

SASHIMI

HON MAGURO TASTING 3 kinds of Bluefin Tuna: Akami, Chu Toro, Toro, 9pc 45

* **SASHIMI SAN TEN** Chef's Choice 3 kinds, 9pc 38

SASHIMI GO TEN Chef's Choice 5 kinds, 15pc 58

OTSUMAMI (DRINKING SNACKS)

EDAMAME Steamed Soybeans, salt 4

* **OSHINKO** Homemade pickled vegetables 6

DASHIMAKI Japanese rolled omelet (takes 15 min) 13

RENKON CHIPS Deep fried lotus chips with sea salt 6

HOKKAIDO UNI ON THE SPOON Sea urchin, quail egg, scallion, ponzu, tobiko 12

KUSHIYAKI (GRILLED SKEWERS)

* **HARAMI** Skirt steak, bonito flake, chive, dashi soy 14

* **BUTABARA** Berkshire pork belly, sansho pepper 11

ENOKI BACON Bacon wrapped enoki mushrooms 9

* **SHISHITO** Japanese peppers, sea salt 7

SHITAKE Mushrooms, soy, sesame seeds 8

AGEMONO (FRIED BITES)

* **HAMACHI SHITAKE** Yellow tail stuffed shitake mushroom, sweet soy, wasabi mayonnaise, scallion, sesame seed 19

* **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 10

AGEDASHI TOFU Deep fried tofu with broth, mushrooms, bonito flakes (vegetarian upon request) 9

NASU AGEBITASHI Fried eggplant in dashi broth 7

* **SATSUMA IMO FRIES** Japanese sweet potato tempura, honey soy 8

SHIME (END OF MEAL DISHES)

* **UNI OCHAZUKE** Sea urchin, rice, dashi broth, roasted sesame seeds, shiso, nori, wasabi 15

* **HIRAME OR TAI OCHAZUKE** Halibut or Red Snapper, rice, dashi broth, roasted sesame seeds, shiso, nori, wasabi 12

TEMAKI (HAND ROLLS)

NEGI TORO TEMAKI Fatty tuna, scallion 11

UNI SHISO TEMAKI Sea urchin, shiso 13

SIGNATURE ROLL

NIHON Seared fatty blue fine tuna, filled with lean blue fin tuna, asparagus, cucumber, truffle oil, yuzu & scallion 20

YAMATO Seared snapper, spicy snow crab, avocado, cucumber, kaiware, gobo, serrano, scallion, spicy mayo, ponzu, tobiko, sesame seeds 19

* **SHONEN KNIFE** Yellowtail, avocado, cucumber, kaiware, jalapeno, gobo, truffle oil, yuzu miso, black tobiko 17

* **SAMURAI** Maguro, spicy tuna, avocado, cucumber, kaiware, jalapeno, gobo, habañoero tobiko 18

SESAME SALMON GO Salmon, cucumber, kaiware, Meyer lemon, sesame oil, sea salt 17

THE SPIDERS Soft shell crab tempura, snow crab, cucumber, avocado, kaiware, sweet soy, sesame seeds, bonito flakes 116

NIJI Shrimp tempura, avocado, tobiko, topped with 5 kinds of fish 17

* **VEGGIE FUTOMAKI** Gourd, oshinko, inari, gobo, cucumber, kaiware, shiso 11

YASAI TEMPURA Assorted veggie tempura, avocado, sesame seeds, sweet soy sauce 11

* 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