

HAJIME

Edamame

steamed soy beans served warm with salt or cold with shiso 6
garlic and soy sautéed soy beans 7

Miso Soup

blend of koji and aka miso, tofu, wakame seaweed and scallions 5

Gyoza

housemade pan fried kurobuta pork, ponzu sauce and rayu chili oil 9

Doyho*

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

Hanabi*

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

SALAD

Tofu Kikurage

atsuage tofu, wood ear mushrooms, shiitake mushrooms,
radish and chuka dressing 12

Tori Sarada

grilled chicken, baby salad greens, cherry tomatoes, cucumber,
fuyu persimmons and roasted sesame dressing 14

Kaiso

three varieties of seaweed tossed with ume-shiso dressing 13

TEMPURA

Ebi Tempura

black tiger prawn tempura with tentsuyu 18

Yasai Tempura

seasonal vegetable tempura with tentsuyu 15

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

SUSHI | SASHIMI*

NIGIRI (2 pcs) / SASHIMI (5 pcs)

Toro: Bluefin Tuna Belly 26/65	Hotate: Scallop 10/25
Maguro: Bigeye Tuna 12/30	Mirugai: Giant Clam 16/40
Shiromaguro: Albacore Tuna 10/25	Botan Ebi: Fresh Sweet Prawn 12/30
Sake: Scottish Salmon 12/30	Mushi Ebi: Tiger Prawn 8/20
Benitoro: Salmon Belly 14/35	Zuwaigani: Snow Crab 8/20
Benijake: Wild Salmon 14/35	Tako: Octopus 10/25
Hamachi: Yellowtail 12/30	Kodako: Baby Octopus 10/25
Buritoro: Yellowtail Belly 14/35	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
Shime-saba: Japanese Mackerel 10/25	Uni: Sea Urchin 20/50
Aji: Spanish Mackerel 12/30	Ankimo: Monkfish Foie 12/30
	Tamago: Egg Omelette 8/20

SUSHI ROLL*

Ozumo

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

Shacho

snow crab, mango, jalapeño, cilantro wrapped in tuna with spicy sesame aioli 20

Sekiwake

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

Bucho

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

Spider

tempura soft shell crab, tobiko, kaiware, cucumber 12

Hamachi

hamachi, tempura flakes and cucumber, topped with hamachi, avocado, jalapeño and roasted garlic miso 18

Midori

asparagus, kaiware, cucumber and carrot roll topped with avocado and cherry tomato 12

Classic Rolls 12 per roll

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

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BENTO BOX

Tori

grilled free-range chicken breast with tare glaze 16

Sake

shoyu koji glazed salmon filet with lemon and grated daikon 16

Gyu

grilled beef flat iron steak 22

Mifune*

tuna, yellowtail, salmon and shrimp nigiri
with california roll and spicy tuna roll 22

Kurosawa*

tuna, yellowtail and salmon sashimi
with shrimp, inari and unagi nigiri 25

RAMEN

Nagasaki Champon

pork and seafood broth, ground pork, scallops, sautéed vegetables,
with egg noodles 18

Spicy Miso

chicken broth, chicken and pork meatball, marinated soft boiled egg,
bamboo shoots, scallions with spicy miso paste and flour noodles 17

Yasai

vegetable broth, shimeji and shiitake mushrooms, cabbage,
bean sprouts, shishito peppers, carrot, black garlic and mizuna
with gluten free rice noodles 16

Tempura Udon

soy broth, black tiger prawns and vegetable tempura, wheat flour noodle 17

RICE BOWL

Gyu Don

sautéed washu beef, sliced onion, shimeji mushrooms with black pepper sauce
and onsen tamago 16

Kaisen Don

seared tiger prawns, day boat scallops and salmon with red yuzu kosho 17

Katsu Curry Rice

pork tenderloin cutlet, Japanese curry with potato, eggplant, carrot,
zucchini and sweet pickled daikon 18

Una- Jyu

sake marinated unagi, green onion, pickled ginger, sansho powder 24

Tempura Don

assorted vegetables, black tiger prawns, kazami nori, pickled ginger,
green onions, tempura crunch 18

Water is available upon request.

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In response to San Francisco employer mandates, a 6% surcharge will be added to all food and beverage sales.

SAKE FAVORITES

DAIGINJO

Hoyo "Kura no Hana"

At just over 350 years old, Hoyo is known for making demure, soft and elegant seaside sake. Kura no Hana is no exception. Its perfect kiss of sweetness makes it a perfect accompaniment to any type of seafood.

15 / glass • 85 / bottle (500ml)

Kamoizumi "Autumnal Elixir"

Savory aromas of forest floor, candied persimmon and shiitake mushroom. Hearty and flavorful palate with focused taste and vibrant astringency. Despite its richness, the sake finishes quick and dry.

A great option for warm sake.

85 / bottle (500ml)

GINJO

Dewazakura "Dewasansan"

Intense green apple and melon nose with a plush, creamy palate of tropical fruits. Delicate finish with refreshing acidity.

12 / glass • 44 / bottle (300ml) • 95 / bottle (720ml)

Koshi no Kanbai "Tokusen"

From the first sip it displays a variety of subtle, ineffable flavors which converge and diffuse just on the edge of the mind's awareness.

95 / bottle (500ml)

JUNMAI

Otokoyama Tokubetsu

Refreshing lightness with vivid acidity. A very dry sake with a sharp, rich and full-bodied taste.

11 / glass • 35 / bottle (300ml) • 58 / bottle (500ml)

SPECIALTY

Kamoizumi "Summer Snow" Nigori Nama Genshu

Clearly one of the best nigorizakes on the market. Vibrant with tropical fruit notes, luscious texture and refreshing acidity.

13 / glass • 80 / bottle (500ml) • 110 / bottle (900ml)

Kamoizumi "Umelicious"

Crisp, clean, ultra silky and packed with that undeniable young ume taste from the most famous ume, Kishu Nanko-bai of Wakayama.

13 / glass • 95 / bottle (720ml)

Water is available upon request.