
LIBATIONS

'JUMBO' OZAKI	OUR JAPANESE ARNOLD PALMER, MADE WITH FRESH SHISO · 6
PINK LIMEADE	LIME, HONEY, PEACH SHRUB, TONIC · 5
PINEAPPLE PUNCH	PINEAPPLE GREEN TEA, TURMERIC, LEMON, MINT · 12 CARAFE

COLD SMALL PLATES

AHI TUNA POKE	POKE SAUCE, TOBIKO, NEGI, CRISP WONTON · 15
HARVEST GREENS SALAD	APPLE, CELERY ROOT, BUCKWHEAT, RICE WINE VINAIGRETTE · 10
HAWAIIAN KAMPACHI	YUZUKOSHO, CHARRED SCALLION, FURIKAKE RICE CRACKER · 14
KAISO SEAWEED SALAD	HAND-GROUND SWEET SESAME DRESSING · 9
ASPARAGUS	'GOMA-AE' STYLE, TOASTED SESAME · 9

HOT SMALL PLATES

SPICY EDAMAME	UMAMI SOY, TOGARASHI, SESAME · 7
MONTEREY SQUID OKONOMIYAKI	PORK BELLY, SUNNY-SIDE EGG, BONITO · 14
TOKYO FRIED CHICKEN 'KARAAGE'	GINGER-SOY MARINADE, SPICY MAYO · 11
FOIE GRAS GYOZA	PONZU DASHI, CHILI OIL · 18
MISO TOFU SOUP	SILKEN TOFU, WAKAME · 8

LARGE PLATES

PORK TONKATSU SANDWICH	SWEET POTATO BUN, KARASHI MUSTARD, ASPARAGUS · 21
GRILLED BRANDT BEEF SIRLOIN	GARLIC-FRIED RICE, MAITAKE, SUNCHOKE · 27
MISO CHILEAN SEA BASS	SPRING VEGETABLES, RAMP PURÉE, YUZU MISO · 27
PAN SEARED SCALLOPS	FIDDLEHEAD, CHICKPEA, RICE NOODLE, KAISHI BROTH · 23
CHA SOBA TEMPURA	CHILLED SOBA NOODLES, MARKET TEMPURA · 21

NIGIRI, SASHIMI & MAKIMONO

6 PIECE NIGIRI	SUSHI CHEF'S SELECTION W/ SPICY ROLL · 25
5 FISH SASHIMI	SUSHI CHEF'S SELECTION · 26
KEN'S ROLL	SHRIMP TEMPURA, AVOCADO, SPICY TUNA, FURIKAKE · 21
RAINBOW ROLL	CALIFORNIA ROLL W/ THREE FISH, AVOCADO, TOBIKO · 19
SPICY ROLL	CHOICE OF SALMON, YELLOWTAIL, SCALLOP OR TUNA · 10
TUNA AVOCADO ROLL	TOBIKO · 13
SALMON AVOCADO ROLL	SESAME · 13

OUT TO LUNCH

*CELEBRATE SUMMER IN THE CITY WITH OUR 3-COURSE \$35 MENU
OFFERED AT PABU, MICHAEL MINA & RN74. #OUTTOLUNCH*

CHOOSE ONE PER COURSE

KAISO SEAWEED SALAD OR ASPARAGUS OR AHI TUNA POKE*	HAND-GROUND SWEET SESAME DRESSING 'GOMA-AE' STYLE, TOASTED SESAME POKE SAUCE, TOBIKO, NEGI, CRISP WONTON *SUPPLEMENTAL CHARGE 8
MISO CHILEAN SEA BASS OR BARA CHIRASHI	SPRING VEGETABLES, RAMP PURÉE, YUZU MISO ASSORTED FISH OVER SUSHI RICE
JAPANESE 'DOUGHNUT' PUFF OR BLACK SESAME SUNDAE	MATCHA, RED BEAN, MASAGO CHOCOLATE, PEANUTS, MOCHI

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