

## STARTERS おつまみ

### ZENSAI 前菜

Edamame

steamed soy beans served warm with salt or cold with shiso 6

Garlic Edamame

garlic and soy sautéed soy beans 7

Miso

blend of koji and aka miso with tofu and wakame seaweed 5

Kinoko Miso

blend of koji and aka miso with tofu, wakame seaweed  
and assorted Japanese mushrooms 7

### SARADA サラダ

Kaiso Seaweed Salad

three varieties of Hokkaido seaweed tossed with ume-shiso dressing 12

Gyu Tataki\*

lightly seared filet mignon with pea shoots, pickled red onion, wasabi oranges,  
macadamia nuts and kizami wasabi vinaigrette 20

Kale Salad

mixed baby kale, fuji apples, kabocha chips, toasted almond  
and ginger-yuzu vinaigrette 12

### AGEMONO 揚げ物

Ebi Tempura

black tiger prawn tempura with tentsuyu 16

Yasai Tempura

assorted vegetable tempura with tentsuyu 13

Ikakoromo

miso marinated Monterey calamari tempura with spicy tartar sauce 13

Age Dashi Tofu

bonito crusted silken tofu in tentsuyu with grated ginger and daikon 12

\*These items are served raw. Consuming raw dishes may increase your risk of food borne illness.

## SIGNATURE DISHES お墨付き

### OMAKASE お任せ

nine course tasting menu: 125 per person  
with additional sake pairing: 65  
with additional sake, beer and wine pairing: 75  
chef's menu available before 8:30pm nightly

### KOZARA 小皿

#### Kaki Kaki Kaki\*

half dozen oysters on the half shell with momiji oroshi, scallions and ponzu 20

#### Hanabi\*

slices of hamachi and avocado served with a warm ginger  
and jalapeño ponzu 19

#### Dohyo\*

bigeye tuna tartare with edamame, cucumber, avocado, black tobiko, ponzu  
and wasabi oil, served with gyoza chips 18

#### Futago

seared flatloin beef with sautéed garlic spinach and Japanese eggplant,  
topped with miso sesame sauce 19

#### Yaki Tako

confit baby octopus, smoked olive oil confit fingerling potatoes, watermelon radish,  
seared stonefruit, grilled endive and piquillo pepper coulis 18

#### Yamabuki

forbidden black rice risotto with fresh uni, shimeji and shiitake mushrooms 18

#### Buta Abara

sweet chili glazed pork ribs with micro cilantro 16

two: 10 YASAI 野菜 four: 18

Zucchini: grilled with kimchi vinaigrette

Purple Asparagus: grilled with tamari yuzu glaze

Baby Artichoke: grilled with shiro dashi aioli

Shishito Peppers: grilled Japanese peppers with daikon oroshi and ponzu

In recognition of water shortage, water is available upon request.

In response to San Francisco employer mandates, a 4% service charge will be added to all food and beverage sales.

## ROBATA GRILL 炉端

### SAKANA 魚

Gindara

sweet miso and sake kasu marinated black cod with grilled shishito peppers 29

Hotate

prosciutto wrapped seared day boat scallops with vanilla pineapple, crispy kale and fava bean purée 28

Ohyo

pan seared halibut cheeks with warm nectarine pea tendril salad and English pea purée 28

### NIKU 肉

Tontoro

braised Kurobuta pork jowl with squid ink pappardelle yuzu kosho crème fraîche and house made kimchi 24

Kamo

roasted 38 North Duck breast with kizami wasabi soubise, melted leeks and cherries and yuzu kosho beurre blanc 26

Gyu Filet

Imperial Farms filet mignon with Tokyo turnips, maitake and shimeji mushrooms, dandelion greens and arima sansho demi glace 42

Wagyu Teppan Yaki

Miyazaki Wagyu served on a sizzling hot cast iron plate with foie gras compound butter, housemade pickles 100

### NABEMONO 鍋物

Yosenabe

prawns, shellfish and white fish in savory seafood broth with assorted vegetables 35

Shabu Shabu

thin sliced washu ribeye served with a hot pot of aka-miso dashi with assorted vegetables 45

# SUSHI BAR\* 寿司屋

## NIGIRI\* / SASHIMI\* にぎり寿司 / 刺身

|                                   |                                    |
|-----------------------------------|------------------------------------|
| Toro: Bluefin Tuna Belly 22/55    | Hotate: Scallop 10/25              |
| Maguro: Bigeye Tuna 10/25         | Mirugai: Giant Clam 16/40          |
| Shiromaguro: Albacore Tuna 10/25  | Botan Ebi: Fresh Sweet Prawn 12/30 |
| Sake: Scottish Salmon 10/25       | Mushi Ebi: Tiger Prawn 8/20        |
| Benitoro: Salmon Belly 12/30      | Zuwaigani: Snow Crab 8/20          |
| Benijake: Wild Salmon 12/30       | Tako: Octopus 8/20                 |
| Hamachi: Yellowtail 10/25         | Kodako: Baby Octopus 10/25         |
| Buritoro: Yellowtail Belly 12/30  | Ika: Squid 8/20                    |
| Kanpachi: Amberjack 14/35         | Anago: Saltwater Eel 10/25         |
| Hirame: Halibut 10/25             | Unagi: Freshwater Eel 10/25        |
| Tai: Red Snapper 12/30            | Ikura: Salmon Roe 10/25            |
| Kurodai: Black Snapper 12/30      | Tobiko: Flying Fish Roe 8/20       |
| Kinmedai: Goldeneye Snapper 14/35 | Uni: Sea Urchin 12/30              |
| Shima Aji: Striped Jack 14/35     | Bafun Uni: Japanese Uni 22/55      |
| Masaba: Japanese Mackerel 10/25   | Ankimo: Monkfish Foie 10/25        |
| Aji: Spanish Mackerel 12/30       | Tamago: Egg Omelette 6/15          |

## MORIAWASE\* 盛り合わせ

chef's choice nigiri and sashimi selection 50 / 80

## MAKIMONO | ROLLS\* 巻き物

### Ozumo

unagi, cucumber, snow crab roll topped with tuna, avocado and spicy aioli 20

### Shacho

lobster, mango, jalapeño and cilantro wrapped in tuna with spicy sesame aioli 24

### Sekiwake

spicy tuna roll with tobiko, tempura flakes, salmon and hamachi with peanut sauce 18

### Kanpachi Maki

tempura asparagus and avocado roll topped with sliced amberjack, shiso, bulls blood, yuzu kosho, citrus zest and lemon juice 20

### Hamachi Maki

hamachi, cucumber, avocado, tempura flakes, jalapeño and garlic miso sauce 18

### Bucho

tempura shrimp roll, topped with crab salad, avocado, tobiko and citrus aioli 18

### Spider

tempura soft shell crab, tobiko, kaiware, cucumber 14

### Midori Maki

asparagus, kaiware, cucumber and carrot roll topped with avocado and cherry tomato 14

### Classic Rolls 10 per roll

california roll | spicy tuna roll | tempura shrimp roll | spicy scallop | rock & roll

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