

## COLD SMALL PLATES

'HAPPY SPOON' OYSTER	UNI, IKURA, TOBIKO, PONZU CRÈME FRAÎCHE · 9
AHI TUNA POKE	TOBIKO, NEGI, GARLIC, CRISP WONTON · 15
OYSTERS   1/2 DOZEN	GRATED DAIKON, GUINEA CHILI, PONZU · 18
TENBRINK FARMS HEIRLOOM TOMATO	AVOCADO, CREAMY TOFU, NORI GREEN GODDESS · 14
HAWAIIAN KAMPACHI	UNI, MELON DASHI, SMOKED TROUT ROE · 17
YELLOW CORN CHAWANMUSHI	DASHI ANKAKE, SHAVED SNOW PEA SALAD · 12
KAISO SEAWEED SALAD	SAN BAIZU, SESAME DRESSING, LEMON · 9
OCEAN 'FOIE GRAS'	ANKIMO, CUCUMBER, WAKAME, PONZU · 12
ASPARAGUS	'GOMA-AE' STYLE, TOASTED SESAME · 9

## HOT SMALL PLATES

SPICY EDAMAME	SHICHIMI SPICE, CARAMELIZED SOY, SESAME · 7
MISO TOFU SOUP	SILKEN TOFU, HON SHIMEJI, WAKAME · 8
SHISHITO PEPPERS	UMAMI SOY, ITOGAKI · 9
HOUSE-MADE PORK GYOZA	SCALLION, SOY, CHILI RAYU · 13
TOKYO FRIED CHICKEN 'KARAAGE'	GINGER-SOY MARINADE, SPICY MAYO · 11
SEARED HUDSON VALLEY FOIE GRAS	PICKLED STONE FRUITS, HATCHO MISO · 22
MAITAKE MUSHROOM TEMPURA	DASHI-SOY DIPPING SAUCE, MATCHA SALT · 13
MONTEREY SQUID OKONOMIYAKI	PORK BELLY, SUNNY-SIDE EGG, BONITO · 14
MISO-MARINATED CHILEAN SEA BASS	EGGPLANT DENGAKU, ZUCCHINI, SHISO · 27
CHAR SIU PORK FRIED RICE	GARLIC, SCALLION, SOY, MAITAKE · 9

## ROBATAYAKI

TASTING OF ROBATA	CHEF'S FAVORITE CUTS · 38
CHICKEN SKIN   KAWA	TOGARASHI, SPICY MISO · 6
CHICKEN THIGH   NEGIMA	TOKYO NEGI · 8
CHICKEN BREAST   MUNENIKU	UMEBOSHI, WASABI · 7
CHICKEN MEATBALLS   TSUKUNE	JIDORI EGG YOLK, TOGARASHI · 8
JAPANESE WAGYU   A5 NEW YORK	PONZU, DAIKON   1 SKEWER · 28
SKIRT STEAK   HARAMI	YUZUKOSHO · 12
BEEF TONGUE   GYUTAN	SCALLION, SESAME OIL · 8
PORK BELLY   BUTABARA	SANSHO SALT · 8
MUSHROOM   SHIITAKE	SAKE, SPICY MISO · 7
ASPARAGUS   YASAI	ONSEN TAMAGO, KARASUMI · 9
SQUID   IKAYAKI	UMAMI SHOYU, KEWPIE, TOGARASHI · 16

## CHAR-GRILLED & BUTTER-BASTED STEAKS

ALL STEAKS SERVED WITH SANSHO AU POIVRE OR PONZU-DAIKON

### ANGUS WAGYU

SCHMITZ RANCH DRY-AGED RIB EYE 16 oz   67	JAPANESE MIYAZAKI A5 STRIP LOIN 2 oz   56
HERB-ROASTED FILET MIGNON 8 oz   54	AMERICAN PRIME FLAT IRON 10 oz   36
	BRANDT BEEF TOMAHAWK STEAK 32 oz   135
	SERVES TWO

### WHOLE MARKET FISH

PREPARED GRILLED OVER BINCHOTAN OR CRISPY FRIED

CHEF'S SELECTION	RICE, SOY PICKLES, SHISO-PONZU · MP
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\*THE CONSUMPTION OF RAW OR UNDERCOOKED EGGS, MEAT, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

A 4% SURCHARGE WILL BE ADDED FOR ALL FOOD & BEVERAGES FOR SAN FRANCISCO EMPLOYER MANDATE

PLEASE BE SURE TO KINDLY INFORM YOUR SERVER/BARTENDER OF ANY ALLERGIES OR DIETARY RESTRICTIONS

FOR YOUR CONVENIENCE, A SUGGESTED GRATUITY OF 20% HAS BEEN CALCULATED FOR PARTIES OF 6 OR MORE. HOWEVER YOU ARE NOT REQUIRED TO PAY A GRATUITY AND MAY MAKE ADJUSTMENTS TO THE SUGGESTED AMOUNT