

MAIN MENU

Menu is subject to change based on seasonality and availability.

SUSHI

Our fish selection rotates daily according to seasonality and availability.

RAW

BINCHO TATAKI

Sudachi, Shallot, Tobiko, Two Pieces

10

MAGURO AVOCADO SALAD*

Big Eye Tuna, Avocado, Sesame Dressing

13

ASSORTED SASHIMI PLATE

Maguro, Umi Masu, Kanpachi, Two Pieces of Each

24

ROLLS

TEKKA MAKI

Big Eye Tuna

5

AVOCADO MAKI

Hass Avocado

4

VEGETABLE FUTOMAKI

Shiitake, Gobo, Avocado, Cucumber

6

NEGI-HAMA

Yellowtail, Green Onion

5

KAPPA MAKI

Cucumber

4

UMI MASU SHISO

Ocean Trout, Avocado, Cucumber, Tobiko

8

UME SHISO MAKI

Pickled Plum, Shiso, Cucumber

4

SALADS

CUCUMBER SALAD Miso Tahini Dressing	6	TSUKEMONO Seasonal House Pickles	7	GOMA AE Pea Tendrils, Black Sesame Dressing, Itogaki	7
---	---	--	---	--	---

HOT

MISO ASARI CLAMS* Ground Pork, Miso Broth, Kuro Oil	11	WAGYU TATAKI Seared Wagyu Beef, Garlic Ginger Ponzu, Kimchi	18	KASU GINDARA Sake Lees Marinated Black Cod, Pickles	16
KAMA SHIOYAKI Salt-Broiled Seasonal Fish Collar	12				

SIDES

Steamed Rice California Shortgrain	2	EDAMAME Maldon Salt	4	HOUSE MISO SOUP Tofu, Wakame, Green Onion	4
--	---	-------------------------------	---	---	---

*All menu items can be made Gluten Friendly, unless indicated with *.*

Please let us know of any allergies, as not every ingredient is listed.

Due to the drought, we're serving H2O upon request.

Consuming raw or undercooked meat, poultry, eggs or seafood may increase risk of foodborne illness.

A 5% surcharge will be added to your bill to support SF employer mandates.

Lunch

Served:

W–F 11:30am - 2pm

Sat + Sun 11am - 2:30pm

SUSHI ROLLS

SPICY SCALLOP

Cucumber, Avocado, Tobiko
\$8

SPICY TUNA

Cucumber, Avocado, Tobiko
\$8

FUTOMAKI

Cucumber, Avocado, Mushroom, Gobo
\$8

TEKKA MAKI

Big Eye Tuna
\$5.5

NEGI HAMA

Yellow Tail, Green Onion
\$5.5

UMI MASU SHISO

Ocean Trout, Shiso
\$5

NEGI BINCHO

Albacore, Green Onion, Ginger
\$5

KAPPA MAKI

Cucumber
\$4

AVOCADO MAKI

Cucumber
\$4

Inari (Tofu Pockets)

Marinated Tofu Skin Stuffed with Rice
\$3

TEKKA DON

Big Eye Tuna, Tobiko, Pickles

Over sushi rice
\$16

KAMA SHIOYAKI

Salt-Broiled Fish Collar

\$12

JAPANESE HOT DOGS

all-beef hotdogs

KIMCHI DOG

Kimchi, Green Onion, Sesame Seeds
\$8

CURRY DOG

Japanese Curry, Beni Shoga, Green Onions
\$9

MAPO DOG

Mapo Tofu, Ground Pork, Green Onions, Sesame Seeds
\$9

JAPANESE DOG

Spicy Tonkatsu Mayo, Ginger Pickles, Itogaki, Furikake
\$8

SALADS

Cucumber Salad

Japanese Cucumber, Miso Tahini Dressing
\$7

Goma Ae

Pea Tendrils, Black Sesame Paste, Itogaki
\$7

Edamame

Edamame Beans with Maldon Salt
\$4

Japanese Potato Salad

Jidori Egg, Pickles
\$4

BEVERAGES

BEVERAGES

SAKE (GLS/BTL)

JUNMAI

Ichinokura, Taru
Cedar Barrel Aged
16 /61

GINJO

Shirataki Jozen Mizunogotshi
Floral
15/85

JUNMAI GINJO

Hakkaisan,
Crisp
14 / 79

Chikurin
Herbal
14 /79

JUNMAI DAIGINJO

Dassai 50
Creamy
12/67

Dassai 23
Delicate
34/199

Yoshinogawa
Complex
27/154

NAMAZAKE

Narutotai, Ginjo, Gensu
Bold
14/79

Minato Harbor, Nama Genshu Yamahai
Cinnamon
18/103

Red Maple, Nama Genshu Yamahai
Sweet
8 (3 oz)

Sake Flight of Your Choice
Three One-Ounce Pours
19

SHOCHU

Iichiko Seirin, Oita
Clean Fermented Barley
11

Hanashima Uta, Okinawa
Light, Tropical Florals, Rice
12

Kakushigura, Kagoshima
Soft Oak Aged Aroma, Aged Barley
12

WINE (GLS/BTL)

SPARKLING

Brut de Noir
Cleto Chiarli, NV
12 / 67

Brut Reserve
Billecart-Salmon, NV
17 / 100

Brut
Jean Laurent, NV
103 (btl)

WHITE BY THE GLASS

Furmint
Pajos, 2014
11 / 53

Sauvignon Blanc
Angeline, 2016
12/57

Corkage - 20 per bottle

BEER

Sapporo
Lager, Japan
7

Asahi
Lager, Japan
7

DRINKS

Hot Tea
Green Matcha
2

Coca-Cola, Sprite, Diet Coke
3

Ginger Beer
4

Pellegrino
4