

SASHIMI

HON MAGURO TASTING Bluefin tuna, Akami, Chutoro, Toro 36

* SASHIMI 9PC Maguro, Tai, Umimasu 28

SASHIMI 15PC Maguro, Tai, Umimasu, Kampachi, Suzuki 52

COLD SMALL BITES

EDAMAME Soy bean 3

* OSHINKO Pickled vegetables 5

* KAISO Seaweed Salad 6

NIHON CRAB SALAD Snow crab, Avocado, Cucumber, Cherry tomatoes, Roasted pecans, Black pepper aioli 14

MINI SALADA Grated daikon dressing 6

HOKKAIDO UNI ON THE SPOON Sea urchin, Quail egg, Scallion, Ponzu, Tobiko 12

* THE CARPACCIO TAI 15 Japanese red snapper, Watercress, Meyer lemon zest, Strawberry Campari sauce 15

* AKABANA KAMPACCIO Matured amberjack, Onion vinaigrette, Balsamic vinegar 16

* DR. OCTOPUS Octopus, Habanero tobiko, Sesame soy 12

TORCH MY BELLY Seared salmon belly, Meyer lemon, Sesame soy 9

IMPERIAL TATAKI Seared American Wagyu beef, Crisped onion, Peaty onion soy 19

GRILLED SMALL BITES

* HARAMI Skirt steak, Bonito flake, Chive, Dashi soy 10

* BUTABARA Berkshire pork belly, Sansho pepper 10

EBI BACON Bacon wrapped prawn 12

SHISHAMO Capelin 9

* KURO BUTA SAUSAGE Black hog sausage, Karashi mustard, Scallion 9

SHISHITO Ginger garlic scallion crumble, Dashi soy 6

FRIED SMALL BITES

* JAPANESE WINGS Chicken wings, Sweet ginger soy, Spicy sesame seeds 11

* NIHON CALAMARI Monterey baby squid, Miso mustard 9

* AVOCADO FLY Avocado, Cherry tomato, Onion, Ponzu 7

NIHON FRIES Japanese sweet potato tempura, Aioli 8

MARS ATTACK Fried baby octopus 9

BIG BITES

IMPERIAL WAGYU PETIT FILET American Wagyu beef, Lemon-garlic butter 25

AIGAMO Duck breast, Bonito dashi amber sauce 21

MISO TONKATSU Sakura pork tenderloin, Haccho miso mayonnaise, Sesame seeds 19

UNAGI SHIRO SHOYU YAKI Eel, Ginger rice, Sansho pepper, Chive 21

HAMACHI SHITAKE Stuffed shitake mushroom, Sweet soy, Wasabi mayonnaise, Scallion, Sesame seed 19

NIHON TACO RICE Sautéed tuna, Cheese, Lettuce, Avocado, Cherry tomato, Spicy sauce 18

SIGNATURE ROLL

YAMATO Seared snapper, Spicy snow crab, Avocado, Cucumber, Kaiware, Gobo, Serrano, Scallion, Spicy mayo, Ponzu, Tobiko, Sesame seeds 19

* SHONEN KNIFE Hamachi, Avocado, Cucumber, Kaiware, Jalapeno, Gobo, Truffle, yuzu miso, Black tobiko 16

SESAME SALMON GO Salmon, Cucumber, Kaiware, Meyer lemon, Sesame oil, Maldon Sea Salt 17

* SAMURAI Maguro, Spicy tuna, Avocado, Cucumber, Kaiware, Jalapeno, Gobo, Habanero tobiko 18

THUNDERBIRD Unagi, Soft shell crab, Snow crab, Avocado, Cucumber, Kaiware, Gobo, Scallion, Tsume, Tobiko, Sesame seeds 22

CHILL HAWAIIAN Bigeye tuna poke, Avocado, Cucumber, Crispy onion 14

ANGRY NEW YORKER Spicy salmon, Smokey bonito cream cheese, Avocado, Cucumber, Onion, Scallion 10

* VEGGIE FUTOMAKI Gourd, Shitake mushroom, Cucumber, Kaiware, Gobo, Shiso 9

VEGGIE PAPA SAN Nasu, Sweet potato tempura, Avocado, Cucumber, Gobo, Scallion, Sesame seeds 13

* Starred items are Happy Hour (1/2 off) 5:30 - 7pm

5% to Comply with San Francisco Employer Wage Mandates & 8.75% Sales Tax added to all Bills
20% Gratuity May Be Added to Parties of Six or More
\$25 Corkage fee per bottle / maximum 2 bottles
Consuming raw or uncooked seafood or eggs may increase a risk of food bone illnesses