

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 15
- 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 13
- SHRIMP & VEGGIE TEMPURA TWO PIECES OF TEMPURA SHRIMP & SEASONAL VEGETABLES 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 2.5% 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 8

SALMON, AVOCADO, SESAME SEEDS

HAMACHI LIME 9

YELLOWTAIL, JALAPENO, LIME, CILANTRO, TOBIKO

CRUNCHY ACE WASABI 10

CRAB, EEL, MACADAMIA NUTS, WASABI TOBIKO

CALIFORNIA 10

CANADIAN SNOW CRAB, AVOCADO, TOBIKO

ROCK & ROLL 9

GRILLED EEL, AVOCADO, CUCUMBER

CRISPY SALMON 8

ROASTED SALMON W/ CRISPY 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

*SUB BROWN RICE/QUINOA MIX + 1.50

“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 17

SHINJUKU EEL, AVOCADO TOPPED W/ SPICY CRAB, SALMON, TUNA, AVOCADO 17

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 14

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

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/ CRISPY SKIN, GOBO ROOT, OSHINKO, CUCUMBER, KAIWARE

GARDEN CRISPY ASPARAGUS W/ GARLIC EGGPLANT, AVOCADO & SCALLION

ROCK & ROLL EEL, AVOCADO, CUCUMBER

PLATES

TRUFFLE EDAMAME BLACK TRUFFLE SESAME 6

HAMACHI KAMA GRILLED YELLOWTAIL COLLAR W/ PONZU 7

FRIED CHICKEN KARAAGE ALL NATURAL BONELESS CHICKEN W/ SPICY AIOLI 6

SHRIMP & VEGETABLE TEMPURA TWO PCS. TIGER SHRIMP & VEGGIES 6

CRISPY JAPANESE “TATER TOT” CROQUETTES MASHED POTATO BITES W/TONKATSU & SPICY AIOLI 5

DRINKS

HOUSE RED/ WHITE WINE 6 PER GLASS/ 20 BOTTLE (REG. \$40)

CHARDONNAY, ROBERT MONDAVI PRIVATE, 7 PER GLASS/ 22 BOTTLE (REG. \$44)

CHARDONNAY, ROMBAUER 35 BOTTLE (REG. \$70)

ROSE OF PINOT NOIR, OUSTERHOUT 6 PER GLASS 24 BOTTLE (REG. \$48)

KIRIN DRAFT BEER 4