIPS	18

Hot Appetizer

EDAMAME STEAMED SOYBEAN PODS. SERVED SALTED OR SPICY	6
MISO SOUP ORGANIC TOFU, WAKAME SEAWEED, HONSHIMEJI	4
KABOCHA CREAM SOUP CREAMY JAPANESE SQUASH SOUP WITH AROMATICS	6
JAPANESE GYOZA PORK DUMPLING WITH GINGER, HONSHIMEJI MUSHROOM, SCALLION, AND SPICED SOY VINAIGRETTE SAUCE	12
MIXED TEMPURA SHRIMP, SWEET POTATO, ONION, SQUASH, MUSHROOM • ALL VEGETARIAN OPTION IS AVAILABLE	12
SHRIMP & CALAMARI TEMPURA FRIED AND SERVED WITH WASABI AIOLI	14
DIVER SCALLOP PAN SEARED SCALLOP, KABOCHA PUREE, PICKLED RADISH, CANDIED BACON, HONEY BALSAMIC SOY	14
BROILED OCTOPUS BRAISED OCTOPUS, ROASTED POTATO, CHARRED LEMON & TOMATO, YUZU HERB RELISH, HONEY BALSAMIC SOY	14

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NIGIRI * (1 PC)
SASHIMI * (2 PC)
 SUBJECT TO AVAILABILITY

OTORO FATTY BLUE FIN TUNA BELLY	MP
HONMAGURO BLUE FIN TUNA LOIN	MP
MAGURO BIG EYE TUNA LOIN	4.5/8
WALU ESCOLAR	3.5/6
SAKE FRESH SALMON	4/7
SUZUKI JAPANESE STRIPED BASS	4/7
TAI JAPANESE SEA BREAM	4.5/8
HAMACHI YELLOWTAIL AMBERJACK	4.5/8
SHIMA AJI STRIPED JACK	MP
UNAGI BARBECUED FRESH WATER EEL	4/7
SABA MACKEREL	3.5/6
HOTATE SEA SCALLOP	3.5/6
IKA JAPANESE SQUID	3/5
TAKO STEAMED OCTOPUS	3.5/6
EBI STEAMED TIGER SHRIMP	3/5
AMA EBI RAW SWEET SPOTTED PRAWN	6.5/12
KANI KING CRAB	MP
UNI SEA URCHIN ROE	MP
IKURA MARINATED SALMON ROE	4/7
MASAGO SMELT ROE	4/7
TOBIKO FLYING FISH ROE	4/7
TAMAGO SWEET OMELET	3/5
CATCH OF THE DAY ASK FOR OUR SPECIALS	MP

NIGIRIZUSHI *

CHEF'S SIGNATURE NIGIRI SUSHI

ABURI MAGURO BIG EYE TUNA, LIGHTLY MARINATED IN GARLIC OLIVE OIL AND SEARED	5	MADAI JAPANESE SEA BREAM WITH CHILI DAIKON, CHIVE, AND CITRUS SOY	5
SHIITAKE MAGURO BIG EYE TUNA, SHIITAKE MUSHROOMS SAUTÉED IN BUTTER AND SOY	5	KONBU SABA MARINATED MACKEREL WITH GINGER, CHIVE, KIZAMI WASABI, WHITE KELP	4
ZUKE SAKE SEARED SALMON MARINATED IN HOUSE SOY, SAUTÉED ENOKI IN TRUFFLE OIL	4.5	BOTAN EBI FRESH SPOTTED PRAWN TOPPED WITH BUTTER ROASTED GARLIC, CHIVE	7
BURI YELLOWTAIL AMBERJACK WITH BANANA PEPPERS SAUTÉED IN BUTTER	5	ABURI IKA SEARED SQUID SERVED OVER SEA URCHIN WITH HOUSE SOY	MP
KANI GUNKAN SUSHI KING CRAB SERVED WITH BUTTER AND LEMON SOYU	MP	FUGO MILLIONAIRE NIGIRI. FATTY TUNA, SEA URCHIN ROE, STURGEON, & GOLD FLAKE	20

MAKIMONO *

CHEF'S SIGNATURE MAKI SUSHI

CHEF SOON'S SPECIAL YELLOWTAIL, AVOCADO, JALAPEÑOS INSIDE LAYERED WITH FRESH TUNA, TRUFFLE VINAIGRETTE. BLACK PEPPER AND MICRO HERB	21	CHEF TAI'S SPICY TUNA SPICY TUNA, AVOCADO, CUCUMBER INSIDE LAYERED WITH FRESH TUNA, SPICY MAYO, POTATO FRITTER, TOBIKO, MICRO HERB	21
BLAZING MANGO ESCOLAR, AVOCADO, FRESH STRAWBERRIES INSIDE LAYERED WITH FRESH TUNA, WASABI AIOLI, MANGO JALAPEÑO SALSA AND CHILI TOBIKO	21	HAMACHI GONE WILD YELLOWTAIL, WASABI TOBIKO, CHIVE, AVOCADO INSIDE LAYERED WITH YELLOWTAIL, CUCUMBER, ONION, BACON SALSA. CHIVE OIL, HERB	21
OCEAN DRIVE TUNA, YELLOWTAIL, AVOCADO, BELL PEPPERS, CILANTRO AND SPICY MAYO, MASAGO WRAPPED WITH MAMENORI, SPLASHED W/ CHILI OIL AND LIME JUICE	21	SUMMER SPICED CRABMEAT & SHRIMP MIX, CUCUMBER, AVOCADO LAYERED WITH SALMON, LEMON, PICO DE GALLO, SPICED CITRUS VINAIGRETTE	20
BLUEFIN TORO BLUEFIN TUNA, ASIAN PEAR, AVOCADO INSIDE LAYERED WITH FATTY TUNA, FRESH WASABI YUZU SAUCE, BLACK TOBIKO	MP	LAKE ATLAS SHRIMP TEMPURA, AVOCADO, CUCUMBER INSIDE WITH MAMENORI, TOPPED WITH SPICED CRABMEAT & SHRIMP MIX, TOBIKO, UNAGI SAUCE	20
FIRE BALL SPICY TUNA, CUCUMBER, AVOCADO SPICY MAYO LAYERED WITH JALAPENO AND SEA BASS, CHILI TOBIKO, WASABI MAYO, CITRUS SOY, CHILI SAUCE	21	KING KONG DEEP FRIED ROLL WITH SPICY SALMON, SPICED CRABMEAT, SHRIMP TEMPURA, CUCUMBER, AVOCADO, DRIZZLED WITH SPICY MASAGO MAYO, UNAGI SAUCE	18
AGGIELAND SPICY TUNA, SHRIMP TEMPURA, CUCUMBER, AVOCADO INSIDE LAYERED WITH ESCOLAR, RED TOBIKO, CITRUS OLIVE GARLIC SAUCE	21	DRAGON FEST SOFT-SHELL CRAB TEMPURA, SCALLION, CUCUMBER, AVOCADO, SPICY MAYO TOPPED WITH BROILED EEL, RED TOBIKO, CHILI OIL, UNAGI SAUCE	20
TRADITION SHRIMP TEMPURA, CUCUMBER, SPICED CRABMEAT & SHRIMP MIX, LAYERED WITH AVOCADO, BROILED EEL, TEMPURA CRUNCH, UNAGI SAUCE	18	TROPICAL ISLAND TUNA, SPICED CRABMEAT & SHRIMP MIX, MANGO, MASAGO, AVOCADO, WRAPPED WITH MAMENORI, CITRUS VINAIGRETTE, CITRUS MAYO AND CHILI SAUCE	20

* EATING RAW OR UNDERCOOKED FOODS MAY INCREASE THE RISK OF FOOD-BORNE ILLNESS. ALSO, PLEASE NOTE THAT WHILE INFREQUENT, THERE COULD BE PIECES OF SHELL OR BONE-IN OUR FISH AND SHELLFISH.
 WITH THE EXCEPTION OF TAMAGO, KANI, ANAGO, AND UNAGI ALL FOOD ITEMS ON THIS MENU ARE SERVED RAW OR UNDERCOOKED OR CONTAIN OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS.

CHEF PARTNERS:
CHEF SOON PARK & CHEF TAI LEE '02

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