

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 Mousseline, Scallion
12

PORK & CRAB LUMPIA

Napa Cabbage, Ginger, Chili Vinegar
16

SALT & PEPPER BIG FIN SQUID

Fermented Black Bean, Calamansi Aioli
16

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

*PACIFIC OYSTERS

Thai Mignonette, Cucumber Namasu
18

Salads

PINEAPPLE & PROSCIUTTO

Kohlrabi, Togarashi, Balsamic
14

GRAINS & SPROUTS

Papaya, Spicy & Sour Plum Vinaigrette
11

Heart of Palm Sunomono

Cucumber, King Crab, Macadamia Nut
16

Sea

MAINE LOBSTER & HOKKAIDO SCALLOP

Red Abalone, Yuba, Yuzu-Caper Brown Butter
42

GRILLED OCTOPUS

Togarashi-Spiced Potatoes, Scallion, Miso Aioli
21

NORTH SHORE-STYLE KAUAI SHRIMP

Garlic Butter Sauce, Edamame, Carrots, Short-Grain Rice
31

MOCHI-CRUSTED OPAH

Chili-Lime Orzo, Thai Basil, Long Bean
33

MISO HONEY-GLAZED BUTTERFISH

Assorted Banchan, Bok Choy Namul
37

GINGER & SCALLION BROILED KONA KAMPACHI

Roasted Eryngii Mushrooms, Coconut Rice
Kaffir Lime Vinaigrette
MP

Land

HULI-HULI CHICKEN

Rice Cakes, Chinese Broccoli, Chili Sauce
32

'SHORT RIB 'POT ROAST'

Lotus Root, Salsify, Nitsuke, Black Truffle-Soy
35

LOCO MOCO

Beet & Bean Patty, Sunny Side Farm Egg
Shiitake Gravy
22

PEPPER-CRUSTED RIB EYE

Cipolini Onions, Shiitake Mushrooms
Salt-Roasted Marble Potatoes
48

Porchetta Lau Lau

Kalua Pig, Lomi Tomato
35



Sides

BLISTERED LONG BEANS

Szechuan Peanuts, Chili-Garlic
9

KIMCHEE FRIED RICE

Kimchee, Pork Belly, Ko Chu Jang
10

BROILED EGGPLANT

Spicy Miso, Mandarin
10

SAUTÉED PEA GREENS

House-made XO, Crispy Shallot
10

YAKI-ONIGIRI

Koshihikari Rice, Black Truffle Butter
9

*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



THE GOLDEN SUNRISE 14

Tito's Vodka, Heirloom Pineapple Amaro
BarMatt Equatorial Ceylon Liqueur, St Germain
Lemon, Pineapple

ALOHA SPIRIT 14

Plantation Pineapple Rum, Del Maguey Vida Mezcal
Passion Fruit, Honey, Thai Chili, Pineapple & Lemon

DIRTY PAPA 14

Peanut Washed Bourbon, Tempus Fugit Creme de
Cacao
Zacapa 23, Sasparilla, Brown Rice Syrup *Contains Peanut

KANALOA'S MAGIC POTION 14

H by Hine Cognac, Sailor Jerry Spiced Rum
Cherry, Red Bean Paste

PELE'S BEACH PARTY 14

Rittenhouse Rye, Del Maguey Vida, Giffard Pineapple
Lime, Cinnamon, Tiki #2

KANE'S SUPERB HERB 15

Avua Prata Cachaca, Singani 63, Xtabentum
Yuzu, Lemon, Kaffir Lime, Lemongrass

BLESSING OF THE SNOW GODDESS 15

Square One Bergamot Vodka, Koloa Coconut Rum
Trakal, Coconut Cream, Lime *Contains Dairy

LOVE OF NAUPAKA 15

The Botanist Islay Gin, Frisco San Francisco Brandy
Lychee, White Peach
Creme de Violette

LEI'D BY LAKA 14

Four Pillars Bloody Shiraz Gin, Aperol, House Vermouth
Hibiscus, Lemon

LONO'S GONE LOCO 14

Espolon Blanco Tequila, Bols Genever
Yellow Chartreuse, Allspice



Sparkling

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

JULIA BERNET INGENIUS CAVA BRUT NATURE 14
Catalonia, Spain 2012
plum, fennel, apples

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

White

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

CHAVY-CHOUET "LE PETITS POIRIERS" Aligote 15
Burgundy, France 2017
lemon, apple, stonefruit

LA BERNARDE 'LES HAUTS DU LUC' Cinsault 15
Provence, France 2018
cherry, tangerine, rose petals

I CUSTODI ETNA ROSATO Nerello Mascalese 14
Sardegna, Italy 2017
strawberry, apricot, peach blossom

Red

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

PACINA *TOSCANA* Sangiovese 16
Tuscany, Italy 2012
dark cherry, dried herbs, balsamic

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

BOBINET SAUMUR *RUBEN* 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



Can / Bottle

ANCHOR STEAM 7
Ale 4.9% San Francisco, CA

MAUI BREWING PAU HANA 7
Pilsner 4.2% Maui, HI

DRAKE'S 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

HAMM'S 6
Hipster-Lager 4.7% St. Paul, MI

ERDINGER 6
NA Erding, Germany

Beer

Draft

FORT POINT RESONANCE SAISON 9
5.8% San Francisco, CA

MAUI BREWING SEASONAL RELEASE M.P.
Inquire with your server Maui, HI

HELL OR HIGH WATERMELON 7
Wheat Beer 4.9% San Francisco, CA

FORT POINT ANIMAL 7
IPA 7.4% San Francisco, CA

NORTH COAST SCRIMSHAW 7
Pilsner 4.7% Fort Bragg, CA

BLANCHE DU CHAMBLY 8
Belgian Style White 5% Chambly, CAN

KOSTRITZER 8
4.8% Bad Kostritz, Thuringia, GER

FORT POINT KSA 7
Kölsch 4.6% San Francisco, CA