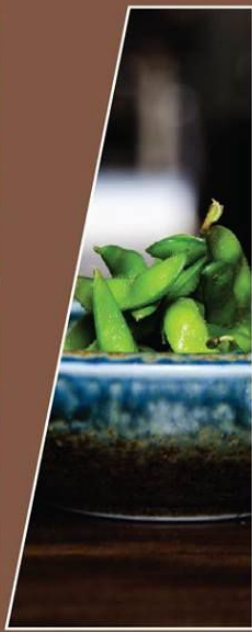




*Your Satisfaction is Our Pride*



*South bank Brisbane*



*“There is no love sincerer than the love of food.”*

Chef Tetsuo Inoue has over 30 years of experiences in Japanese Food Industry. Start off his career in Osaka, the city of food, chef Inoue was trained as a "Kaiseki" chef where he was equipped with set of skills to prepare the most meticulous and delectable Japanese cuisines. After his initial career in Osaka, chef Inoue was lured to the "Port Side Sono" to work as an Executive Chef. Having satisfied countless number of customers with his innovated and scrumptious meals, chef Inoue talents are quickly recognized and recruited by San Kai. Now, sit back & relax and let our favourite chef Inoue indulges you in traditional Japanese cuisines that strike for a balance of originality, taste, texture, appearance, and colours.



Chef Eric Yeap has been in the industry since 1994. Eric grown up and started his career in the country of fusion food, Malaysia. Having spent most of his career in international-renowned restaurants including Equatorial and Mandarin hotel, Chef Yeap quickly establishes himself as a seafood sushi and sashimi specialist. His outstanding performance during his tenure in hotels was quickly recognized and recruited by a Japanese restaurant in Bermuda Island where his team later was awarded the "Best Sushi" prize two years in a row. Chef Yeap wide experiences from different continents allow him to create exciting Japanese-western fusion cuisines that will definitely tinkle your taste buds.



# Dinner Set

Not sure what to eat? Why not try our great value dinner set? All the dinner sets come with chef-chosen appetizer, fragrant steam rice, main dish, miso soup and ice cream dessert.

**Tempura Set** 35

Tempura Moriawase  
Salmon saikyoyaki

**Sashimi Set** 35

Assorted Sashimi  
Salmon saikyoyaki

**Sushi Set** 35

Assorted Sushi  
Salmon saikyoyaki  
\*does not come with steam rice

**Steak Set** 35

Japanese style steak (cooked to your liking)  
Salmon saikyoyaki

**Vegetarian Set**  25

Assorted vegetarian sushi  
Seaweed chuka wakame  
Agedashi tofu

**Deluxe Set (2 people)** 75

Tempura Moriawashi  
Salmon saikyoyaki  
Assorted sushi  
Assorted sashimi  
Japanese style steak

Extra steam rice for just \$3; miso soup for just \$3.5

 Vegetarian

 Gluten-free

\*images are for illustration purposes only



Tempura



Sashimi



Sushi



Vegetarian

# Entree

1. *Wakame Sunomono* (GF) 6.5  
Refreshing japanese seaweed & cucumber salad served with vinegar salad
2. *Fresh* (GF) / *Deep Fried Oyster* 12.5/15.5  
Fresh/deep fried oyster served with salad
3. *Snapper/Salmon Tataki Salad* (GF) 15/15  
Lightly seared fresh fish served with salad
4. *Tsukemono* (GF) 6  
Traditional Japanese preserved pickles with unique favors
5. *Sashimi Salad* (GF) 15  
Fresh fish of the day served with salad
6. *Potato salad* 6  
Salad and mashed potato topped with gravy
7. *Garden Salad* (GF) 6  
Fresh vegetables served with San Kai unique dressing
8. *Edamamme* (GF) 5  
Japan imported soybeans served with salt
9. *Agedashi tofu* 8  
Japanese hot tofu served in hearty mushroom broth
10. *Chicken Karaage* 8  
Deep fried chicken cutlet marinated with garlic, ginger and soy sauce topped with mayo



# Entree

- |   |           |
|---|-----------|
| <b>11. Gyoza</b>  | <b>8</b>  |
| Pan-fried, crisp-bottomed japanese pork dumplings   |           |
| <b>12. San Kai Pork Bun</b>   | <b>5</b>  |
| Tender and juicy pork belly wrapped in fluffy steamed bun   |           |
| <b>13. Buta Kushiyaki</b>   | <b>8</b>  |
| Grilled sliced pork with salt and pepper  |           |
| <b>14. Korokke</b>  | <b>12</b> |
| Japanese croquette made of ground fresh tuna with brown sauce coated with breadcrumbs                   |           |
| <b>15. Tsukune</b>  | <b>8</b>  |
| Broiled chicken meat balls coated with sweet soy sauce and gravy  |           |
| <b>16. Takoyaki</b>   | <b>6</b>  |
| Battered diced octopus balls dressed with worcestershire sauce and mayonnaise, topped with dried bonito |           |
| <b>17. Calamari</b> (GF)  | <b>6</b>  |
| Crunchy flavored calamari rings dressed with salt and pepper  |           |
| <b>18. Satsuma age</b>  | <b>10</b> |
| Japanese fish cake made of grounded seafoods dressed with ginger & soy sauce                            |           |
| <b>19. Tako Karaage</b>   | <b>6</b>  |
| Deep fried octopus cutlet marinated with San Kai special sauce  |           |
| <b>20. Yakitori</b>   | <b>8</b>  |
| Grilled bite sized chicken cutlets  |           |
| <b>21. San Kai Mixed Hot Platte</b>   | <b>16</b> |
| Tasting plate of Calamari, Edamamme, Karaage, Tsukune, and Korokke                                      |           |



11



12



13



18



21

# Main

Want to try traditional Japanese Cuisine? Our main dishes are specially crafted by our talented chefs and recommended to serve with rice

22. *Teriyaki (Chicken/Salmon/Beef)* (GF) 18/19/20  
Choice of meat grilled with rich flavors soy sauce, mirin and sugar
23. *Sake Saikyoyaki* (GF) 20  
Miso,sake and sweeten mirin marinated grilled salmon
24. *Buta Shogayaki* 16  
Premier sliced pork cooked in ginger, soy sauce and sweet mirin
25. *Yakiniku* 16  
Sliced premier Australia beef pan fried with soy sauce, sweet mirin and sake
26. *Buta Kakuni* 18  
Rich flavor tender pork belly simmered using soy sauce, mirin and sake
27. *Salmon Shioyaki* (GF) 19  
Fresh salmon grilled with salt to bring out the original taste
28. *Premier Wagyu Steak (MB6+)* 42  
Juicy and tender premier Japanese wagyu steak cooked to your liking
29. *Unagi Kabayaki* 26  
Grilled eel marinated in rich flavor home made unagi sauce
30. *Seafood Teppanyaki* 28  
Grilled/broiled prawns, fish, scallops and squid, vegetables with soy sauce
31. *Ebi Cheese Yaki* 20  
Grilled Pacific king prawns topped with cream sauce, avocado and cheese
32. *Nasu Dengaku* (GF) 15  
Roasted eggplant grilled with sweeten miso
33. *Tempura* 15/18/19/22  
*Vegetable/Soft Shell Crab/Prawns/Moriawase(combination)*  
Fresh vegetables/seafood battered and deep fried served with San Kai special-made dipping sauce



22



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# Donburi/Hotpot

Fancy fragrant steamed rice? Try our Donburi range where rice is topped with various favourite Japanese cuisines

34. *Fried rice (SanKai/Salmon/Vegetarian)* (GF) 16/15/14  
Choice of fried rice, San Kai special, grilled salmon or mix vegetables fried rice
35. *Teriyaki (Chicken/Beef/Salmon)* (GF) 16/18/19  
Choice of meat grilled with rich flavors soy sauce and sweeten mirin
36. *KatsuDon (Chicken/Pork)* 16/16  
Crispy pork or chicken cutlets and egg seasoned with soy sauce and sweet mirin
37. *Katsu Curry (Chicken/Pork/Prawn)* 17/17/18  
Crispy choice of meats with mount watering Japanese curry
38. *Tendon (Seafood/Vege)* 19/14  
Battered seafood and/or vegetables served with San Kai special dipping sauce
39. *Unadon* 28  
Mount-watering grilled eel marinated in home made unagi sauce
40. *Yaki soba/Udon* 16/16  
Japanese style stirred fried noodles with seafood, vegetables & chicken
41. *Vege Yaki soba/Udon* 14/14  
Japanese style stirred fried noodles (vegetables only)
42. *Tempura Soba/Udon* 20/20  
Seafood and vegetable tempura served with choice of noodle soup
43. *Nabeyaki Udon* 20  
Hotpot: sweet soy sauce with prawn and vegetable tempura and udon
44. *Sukiyaki* 22  
Hotpot: soy sauce with sliced beef, tofu, mushrooms and vegetables
45. *Pork Kimchi Gyoza* 20  
Hotpot: kimchi miso soup with pork dumpling, vegetables and noodle



34



35



36



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# Sushi Roll

Big fan of sushi and want something different? try our beautifully crafted hand-made foot-long sushi roll (8 pieces)

46. *California roll* 12  
Crab stick, cucumber, avocado and tamago topped with fish roe
47. *Spicy Tuna roll* (GF) 12  
Chopped fresh tuna with spicy sauce and spring onion
48. *Fresh Salmon & Avocado* (GF) 12  
Fresh salmon, avocado and mayo
48. *Tempura Prawn* 12  
Prawn tempura, mayo and teriyaki sauce
49. *Broncos Triangles* (GF) 16  
Golden fried spicy tuna roll with fish roe
50. *Caterpillar Roll* (GF) 19  
Smoked eel, salmon, fish roe, topped with sliced avocado
51. *Dragon Roll* 19  
Tempura prawn, lettuce, cucumber topped with smoked eel
52. *Rainbow Roll* (GF) 18  
Avocado topped with tuna, salmon, yellowtail, and fish roe
53. *Philadelphia Roll* (GF) 16  
Cream cheese and cucumber topped with smoked salmon
54. *Spider Roll* 16  
Tempura, soft shell crab with salad, cucumber topped with fish roe and mayo
55. *Sun Rising Roll* (GF) 18  
Tempura soft shell crab topped with fresh salmon and avocado





# Banquet

Ultimate Japanese dining experiences. All banquet sets come with rice, miso soup and Chef Special dessert platter.

## San Kai Sakura Banquet Set \$45PP (min 2 people)

### Appetizers

Edamamme  
Yakitori

### Choice of Mains

Beef Teriyaki  
Assorted Sashimi/Assorted Tempura  
**OR**  
Seafood Teppanyaki  
Assorted Sashimi/Assorted Tempura

## San Kai Mizu Banquet Set \$55PP (min 2 people)

### Appetizers

Edamamme  
Gyoza  
Assorted Sushi

### Mains

Assorted Tempura  
Assorted Sashimi  
Teriyaki Beef Steak

## San Kai Zen Banquet Set \$65PP (min 2 people)

### Appetizers

Japanese Seaweed Salad  
Assorted Sashimi  
Soft Shell Crab Tempura

### Choice of Mains

Wagyu Steak  
Ebi Cheese Yaki (Grilled King Prawn  
with Cheese)





*Aburi Sushi Platter (small)*

**Aburi Sushi Platter** <sup>GF</sup>

Small (5pcs) \$15  
 Large (9pcs) \$25

**Nigiri Sushi Platter** <sup>GF</sup>

Small (8pcs) \$19  
 Large (15pcs) \$32

**A La Carte (2pcs)**

	<i>Aburi</i>	<i>Nigiri</i>
Tuna	\$6.5	\$6
Salmon	\$5.5	\$5
Yellow Tail	\$5.5	\$5
Snapper	\$5.5	\$5
Scallops	\$5.5	\$5

**A La Carte**

**Nigiri Sushi (2pcs)**

Mackeral	\$5
Ebi	\$6
Unagi	\$6
Tamago	\$5



*Nigiri Sushi Platter (small)*

*SanKai Deluxe*



**Sashimi Platter** <sup>GF</sup>

- Small (9pcs)      \$18
- Large (15pcs)    \$28
- SanKai Deluxe (22pcs) \$38

**A La Carte (5pcs)**

- Tuna            \$10
- Salmon        \$9
- Yellow Tail   \$9
- Snapper       \$9
- Scallops      \$9

**Chirashi Sushi** <sup>GF</sup>

- Mixed Sashimi Rice    \$29

**Tekka Don** <sup>GF</sup>

- Tuna Sashimi Rice    \$22

**Sake Don** <sup>GF</sup>

- Salmon Sashimi Rice   \$20

**Combination**

**Platter (nigiri & sashimi)** <sup>GF</sup>

- Small (15pcs)    \$25
- Large (22pcs)   \$35