



GROUP DINING MENU
FOR 9-16 GUESTS SIT DOWN DINNER
(WHOLE GROUP MUST ORDER SAME ITEMS)

PRE-SELECTED ITEMS

EDAMAME Soy bean

OMAKASE SASHIMI CHEFS CHOICE

CRUDO (CHOICE OF 1)

DR. OCTOPUS Octopus, Habanero Tobiko, Sesame soy sauce

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

GRILL & FRIED (CHOICE OF 4)

BUTABARA Pork belly

KURO BUTA SAUSAGE Black hog sausage, Karashi mustard, Scallion

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

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

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

SESAME SALMON GO Fresh salmon, Kaiware, Cucumber, Lemon, Sesame oil, Maldon Sea Salt

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

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

\$65 PER PERSON

5% to Comply with San Francisco Employer Wage Mandates & 8.5% 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