



GROUP DINING MENU FOR 10 OR MORE GUESTS \$55 PER PERSON

PRE-SELECTED ITEMS

EDAMAME Soy bean

OMAKASE SASHIMI CHEFS CHOICE

CRUDO (CHOICE OF 1)

DR. OCTOPUS Octopus, Habañero Tobiko, Sesame soy sauce

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

GRILL & HOT PLATE (CHOICE OF 4)

BUTABARA Pork belly 11

KURO BUTA SAUSAGE Black hog sausage, Karashi mustard, Scallion

AIGAMO Duck breast, Umami amber sauce

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

NIHON FRIES Japanese sweet potato tempura

HAMACHI SHIITAKE Stuffed shiitake mushroom, Sweet soy, Wasabi Mayo, Scallion

TAKOYAKI Crispy octopus ball

MARS ATTACKS Fried baby octopus

NIHON SIGNATURE ROLL (CHOICE OF 3)

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 Fresh salmon, Kaiware, Cucumber, Lemon, Sesame oil, Maldon Sea Salt 17

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

TOMATOMAKI Cherry tomato, Shiso, Mayonnaise 9

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

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