

SASHIMI

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

* SASHIMI SAN TEN Chef's Choice 3kinds, 9pc 29

SASHIMI GO TEN Chef's Choice 5kinds, 15pc 59

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 Greens, Onion vinaigrette 6

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

* AKABANA KAMPACCIO Matured amberjack, Onion vinaigrette, Balsamic vinegar 18

* ABURI SHIME SABA CARPACCIO Seared cured mackerel, Persimmon, Stone ground mustard 14

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

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

GRILLED SMALL BITES

* HARAMI Skirt steak, Bonito flake, Chive, Dashi soy 11

* 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

MAITAKE Oyster Mushroom, Burnt soy 8

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 27

MISO TONKATSU Sakura pork tenderloin, Haccho miso mayonnaise, Sesame seeds 17

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

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

VEGGIE FOIL YAKI Tofu, Oyster mushroom, Shitake mushroom, Cabbage, Scallion, Kombu soy broth 14

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 17

SESAME SALMON GO Salmon, Cucumber, Kaiware, Mayor 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 12

ANGRY NEW YORKER Spicy salmon, Cream cheese, Avocado, Onion, Bonito Flakes 11

* 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 borne illnesses