

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
HARVEST GREENS SALAD	APPLE, CELERY ROOT, BUCKWHEAT, RICE WINE VINAIGRETTE · 10
DUNGENESS CRAB CHAWANMUSHI	ENGLISH PEA DASHI GELÉE, YUZU, GREEN ALMOND, FURIKAKE · 16
KAISO SEAWEED SALAD	SAN BAIZU, SESAME DRESSING, LEMON · 9
HAWAIIAN KAMPACHI	YUZUKOSHO, CHARRED SCALLION, FURIKAKE RICE CRACKER · 14
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	SHINKO PEAR, PICKLED HUCKLEBERRY, HATCHO MISO · 22
MAITAKE MUSHROOM TEMPURA	DASHI-SOY DIPPING SAUCE, MATCHA SALT · 13
MONTEREY SQUID OKONOMIYAKI	PORK BELLY, SUNNY-SIDE EGG, BONITO · 14
MISO CHILEAN SEA BASS	SPRING VEGETABLES, RAMP PURÉE, YUZU MISO · 27
CHAR SIU FRIED RICE	GARLIC, SCALLION, SOY, MAITAKE · 9

ROBATAYAKI

TASTING OF ROBATA	CHEF'S FAVORITE CUTS · 28
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, KARASHUMI, CHIVE · 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

DRY-AGED BONE-IN NY STRIP 16 oz 58	JAPANESE MIYAZAKI A5 STRIP LOIN 2 oz 56
HERB-ROASTED FILET MIGNON 8 oz 54	AMERICAN PRIME FLAT IRON 10 oz 36
SHIO KOJI CENTER-CUT SIRLOIN 6 oz 32	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