

small plates

- Seared Tuna Tataki** albacore tuna, daikon sprouts, sweet onions, scallions, garlic ponzu 15
- Toro Tataki** lightly seared blue fin tuna belly, sturgeon caviar, fried sweet onions, scallion, white soy ponzu 28
- Grilled Shrimp & Shishito Peppers** wild Louisiana gulf shrimp w/ ponzu 13
- Crispy Japanese “tater tot” Croquettes** mashed potato bites w/ tonkatsu & spicy aioli 7
- Whole Grilled Calamari** w/ roasted pepper aioli 11
- Tuna Poke Tostadas** tuna, wakame, avocado, mango & sesame soy on fried gyoza chips 15
- Hamachi Serrano Sashimi** yellowtail w/ thinly sliced serrano peppers & sesame soy 14
- Wagyu Beef “gyoza” Potstickers** American beef w/ black vinegar sesame 13
- Fried “salt & pepper” Chicken Karaage** all-natural chicken breast w/ spicy garlic aioli 9
- Blistered Shishito Peppers** lemon, salt 7
- Grilled Short Ribs** w/Japanese pickles 14
- Hamachi Kama** grilled yellowtail collar w/ ponzu 13
- Shrimp & Veggie Tempura** two pieces of tempura shrimp & mixed vegetables 12
- Charred Calamari Tentacles** w/ sriracha pepper aioli 7
- Crispy Fried Brussel Sprouts** shichimi pepper, lemon, yuzu aioli 8
- Tuna “bori bori” Cakes** spicy tuna on crispy rice cakes 13

edamames

- Edamame** boiled soybeans, shio sea salt 5
- Chili & Garlic** sautéed w/red chili, garlic 7
- Black Truffle** sauteed w/black truffle sesame 8
- Garlic & Parmesan** w/ soy & butter 7

starters

- Wakame Salad** seaweed 7
- Miso Soup** tofu, seaweed, scallions 4
- Agedashi Tofu** fried tofu, dashi broth 6
- Little Gem Salad** citrus ginger dressing 6

Bingo Happy Hour

Monday- Saturday from 5:30-6:30pm
Bingo starts at 6:30 - winner receives a \$20 gift card
(HH not available for take-out)

50% off Sashimi (limit one order per party) **Mixed** 8 piece \$11 (reg. \$22) **Seasonal** 20 piece \$21 (reg. \$42)

\$7 rolls

- Garden** tempura asparagus, garlic eggplant, avocado
- Tempura Shrimp** avocado, cucumber, tobiko, kaiware, w/ spicy aioli
- Crunchy Spicy Tuna** w/crispy potato bits
- Crispy Salmon** charred salmon skin, gobo root, oshinko, cucumber, kaiware, scallion, bonito flakes
- Sake Avocado** salmon, avocado, sesame

small plates

- Crispy Japanese “tator tot” Croquettes** mashed potato bites w/tonkatsu & spicy aioli 5
- Grilled Shrimp & Shishito Peppers** wild Louisiana gulf shrimp 8
- Hamachi Kama** grilled yellowtail collar w/ponzu 9
- Fried Chicken Karaage** all-natural chicken w/spicy aioli 6
- Shrimp & Veggie Tempura** two pieces tiger shrimp & mixed vegetables 6

drinks

- House red/ white wine** 7 per gl/ 20 btl (50% off)
- Chardonnay, Rombauer** 35 btl (50% off)
- Pinot Noir, Duckhorn Decoy** 26 btl (50% off)
- Sapporo** 21 OZ. 8

Chef's Choice

Toro Tartare & Uni, Truffle Nigiri blue fin tuna belly w/ sturgeon caviar, Santa Barbara uni, black truffle salt 12 /per piece

Hamachi Shot chopped yellowtail, ikura, quail egg, scallion, wasabi, ponzu, house aged soy 7/ per shot

Hawaiian Kampachi Nigiri yellowtail 10/14/19

Wagyu Beef Nigiri Japanese A5 beef w/ shaved ankimo 9/ per piece

nigiri & sashimi

Nigiri 2pc/ Sashimi 3pc/5pc

O-Toro blue fin belly 15/21/35

Maguro tuna 8/11/15

Shiro Maguro albacore tuna 8/11/15

Shiro Toro albacore belly 10/14/19

Uni sea urchin 13

Ikura salmon roe 6

Inari stuffed tofu skin 4

Sake Toro salmon belly 10/14/19

Sake Atlantic salmon 8/11/15

Umi Masa ocean trout 7/10/15

Walu escolar 7/10/15

Tako octopus (jpn) 6/9/13

Saba mackerel (jpn) 6/9/13

Eggplant w/ asparagus 5

Hamachi yellowtail (jpn) 8/11/15

Hamachi Toro yellowtail belly 10/14/19

Kani crab legs 8

Amaebi sweet shrimp w/ fried heads 8

Hotate Hokkaido sea scallop (jpn) 9/12/18

Unagi freshwater eel 8/11/15

Avocado w/ sea salt 5

Mixed Sashimi

8 slices of tuna, yellowtail, salmon & albacore 22

20 slices of today's fresh fish selected by the chef 42

8 slices of toro; blue fin, yellowtail, albacore

& salmon belly 38

Omakase Nigiri

5 piece: tuna, salmon, albacore, hamachi, Wagyu beef A5 25

8 piece: chef's choice 35

4 piece toro; one each; blue fin, yellowtail, salmon, albacore belly 22

rolls

Shrimp Tempura 9

avocado, cucumber, tobiko, kaiware w/ spicy aioli

Sake Avocado 9

salmon, avocado, sesame

Hamachi Lime 10

yellowtail, jalapeno, lime zest, cilantro, tobiko

Crunchy Ace Wasabi 10

crab, eel, macadamia nuts, wasabi tobiko

California 10

snow crab, avocado, tobiko

Rock & Roll 9

grilled eel, avocado, cucumber

Crispy Salmon 8

charred salmon skin, gobo root, oshinko, kaiware, scallion, bonito flakes, cucumber

Spicy Tuna 11

tuna, cucumber
add crispy potato bits +1

Maui 10

tuna, avocado, macadamia nuts

Steiner 11

Shrimp tempura, unagi, avocado, cucumber

Avocado / Kappa 5

avocado or cucumber

Garden 10 (VEGGIE)

tempura asparagus, garlic eggplant, avocado

signature rolls

"Bring It On" Sampler four of our favorite rolls: 2Pac/ Rocket Man/ Shinjuku/ Three Amigos 65

2Pac spicy tuna, shrimp tempura, topped w/ layers of salmon, shaved sweet onions, scallion, sesame ponzu 18

Smashing Pumpkins (VEGGIE) tempura Japanese pumpkin, wakame & topped w/ avocado, sesame ponzu 14

Back in Black snow crab, scallops, tobiko, scallion, spicy aioli, w/ salmon, avocado, black tobiko 17

Sugoi spicy tuna, shrimp tempura, avocado, cucumber rolled with tempura flakes, soy glaze 14

Ozzy shrimp tempura, topped w/ crab, avocado, jalapeno, tobiko spicy aioli 17

OMG Larry tuna, macadamia nuts topped w/ seared Hokkaido scallop, pineapple, w/ toasted coconut, spicy aioli 18

U2 shrimp tempura topped w/ spicy tuna, avocado, tobiko 16

Shinjuku freshwater eel, avocado, topped w/ spicy crab, salmon, tuna, avocado 17

Hokkaido shrimp tempura topped w/ Hokkaido scallop, crab, smashed avocado, cilantro, crispy potato bits, tobiko 16

Rocket Man snow crab, tempura shrimp topped w/ seared hamachi, jalapeno, spicy aioli 18

Victoria's Secret tempura albacore, snow crab, cilantro, jalapeno, lime tobiko topped w/ layers of tuna, spicy aioli 17

Flying Kamikaze spicy tuna, asparagus, topped w/ albacore, scallion, garlic ponzu 17

Three Amigos tuna, yellowtail, eel, cucumber, avocado, wasabi tobiko, soy glaze 14

Marley's Mango Lobster Maine lobster, mango, cilantro, macadamia nuts w/ spicy aioli 14

Rainbow California roll topped w/ layers of assorted fish 15

Spider crispy soft-shell crab, avocado, tobiko, lettuce 12

Sake Kale salmon, avocado, tobiko, crispy kale, w/ soybean paper 11

Sake Kirota salmon, snow crab, tobiko, avocado, ginger, ponzu rolled w/ shaved daikon wrap (no rice) 15

hand rolls

Toro Uni chopped blue fin toro, uni, & ikura 13

Bake Crab snow crab, crispy potato bits, sesame, spicy aioli rolled w/ soybean paper 9

The Chronic spicy tuna, tempura shrimp, snow crab, cucumber, ponzu w/ soybean paper (no rice) 10

consuming raw or under cooked food may increase the risk of food borne illness, especially if you have certain medical conditions.
** a 3% surcharge will be added to each check due to the higher cost of doing business in San Francisco.