

PLATES

- CRISPY JAPANESE "TATER TOT" CROQUETTES** MASHED POTATO BITES W/ TONKATSU & SPICY AIOLI 6
- SEARED TUNA TATAKI** ALBACORE TUNA, DAIKON SPROUTS, SWEET ONIONS, SCALLIONS, GARLIC PONZU 15
- SPICY SALMON TARTARE & CRISPY NORI** AVOCADO, TOBIKO, SCALLIONS, QUAIL EGG 11
- GRILLED WHOLE CALAMARI** W/ ROASTED PEPPER AIOLI 11
- TUNA POKE TOSTADAS** TUNA, WAKAME ON GYOZA CHIPS W/ AVOCADO, MANGO & SESAME SOY SAUCE 14
- HAMACHI SERRANO SASHIMI** YELLOWTAIL W/ THINLY SLICED SERRANO PEPPERS & SESEAME SOY 14
- FRIED CHICKEN KARAAGE FINGERS** ALL NATURAL CHICKEN BREAST W/ SPICY GARLIC AIOLI 9
- WAGYU BEEF "GYOZA" POTSTICKERS** AMERICAN WAGYU BEEF, SHIITAKE W/ BLACK VINEGAR SESAME 12
- BLISTERED SHISHITO PEPPERS** LEMON, SEA SALT 6
- GRILLED BEEF SHORT RIBS** W/ JAPANESE PICKLES 14
- HAMACHI KAMA** GRILLED YELLOWTAIL COLLAR W/PONZU 12
- SHRIMP & VEGGIE TEMPURA** TWO PIECES OF TEMPURA SHRIMP & SEASONAL VEGATABLES 12
- CHARRED CALAMARI TENTACLES** W/ SRIRACHA PEPPER AIOLI 7
- CRISPY FRIED BRUSSELS SPROUTS** SHICHIMI PEPPER, LEMON, YUZU AIOLI 7
- TUNA "BORI BORI" CAKES** SPICY TUNA ON CRISPY RICE CAKES 12

EDAMAME

- EDAMAME** BOILED SOY BEANS W/ SEA SALT 4.5
- CHILI EDAMAME** SAUTÉED W/ RED CHILI, GARLIC 6
- TRUFFLE EDAMAME** BLACK TRUFFLE SESAME 7.5
- GARLIC & PARMESAN** W/ SOY & BUTTER 7

STARTERS

- WAKAME SALAD** SEAWEED W/ GREENS 6
- MISO SOUP** TOFU, SEAWEED, SHIITAKE, SCALLIONS 4
- AGEDASHI TOFU** FRIED TOFU, DASHI BROTH 6
- MIXED GREEN SALAD** W/ HOUSE DRESSING 6

SUSHI BAR

NIGIRI 2 PC / SASHIMI 3 PC / 5 PC

SAKE ATLANTIC SALMON 8/10/15

SHIRO TORO ALBACORE BELLY 10/13/19

SHIRO MAGURO ALBACORE 8/10/15

UNI SEA URCHIN, MENDOCINO 12

UMI MASU OCEAN TROUT 7/10/15

HAMACHI YELLOWTAIL 8/10/15

TAKO OCTOPUS 6/9/13

HIRAME FLUKE 7/10/15

WALU ESCOLAR 7/10/15

SABA MACKEREL 6/9/13

O-TORO BLUE FIN TUNA BELLY 15/21/35

MAGURO BIG EYE TUNA 8/10/15

HON MAGURO BLUE FIN TUNA 9/11/17

HOTATE HOKKAIDO SEA SCALLOP 8/12/18

UNAGI FRESH WATER EEL 8/10/15

HAMACHI TORO BELLY CUT 9/11/17

AMAEBI SWEET SHRIMP W/ FRIED HEADS 8

KANI CRAB MEAT 8

IKURA SALMON ROE 6

INARI STUFFED TOFU 4

MIXED SASHIMI

8 SLICES OF TUNA, YELLOWTAIL, SALMON AND ALBACORE 22

20 SLICES OF TODAY'S FRESH FISH SELECTED BY THE CHEF 42

8 SLICES OF TORO; BLUE FIN, YELLOWTAIL, ALBACORE AND SALMON BELLY 33

OMAKASE NIGIRI

4 PIECES: CHEF'S CHOICE 15

8 PIECES: CHEF'S CHOICE 28

*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.

ROLLS

TEMPURA SHRIMP 9

AVOCADO, CUCUMBER, TOBIKO, KAIWARE

W/ SPICY AIOLI

SAKE AVOCADO 7

SALMON, AVOCADO, SESAME SEEDS

HAMACHI LIME 9

YELLOWTAIL, JALAPENO, LIME, CILANTRO, TOBIKO

CRUNCHY ACE WASABI 10

CRAB, EEL, MACADAMIA NUTS, WASABI TOBIKO

CALIFORNIA 9

CANADIAN SNOW CRAB, AVOCADO, TOBIKO

ROCK & ROLL 9

GRILLED EEL, AVOCADO, CUCUMBER

CRISPY SALMON 8

ROASTED SALMON W/ SKIN, GOBO ROOT, OSHINKO, KAIWARE, SCALLIONS, BONITO FLAKES, CUCUMBER

SPICY TUNA 10

BLUE FIN TUNA, CUCUMBER, LETTUCE
ADD CRUNCHY POTATO BITS + 1

MAUI 10

TUNA, AVOCADO, MACADAMIA NUTS
SESAME SAUCE

FORTY NINER 9

YELLOWTAIL, SCALLIONS, TOBIKO

AVOCADO OR KAPPA 4

AVOCADO OR ENGLISH CUCUMBER

GARDEN 10

CRISPY ASPARAGUS, GARLIC EGGPLANT, AVOCADO

HOUSE ROLLS

- "BRING IT ON" SAMPLER** 4 OF OUR FAVORITE ROLLS, 2PAC/ROCKETMAN/SHINJUKU/THREE AMIGOS 60
2PAC SPICY TUNA, TEMPURA SHRIMP TOPPED W/SALMON, SHAVED SWEET ONIONS, SCALLIONS, SESAME PONZU 17
BACK IN BLACK SNOW CRAB, SCALLOPS, TOBIKO, SCALLIONS, SPICY AIOLI W/ SALMON, AVOCADO, BLACK TOBIKO 17
OZZY TEMPURA SHRIMP TOPPED W/ CRAB, AVOCADO, JALAPENO, TOBIKO, SPICY AIOLI 16
SHINJUKU EEL, AVOCADO TOPPED W/ SPICY CRAB, SALMON, TUNA, AVOCADO 16
HOKKAIDO TEMPURA SHRIMP, WRAPPED W/ HOKKAIDO SCALLOPS, CRAB & TOPPED W/ SMASHED AVOCADO, CILANTRO, CRISPY POTATO, TOBIKO 16
ROCKET MAN CRAB, TEMPURA SHRIMP, TOPPED W/ SEARED HAMACHI, JALAPENO, TOBIKO, SPICY AIOLI 18
U2 TEMPURA SHRIMP TOPPED W/ SPICY TUNA, AVOCADO, TOBIKO 15
VICTORIA'S SECRET TEMPURA ALBACORE, CRAB, CILANTRO, JALAPENO, LIME, TOBIKO, TOPPED W/ TUNA, SPICY AIOLI 17
FLYING KAMIKAZE SPICY TUNA, ASPARAGUS TOPPED W/ ALBACORE, SCALLIONS, GARLIC PONZU 15
THREE AMIGOS TUNA, YELLOWTAIL, EEL, CUCUMBER, AVOCADO, WASABI TOBIKO, SOY GLAZE 13
BOWIE AVOCADO, TOBIKO, SHISO, CUCUMBER, GOBO ROOT, SOY BEAN PAPER TOPPED W/ SALMON, THIN SLICES OF LEMON 14
TEMPURA JAGGER SPICY TUNA, MANGO, CREAM CHEESE, SCALLIONS, TOBIKO, SPICY AIOLI, SOY GLAZE 13
MARLEY'S MANGO LOBSTER MAINE LOBSTER, MANGO, CILANTRO, MACADAMIA NUTS W/SPICY AIOLI 14
RAINBOW CALIFORNIA ROLL TOPPED W/ VARIETIES OF FISH 15
SPIDER CRISPY SOFT SHELL CRAB, AVOCADO, LETTUCE 11
SAKE KALE SALMON, AVOCADO, TOBIKO, CRISPY KALE W/SOY BEAN PAPER 11
SAKE KIROTA SALMON, CRAB, TOBIKO, AVOCADO, GINGER, PONZU, ROLLED W/SHAVED DAIKON WRAP (NO RICE) 15

SIGNATURE HAND ROLLS

- BAKED CRAB** CRISPY POTATOES, SESAME, SPICY AIOLI ROLLED W/ SOY BEAN PAPER 9
THE CHRONIC SPICY TUNA, TEMPURA SHRIMP, CRAB, MANGO, PONZU, LETTUCE, SOY BEAN PAPER (no rice) 10

*SUB BROWN RICE/QUINOA MIX + 1.50

BINGO HAPPY HOUR

Monday- Saturday from 5:30-6:30pm
Bingo starts at 6:30 - winner receives a \$20 gift card

50% off SASHIMI MIXED 8 pcs. \$11 (regular \$22) SEASONAL 20 pcs. \$21 (regular \$42)
(limit one order per party)

\$6 ROLLS

- TEMPURA SHRIMP** AVOCADO, CUCUMBER, TOBIKO, KAIWARE W/ SPICY AIOLI
SAKE AVOCADO SALMON, AVOCADO, SESAME SEEDS
CRUNCHY SPICY TUNA SPICY TUNA, TEMPURA POTATO BITS
CRISPY SALMON ROASTED SALMON W/SKIN, GOBO ROOT, OSHINKO CUCUMBER, KAIWARE
GARDEN CRISPY ASPARAGUS W/ GARLIC EGGPLANT, AVOCADO & SCALLION
ROCK & ROLL EEL, AVOCADO, CUCUMBER

\$6 PLATES

- TRUFFLE EDAMAME** BLACK TRUFFLE SESAME
HAMACHI KAMA GRILLED YELLOWTAIL COLLAR W/ PONZU
FRIED CHICKEN KARAAGE ALL NATURAL BONELESS CHICKEN W/ SPICY AIOLI
SHRIMP & VEGETABLE TEMPURA TWO PCS. TIGER SHRIMP & VEGGIES

DRINK

- HOUSE RED/ WHITE WINE** \$5 PER GLASS/ \$18 BOTTLE (REG. \$36)
CHARDONNAY, ROMBAUER \$35 BOTTLE (REG. \$65)
PROSECCO, BENVOLIO \$18 BOTTLE (REG. \$36)
KIRIN DRAFT \$4