

SASHIMI

HON MAGURO TASTING 3 kinds of Bluefin Tuna: Akami, Chu Toro, Toro 38

- * SASHIMI SAN TEN Chef's Choice 3 kinds, 9pc 36
- SASHIMI GO TEN Chef's Choice 5 kinds, 15pc 58

COLD SMALL BITES

EDAMAME Soy bean 4

- * OSHINKO Home made pickled vegetables 5
- * KAISO Seaweed salad 6
- * HAMACHI JALAPENO 6 slices of yellowtail with avocado, jalapeno rings, black tobiko with white truffle ponzu 17
- TORCH MY BELLY Seared salmon belly, Meyer lemon, sesame soy sauce 11
- HOKKAIDO UNI ON THE SPOON Sea urchin, quail egg, scallion, ponzu, tobiko 12

GRILLED SMALL BITES

- * HARAMI Skirt steak, bonito flake, chive, dashi soy 12
- * KURO BUTA SAUSAGE Black hog sausage, karashi mustard, scallion 9
- IKA MARUYAKI Grilled squid served with ginger soy sauce 15
- * SHISHITO Japanese peppers served with sea salt 7
- ENOKI BACON Bacon wrapped enoki mushrooms served with sea salt 9
- * BUTABARA Berkshire pork belly, sansho pepper 11

FRIED SMALL BITES

- * JAPANESE WINGS Chicken wings, sweet ginger soy, spicy sesame seeds 11
- TORI NO KARAAGE Boneless chicken leg meat, marinated in garlic soy, deep-fried with potato starch 9
- AGEDASHI TOFU Deep fried tofu with broth, mushrooms, bonito flakes (vegetarian upon request) 9
- * YAMAIMO & SWEET POTATO FRIES Japanese mountain potato, sweet potato tempura, aioli 8
- HOTATE FRY Hokkaido scallops with panko deep fried served with spicy aioli 14

BIG BITES

- * HAMACHI SHITAKE Stuffed shitake mushroom, sweet soy, wasabi mayonnaise, scallion, sesame seed 19
- ASARI NO SAKAMUSHI Sake steamed Manila clams 16

TEMAKI (HAND ROLLS)

NEGI TORO TEMAKI Fatty tuna, scallion hand roll 10

UNI SHISO TEMAKI Sea urchin, shiso hand roll 12

SIGNATURE ROLL

- YAMATO Seared snapper, spicy snow crab, avocado, cucumber, kaiware, gobo, serrano, scallion, spicy mayo, ponzu, tobiko, sesame seeds 19
- * SHONEN KNIFE Yellow tail, avocado, cucumber, kaiware, jalapeno, gobo, truffle oil, yuzu miso, black tobiko 17
- * SAMURAI Maguro, spicy tuna, avocado, cucumber, kaiware, jalapeno, gobo, habaero tobiko 18
- SESAME SALMON GO Salmon, cucumber, kaiware, Meyer lemon, sesame oil, Maldon Sea Salt 17
- MOJO Shrimp tempura, spicy salmon, jalapeno, cucumber, topped with unagi, salmon, habaero tobiko, shichimi, spicy sesame soy sauce 18
- THE SPIDERS Soft shell crab, shrimp tempura, cucumber, kaiware, sweet soy, sesame seeds, bonito flakes 15
- * VEGGIE FUTOMAKI Gourd, shitake mushroom, cucumber, kaiware, gobo, shiso 9
- VEGGIE MOUNTAIN ROLL Japanese mountain potato tempura, avocado, cucumber, sesame seeds, sweet soy sauce 13

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

HEAD CHEF DIXON CHAN TAI SHUN

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
Consuming raw or uncooked seafood or eggs may increase a risk of food borne illnesses