

WIKI WIKI

35 per person

CHOICE OF ONE DISH FROM EACH SECTION

Pupus

HEART OF PALM SUNOMONO
King Crab, Cucumber, Macadamia Nut

UNAGI & BUTTERFISH ARANCINI
Nori Tsukudani, Kabayaki Mustard

↘ GRAINS & SPROUTS
Papaya, Spicy & Sour Plum Vinaigrette

Main Plates

SHORT RIB 'POT ROAST'
Lotus Root, Salsify, Nitsuke, Black Truffle-Soy

NORTH SHORE-STYLE KAUAI SHRIMP
Garlic Butter Sauce, Edamame, Carrots, Short-Grain Rice

HULI-HULI CHICKEN
Rice Cakes, Chinese Broccoli, Chili Sauce

Sweets

STRAWBERRY-HIBISCUS SHAVE ICE
Haupia Tapioca, Mochi Ice Cream, Coconut Sorbet

MW GRANDMA'S COOKIES TO GO
Macadamia Nut-Chocolate Chip-Oatmeal

Raw Bar 🍷

*AHI POKE NACHOS
Avocado Salsa, Bubu Arare, Wonton Chips
19

*KONA KAMPACHI CEVICHE
Pickled Tomato, Aji Amarillo, Corn Tortilla Chips
18

↘ VEGETABLE POKE
Baby Tomatoes, Long Beans, Shishito Peppers
11

*DAILY OYSTERS
Thai Mignonette, Cucumber Namasu
18

Pupus

UNAGI & BUTTERFISH ARANCINI
Nori Tsukudani, Kabayaki Mustard
13

'FRIED CHICKEN'
Kimchee Vinaigrette, Little Gem Lettuce, Ssam Fixin's
16

S.P.A.M. MUSUBI
Mochi-Crusted Smoked Pork Arabiki Meatloaf
15

↘ MAITAKE MUSHROOM TEMPURA
Yuzu Mouseline, Scallion
12

Salads

↘ GRAINS & SPROUTS
Papaya, Spicy & Sour Plum Vinaigrette
11

HEART OF PALM SUNOMONO
King Crab, Cucumber, Macadamia Nut
17

PINEAPPLE & PROSCIUTTO
Kohlrabi, Togarashi, Balsamic
14

Sandwiches

Choice of: Spicy Garlic Fries or Steamed Edamame

TAVERN DOUBLE-DOUBLE
American Cheese, Sliced Pickles, Shaka Sauce
16

'DAILY CATCH'
Napa Cabbage Slaw, Yuzukoshō Vinaigrette
18

Land & Sea

HULI-HULI CHICKEN
Rice Cakes, Chinese Broccoli, Chili Sauce
33

SCHMITZ RANCH SKIRT STEAK
Cipolini Onions, Shiitake Mushrooms
Salt-Roasted Marble Potatoes
34

SHORT RIB 'POT ROAST'
Lotus Root, Salsify, Nitsuke, Black Truffle-Soy
35

MOCHI-CRUSTED OPAH
Chili-Lime Orzo, Thai Basil, Long Bean
33

NORTH SHORE-STYLE KAUAI SHRIMP
Garlic Butter Sauce, Edamame, Carrots
Short-Grain Rice
31

MISO HONEY-GLAZED BUTTERFISH
Assorted Banchan, Bok Choy Namul
37

↘ 'LOCO MOCO'
Beet & Bean Patty, Sunny Side Farm Egg
Shiitake Gravy
27



Sides

KIMCHEE FRIED RICE
Kimchee, Pork Belly, Ko Chu Jang
10

↘ YAKI-ONIGIRI
Koshihikari Rice, Black Truffle Butter
9

ROASTED BROCCOLINI
House-made XO, Crispy Shallot
10

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

↘ -Vegetarian

4% surcharge will be added for all food & beverage for San Francisco employer mandate

Please be sure to kindly inform your server/bartender of any allergies or dietary restrictions.

Cocktails

MR. PEANUT BUTTER CUPS 14
Suntory Toki, Old Overholt Rye
Lustau East India Sherry, Pierre Ferrand Dry Curaçao
Angostura Bitters

THE DEVIL AND THE DEEP BLUE SEA 14
Old Forester Bourbon, H by Hine Cognac
Velvet Falernum, Hibiscus, Strawberry, Lemon

MR. SUNSET RIDES AGAIN 14
Appleton Signature, Ron Zacapa '23'
KoHana Kea Rum, Giffard Pineapple
Tiki & Peach Bitters

NOBODY TOUCHES THE MANGO 14
Tito's Vodka, Mango, Green Curry
Lime Juice, Assam Syrup, Orange Bitters
*Contains Shellfish

RESTING BEACH FACE 14
Christian Drouin Selection Calvados, Tempus Fugit Crème de
Banana, Strawberry, Lemon, Peach Bitters

ALEUTIAN JUICE 14
H by Hine Cognac, Sailor Jerry Spiced Rum
St. Elizabeth's All Spice Dram, Mauby & Walnut
Lime, Angostura Bitters

ROUNDHOUSE CUTBACK 14
Don Q Cristal Rum, Coconut Cream, Lychee
Lime, Matcha

HRS 5-7.5 14
Plantation Pineapple Rum, Del Maguey Vida Mezcal
Passion Fruit, Papaya, Hellfire Shrub
Pineapple & Lemon

PEEPYOPEE 14
Avocado Washed Botanist Gin, Choya Plum Wine
Kombu Infused Dolin Dry Vermouth
Pineapple, Orange Bitters

RICK & CHANDLER & KIANI & TURTLE 14
Espolon Blanco Tequila, Ichiho Silhouette Shochu
Sailor Jerry Spiced Rum, Suze, Pineapple
Passion Fruit & Lime

Sparkling

PIERRE GERBAIS *GRAINS DE CELLES* 21
Champagne, France NV
lemon tart, cream, peach

CASA COSTE PIAN PROSECCO 14
Veneto, Italy 2017
apple, peach, elderberry

HENRIOT SOUVERAIN BRUT 25
Champagne, France NV
citrus, brioche, almonds

White

CORALIE ET DAMIEN *BEL AIR* Chenin Blanc 16
Touraine, France 2017
honey, lemon curd, apricot

SOMM BLANC Sauvignon Blanc 16
North Coast, California 2017
grapefruit, passion fruit, almond

SANDHI Chardonnay 17
Santa Barbara, California 2015
meyer lemon, white flowers, pinenuts

HEIDLE *RITZLING TROCKEN* Riesling 14
Württemberg, Germany 2017
stone fruit, plum, tarragon

ADEGA PEDRALONGA Albariño 15
Galicia, Spain 2017
lychee, green apple, tropical fruit

Rosé

Domaine Sérol *Cabocharde* Gamay 15
Loire Valley, France 2016
strawberry, red currants, racy acidity

OLIANAS ROSATO Cannonau 14
Sardegna, Italy 2005
vibrant, baking spices, ripe berries

Red

PENCE 'PENCE RANCH' Pinot Noir 17
Sta. Rita Hills, CA 2017
red plum, strawberry, anise

BOUCHACOURT 'UNE TRANCHE MAD IN CHENAS' Gamay 15
Beaujolais, France 2017
red cherry, baking spices, smoke

MONTE RIO CELLARS Syrah 16
North Coast, California 2017
blackberry, pepper, licorice

BOBINET SAUMUR *ECHALIER* Cabernet Franc 17
Loire Valley, France 2017
strawberry, plum, earth

PIED A TERRE Cabernet Sauvignon 18
Sonoma, California 2015
black cherry, cassis, violet

CACIGUE MARAVILLA *PIPEÑO* Pais 15
Bio Bio Valley, Chile 2018
tayberry, tobacco leaf, birch

SINDICATE LA FIGUERA Grenache 16
Monstant, Spain 2016
earth, spice, sandalwood

Beer

Can / Bottle

ANCHOR STEAM 7
Ale 4.9% San Francisco, CA

ANDERSON VALLEY HOLY GOSE 7
4.2% Anderson Valley, CA

FORT POINT ANIMAL 7
IPA 7.4% San Francisco, CA

MAUI BREWING COCONUT HIWA 9
Porter 6.0% Maui, HI

MAUI BREWING PINEAPPLE MANA 9
Wheat 5.5% Maui, HI

MILLER HIGH LIFE 6
Hipster-Lager 4.6% Milwaukee, WI

ERDINGER 6
NA Erding, Germany

Draft

FORT POINT RESONANCE SAISON 9
6.5% San Francisco, CA

MAUI BREWING POG IPA 10
5.5% Maui, HI

SIERRA NEVADA PALE ALE 8
5.6% Chico, CA

BEAR REPUBLIC RACER 5 7
IPA 7.5% Sonoma, CA

NORTH COAST SCRIMSHAW 7
Pilsner 4.7% Fort Bragg, CA

AVERY WHITE RASCAL 8
Witbier 5.6% Boulder, CO

KOSTRITZER 8
4.8% Bad Kostritz, Thuringia, GER

FORT POINT KSA 7
Kölsch 4.6% San Francisco, CA

