

KAIYŌ



KAIYŌ,
PERUVIAN
NIKKEI,
IS AN
EXPLORATION
OF TWO
CULTURES,
IMMERSED
IN FLAVORS,
INGREDIENTS
AND
PREPARATION
TO DELIGHT
YOUR SENSES.

COW HOLLOW MENU

SCAN TO SHARE MENU



CÓCTELES

Peruvian Classics-Inspired

SATSUKI VISITS PERU

pisco, chicha morada, creme de cacao, lemon, allspice dram - 16

AKIRA CHILCANO

pisco, spiced yuzu shrub, lime, ginger ale, chuncho bitters -16

Tropical & Fruit

SPACE ADVENTURE COBRA

gin, velvet falernum, passionfruit, matcha coconut cream, lemon, angostura and aji amarillo bitters - 16

POM POKO

pineapple infused tequila, vanilla, guava, mandarin, lemon, all spice, port - 16

KAIYO'S *Pisco Sour*

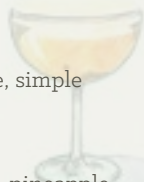
The Pisco Sour, Peru's signature cocktail, uses Pisco- a grape brandy produced in Peru. Combined with fresh squeezed lime & lemon juice, egg white, it's a thick and foamy drink that's sure to please.

THE 'CLASSIC'

barsol pisco, lemon, lime, simple syrup, eggwhite - 16

SAILOR PLUTO

barsol pisco, lime, agave, pineapple, aji verde, egg white, black salt - 16



Hint of Spice & Refreshing

KORO'S BIG DAY OUT

pisco, mezcal, pineapple, lime, agave - 16

LARGE PITCHER | 45 (4 servings)

WATERMELON FRUTILLADA

pisco, watermelon basil shrub, salted plum, coconut cream, aji bitters - 16

Stirred & Bold

PORCO ROSSO

mezcal, ambrato vermouth, spiced pear, averna, hella smoked chili bitters - 16

Effervescent

PRINCE OF THE SUN

pisco, agricole rum, white miso, lemon mint, absinthe, lime & yuzu soda - 16

ONLY YESTERDAY

butterfly pea blossom-infused tequila, velvet falernum, pineapple shrub, lime, mint, angostura bitters, seltzer -16

LARGE PITCHER | 45 (4 servings)

TOKI HIGHBALL

suntory toki whisky, hella apple blossom bitters, seltzer - 16

Zero Proof

CHICHA MORADA

our housemade mix; purple corn, pineapple, cinnamon - 10



WINE

White Wines

G | B

LOS MORROS SAUVIGNON BLANC <i>Central Valley, Chile - 2022</i>	13 48
NEBÓA, ALBARIÑO <i>Rías Bixas, Spain - 2021</i>	13 52
ETUDE, PINOT GRIS <i>Carneros, California - 2019</i>	12 48
TOBIAS, CHARDONNAY <i>Mendocino California - 2021</i>	14 56

Red Wines

G | B

FOSSIL POINT, PINOT NOIR <i>Edna Valley, California - 2020</i>	13 52
CARRO TINTO, RHONE BLEND <i>Yecla, Spain - 2020</i>	14 56
HENDRY, CABERNET SAUVIGNON <i>Napa Valley, California - 2021</i>	16 64
PARADIGM, CABERNET SAUVIGNON <i>Oakville, California - 2018</i>	-- 140

Sparkling

G | B

ANNA DE CORDNÍU, BRUT <i>Spain - NV</i>	12 48
KILA, SPARKLING BRUT <i>Cava, Spain - 2019</i>	14 56
BUEYES EXTRA BRUT ROSE, <i>Malbec, Argentina- NV</i>	14 56
PERRIER-JOUET CHAMPAGNE <i>France - NV</i>	-- 175

Rosé

G | B

TRIENNES ROSÉ <i>Provence, France - 2020</i> (draft - available in carafe)	12 48
WHISPERING ANGEL ROSÉ <i>Provence, France - 2022</i>	14 56
LONGAVI GLUP ROSADO <i>Maule Valley, Chile - 2021</i>	13 52



- 14 35 82 **YUKI NO BOSHA,**
junmai ginjo - (720 ml)
berries, white pepper, light body
- 14 35 82 **TAKATENJIN "SWORD OF THE SUN"**
tokubetsu Honjozo- (720 ml)
roasted chestnuts, browned butter, clean acidity
- 14 35 82 **ISHIKAWA YUHO "ETERNAL EMBERS"**
junmai - (720 ml)
rich texture, nuts, umami
- 16 40 94 **KAGAWA KAWATSURU "CRANE OF PARADISE"**
junmai - (720 ml)
grapefruit, freshly cut grass, salted pineapple
- 18 44 106 **HAKUGYOKKO "FRAGRANT JEWEL",**
yamamai junmai - (720 ml)
honeydew melon, lychee, robust dryness
- 21 52 124 **KUMAOTO CHIYO NO SONO "SACRED POWER",**
junmai ginjo - (720 ml)
rich, tropical fruit, creme bruleé, cantaloupe, baked pear
- 32 78 **TOZAI "LIVING JEWEL",**
junmai - (300ml served hot or chill)
citrus, asian pear, melon, dry & long finish
- -- 159 **CHOKKAISAN 'MT. CHOKAI'**
junmai ginjo - (720ml)
floral hints of gardenia, grape, blueberry, soft & smooth





Beers

Sansho Japanese Herb Ale - 13

Orion Premium - 9

Yona Yona Pale Ale - 12

YoHo Umami IPA - 13

Cristal Peruvian Lager - 6

Cusquena - 7

Asahi Super Dry - 7 *draft*

Drake's Flyway Pilsner - 6 *draft*

Ghost Town's Rotating IPA - 9 *draft*

Fort Point Yuzu KSA - 9 *draft*

Cold

Mexican Coke- 6

Diet Coke - 4

Sprite - 4

Q Ginger Beer - 4

Q Ginger Ale - 4

Q Soda Water - 5

Fever Tree Lime & Yuzu - 5

Fever Tree Grapefruit Soda - 5

Hot

Loose Leaf Teas - 5

Green Tea

English Breakfast

Black Tea

Barley Tea

Mint Tea

Coffee

French Press Coffee - 7 | 14

The 'Peru' Blend - Fair Trade & Organic

Certified - Peter James Coffee local company

(SM: 17oz or LG: 34 oz)



SMALL SHAREABLES

NIKKEI OYSTER

house ponzu or leche de tigre sauce,
onion relish, tobiko, scallion

4.00 ea

SPICY MISO SOUP

shiro-dashi broth, shiitake
mushroom, tofu, shaved
scallion, chili oil - 4.5

EDAMAME

lightly salted, toasted sesame
seed oil, togarashi - 5

BLISTERED SHISHITO PEPPER

shishito peppers, shirodashi
citronette, crispy quinoa, garlic
chips - 10

KARAAAGE POLLO

japanese fried chicken,
togarashi, rocoto aioli - 12

BEEF EMPANADA

beef empanada, aji panca, house-
made dough, rocoto aioli - 10

VEGGIE GYOZA

spinach wonton, cabbage, tofu,
shiitake, garlic, onion, fine
herbs, rocoto ponzu - 10

ROASTED MISO CORN

corn ribs, miso-butter, chopped
chives, togarashi - 12

MISO-YAKI BLACK COD

black miso cod (3oz), shiro-miso-
sake marinade, baby bok choy,
ginger dashi broth - 18

BLUEFIN TUNA TOAST*

ginger & soy bluefin tuna, milk
toast, kaluga caviar, avocado
cream, purple potato crisp,
gooseberry - 24

WAGYU TOAST*

soy-ginger-rocoto wagyu blend,
milk toast, kaluga caviar, truffle
oil, shallot & lemon zest, purple
potato crisp - 28

Anticucho

(peruvian skewers)

ANTICUCHO DE CARNE

grilled flat iron steak, purple
potato, chocolo, onion relish,
scallions, aji amarillo sauce - 14

ANTICUCHO DE POLLO

grilled chicken, purple potato,
chocolo, onion relish, scallions,
rocoto aioli - 12

ANTICUCHO DE CAMARON

grilled colossal shrimp, purple
potato, chocolo, onion relish,
scallions, aji amarillo sauce - 16

ANTICUCHO DE HONGOS

grilled king trumpet mushroom,
purple potato, chocolo, onion
relish, aji amarillo sauce - 12



*Parties of 6 or more are subject to 20% auto-gratuity.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



Ceviche

18 CEVICHE CLÁSICO
seasonal white fish, house
leche de tigre, smokey yam
puree, seaweed, avocado,
onions, fresno chilies, choclo,
cracked cancha, cilantro oil

20 TUNA CEVICHE
bigeye tuna, red miso leche
de tigre, peruvian onion
relish, black sesame seed,
seaweed, fresno chiles, shiso-
mint oil

18 SALMON CEVICHE
wild salmon, white miso
leche de tigre, avocado puree,
choclo, cracked cancha,
edamame, cilantro oil, crispy
salmon skin

**22 CEVICHE CAMARÓN
A LA PIEDRA (hot stone pot)**
colossal shrimp, red bell
pepper leche de tigre,
heirloom tomato, choclo,
glazed yam, onion, wakame,
cracked cancha, micro
cilantro, hot stone pot

Tiradito

20 SCALLOP TIRADITO
hokkaido scallop, passionfruit
leche de tigre, potato
shoestring, smoked yam
purée, chia, pickled red onion,
cilantro oil

20 TUNA TATAKI TIRADITO
seared bigeye tuna, red miso
leche de tigre, gooseberry,
peruvian onion relish, black
sesame seed, micro cilantro

18 HAMACHI TIRADITO
japanese yellowtail, rocoto
leche de tigre, peruvian onion
relish, glazed yam, fresno
chiles, cilantro, nori salt

16 HEARTS OF PALM TIRADITO
heart of palm, aji amarillo
leche de tigre, jicama onion
relish, glazed yam, purple
potato chips, crispy quinoa,
cilantro oil & micro cilantro

Ceviche Trio (cebiche sampler)

38

classico, tuna, and salmon
ceviche trio, served with house
leche de tigre, cancha peruvian
corn nuts



Leche de tigre, or “tiger’s milk,” is the Peruvian term for the citrus-based marinade that cures the seafood in a ceviche or tiradito. Also known as leche de pantera, this leftover fish runoff usually contains lime juice, sliced onion, chiles, salt, and pepper — along with a bit of fish juice. In Peru, the invigorating potion is often served alongside ceviche in a small glass and believed to be both a hangover cure as well as an aphrodisiac.



Nigiri *(2 pc nigiri / 3 pc sashimi)*

- 6 | 9 **HAMACHI**
yellowtail, whisky aged shoyu, house pickled daikon, cancha
- 6 | 9 **HIRAME**
halibut, shiso, plum paste, quinoa
- 6 | 9 **SAKE**
salmon, gooseberry puree, crispy salmon skin
- 8 | -- **UNAGI**
grilled water eel, unagi sauce, sesame seed
- 8 | 12 **HOTATE**
seared hokkaido scallop, house aged soy, lemon
- 24 | -- **UNI**
santa barbara sea urchin, tobiko, shiso, lemon zest
- 24 | -- **A5 WAGYU**
seared miyazaki japanese black A5 wagyu, quail egg, seasalt, cracked pepper

Bluefin Tuna *(2 pc nigiri / 3 pc sashimi)*

- 8 | 12 **AKAMI**
lean tuna, house aged soy, avocado cream, quinoa
- 10 | 15 **CHUTORO**
medium fat belly, house aged soy, wasabi pickle, cancha
- 12 | 18 **OTORO**
fat belly, house aged soy, daikon pickle, cancha



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SUSHI ROLLS

Specialty Rolls

- 18 **KAIYO ROLL**
canadian red crab, wild atlantic salmon, tempura asparagus, avocado, rocoto aioli, onion, jalapeño, garlic chili oil, crispy garlic
- 18 **LIMA ROLL *torched***
shrimp tempura, yellowtail, avocado, rocoto aioli, cilantro aioli, unagi sauce, cilantro aioli
- 16 **COW HOLLOW ROLL *fried***
canadian red crab, spicy tuna, avocado, cream cheese, jalapeño, unagi sauce, rocoto aioli, green onion, tobiko
- 20 **LOMO ROLL *torched***
torched black angus petite tender, tomato-onion relish, aji amarillo, crispy garlic, lomo sauce, house soy
- 16 **IKA SUMI ROLL**
squid ink-sushi rice, tempura shrimp, wild atlantic salmon, wakame, avocado, sesame seed, lemon, unagi sauce
- 20 **CEVICHE ROLL**
hamachi ceviche, tempura purple sweet potato roll, avocado, red onion, shiso leaf, crushed cancha, topped with rocoto leche de tigre
- 16 **SPICY SALMON ROLL**
spicy salmon, crispy skin, daikon sprouts, cucumbers, cancha crunch, micro cilantro, unagi sauce

Classic Rolls

- 16 **UNAGI ROLL**
unagi (baked japanese eel), baked salmon, cucumber, tobiko, cracked cancha, cilantro aioli
- 18 **RAINBOW ROLL**
zesty canadian red crab, wild atlantic salmon, bluefin tuna, hamachi, avocado, tobiko, crispy quinoa, aji amarillo sauce
- 12 **SHRIMP TEMPURA ROLL**
shrimp tempura, cucumber, cilantro aioli, crispy quinoa
- 12 **SALMON AVOCADO ROLL**
wild atlantic salmon, avocado, rocoto aioli, crispy quinoa
- 12 **SPICY TUNA ROLL**
spicy tuna, cucumber, rocoto aioli
- 16 **CALIFORNIA ROLL**
zesty canadian red crab, cucumbers, avocado, sesame seeds, tobiko

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VEGAN NIGIRI



BELL PEPPER *vegan*

bell pepper, wasabi cream, shiso,
quinoa

5

INARI *vegan*

deep fried tofu, yamagobo, takuan,
avocado, cancha, bulls blood

6

NASU *vegan*

deep fried eggplant, dengaku miso,
quinoa

5

ASPARAGUS *vegan*

asparagus, sumiso, garlic chip

5

Vegetarian Rolls



UNION STREET ROLL

avocado, tempura asparagus, puffed quinoa, crushed
cashews, pickled burdock root, rocoto aioli

12

KABOCHA ROLL *vegan*

kabocha (japanese squash), wild mushrooms, tofu, parsley,
avocado cream, crispy vermicelli, noriko dust, togarashi,
micro beets

16

NASUDEN ROLL

nasu (eggplant), asparagus, jalapeño, cucumber, dengaku
miso, quinoa, sesame, bulls blood

14

CATERPILLAR ROLL

avocado, yamagobo, cucumber, asparagus, unagi sauce,
wasabi cream, chalaquila, cashew nuts

16

VEGGIE FUTOMAKI ROLL

nozawana, yamagobo, takuan, inari, avocado, cucumber,
cancha, quinoa, pumpkin sauce, bulls blood

16



LARGE SHAREABLES

CEDAR SMOKED SALMON

cedar wrapped wild salmon (6oz), salsa criollo veggies, shirodashi citronette, crispy skin. - 26

NIKKEI ROASTED CHICKEN

half roasted chicken, miso-mirin-sake marinade, aji amarillo & chimichurri sauces - 26

BRAISED SHORT RIBS

braised short ribs (8oz), aji panca-aji amarillo-soy marinade, corn ribs, choclo, cracked cancha, bacon, daikon radish - 36

LOMO SALTADO

stir fried beef, roma tomato, red onions, papas fritas, soy reduction, jasmine rice - 24

CURRY CLAM UDON

handmade udon, curry clam dashi sauce, clams, peashoot leaves, aji amarillo, cilantro, bull's blood - 20

AMERICAN WAGYU STEAK

american flat iron wagyu (7oz), koji aged 2 days, anticuchera marinade, baby ube potato, grilled spring onion bulb, housemade chimichurri - 46

VEGETARIAN SCALLOP

eryngi mushroom, miso butter, garlic peashoot, edamame, choclo, pea-huacatay puree, cracked cancha, togarashi - 16

MIYAZAKI A5 WAGYU

(3 oz served on hot stone)

Miyazaki A5 Wagyu served with volcanic black salt, rocoto ponzu, house-made roasted red pepper chimichurri

75

Authentically sourced from Arita Farm in Miyazaki Japan.

SIDES

BRUSSELS SPROUT	8	CRISPY YUCCA	6
CHAUFA	10	PAPAS FRITAS	5
PEA SPROUTS	12	FURIKAKE RICE	4



Dessert

- 12 **UBE-MOCHI CAKE**
ube-mochi cake, gooseberries, chicha morada reduction
- 12 **MATCHA CUSTARD**
green tea matcha custard, caramel, dark chocolate, whipped cream, seasonal berries
- 14 **MISO-HONEY APPLE GALETTE**
flaky dough stuffed with peruvian “cajeta,” apple and pear tossed in miso-honey, oatmeal, pecan, raisin, whipped cream, chicha morada, seasonal berries