

OTSUMAMI (DRINKING SNACKS)

EDAMAME Steamed Soybeans, salt 4

* OSHINKO Homemade pickled vegetables 5

KAISO SALAD Seaweed salad & greens 6

NASU AGEBITASHI Fried eggplant in dashi broth 7

NIHON HOUSE SALAD Mizuna greens, tofu, sliced radish, cherry tomatoes, cilantro, cilantro, sesame-yuzu dressing 7

RENKON CHIPS Deep fried lotus chips with sea salt 6

UNI ON THE SPOON Sea urchin, quail egg, scallion, ponzu, tobiko 13

KUSHIYAKI (2 GRILLED SKEWERS PER ORDER)

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

* BUTABARA Berkshire pork belly, sansho pepper 8

KURO BUTA SAUSAGE Black pig belly sausage 8

ENOKI BACON Bacon wrapped enoki mushrooms 9

* SHISHITO Japanese peppers, sea salt 7

NASU Eggplant in dashi, soy, bonito flakes 8

OKRA Okra, sea salt 6

ZUCCHINI Zucchini, sea salt 6

ASPARAGUS Asparagus, sea salt 8

SHITAKE Mushrooms, soy, sesame seeds 8

AGEMONO (FRIED BITES)

* HAMACHI SHITAKE Yellow tail stuffed shitake mushroom, sweet soy, wasabi mayonnaise, scallion, sesame seed 16

* JAPANESE WINGS Chicken wings, sweet ginger soy, spicy sesame seeds 9

TORI NO KARAAGE Boneless chicken leg meat, marinated in sesame soy, deep-fried with potato starch 9

AGEDASHI TOFU Deep fried tofu in dashi broth 8

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

MAITAKE TEMPURA Maitake mushroom tempura, sea salt 9

SASHIMI

HON MAGURO TASTING 3 kinds of Bluefin Tuna: Akami, Chu Toro, Toro (9pc) 48

* SASHIMI SAN TEN Chef's Choice 3 kinds (9pc) 39

SASHIMI GO TEN Chef's Choice 5 kinds (15pc) 65

TORO Fatty Bluefin Tuna (6pc) 39

CHU TORO Medium Fatty Bluefin Tuna (6pc) 36

AKAMI Lean Bluefin Tuna (6pc) 28

MEBACHI MAGURO Big Eye Tuna (6pc) 18

SAKE Salt cured Salmon (6pc) 17

HAMACHI Yellowtail (6pc) 18

HIRAME Halibut (6pc) 24

SHIMA AJI Striped Jack (6pc) 22

TAI Red Snapper (6pc) 19

SIGNATURE ROLL

NIHON Seared Toro, filled with Akami, asparagus, cucumber, truffle oil, yuzu & scallion 19

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

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

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

SESAME SALMON GO Salmon, cucumber, kaiware, lemon, sesame soy 17

NIJI Shrimp tempura, avocado, tobiko, topped with 5 kinds of fish 18

THE SPIDERS Soft shell crab tempura, snow crab, cucumber, avocado, kaiware, sweet soy, sesame seeds, bonito flakes 17

SCORPION Snow crab, cucumber, shrimp tempura, topped with avocado, unagi, tsume, yuzu tobiko, sesame seed 18

* VEGGIE FUTOMAKI Gourd, oshinko, inari, 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