

WIKI WIKI

38 per person

CHOICE OF ONE DISH FROM EACH SECTION

Pupus

S.P.A.M. MUSUBI

Mochi-Crusted Smoked Pork Arabiki Meatloaf

UNAGI & BUTTERFISH ARANCINI

Nori Tsukudani, Kabayaki Mustard

GRAINS & SPROUTS

Papaya, Spicy & Sour Plum Vinaigrette

Main Plates

LOCO MOCO

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

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

VEGETABLE POKE

Baby Tomatoes, Summer Squash

Wax Beans

11

*PACIFIC OYSTERS

Thai Mignonette, Cucumber Namasu

18

Pupus

UNAGI & BUTTERFISH ARANCINI

Nori Tsukudani, Kabayaki Mustard

13

S.P.A.M. MUSUBI

Mochi-Crusted Smoked Pork Arabiki Meatloaf

15

'FRIED CHICKEN'

Kimchee Vinaigrette, Little Gem Lettuce, Ssam Fixin's

16

MAITAKE MUSHROOM TEMPURA

Yuzu Mouseline, Scallion

12

Salads

GRAINS & SPROUTS

Stone Fruit, Spicy & Sour Plum Vinaigrette

11

PINEAPPLE & PROSCIUTTO

Kohlrabi, Togarashi, Balsamic

14

BABY KALE & BROCCOLI

Slow Poached Egg, Bonito, Pomegranate, Goma-Ae

15

HEART OF PALM SUNOMONO

Cucumber, King Crab, Macadamia Nut

17

BIBB LETTUCE

Bánh Mì Pickles, Tofu Croutons, Mint

11

ADD-ONS Chicken 10, Shrimp 12, Daily Catch 13

Sandwiches

Choice of: Spicy Garlic Fries or Steamed Edamame

TAVERN DOUBLE-DOWN

Double Patty, Double Cheese, Shaka Sauce

16

'DAILY CATCH'

Napa Cabbage Slaw, Yuzukoshō Vinaigrette, Avocado Salsa

18

FISH FRY HOAGIE

Tempura Battered, Japanese Tartar, Shredded Lettuce

18

LEMONGRASS CHICKEN

Thai Basil, Jalapeño, Namasu Pickles

15

Land & Sea

HULI-HULI CHICKEN

Rice Cakes, Chinese Broccoli, Chili Sauce

32

MOCHI-CRUSTED OPAH

Chili-Lime Dressed Slaw, Spiced Peanuts

33

SCHMITZ RANCH BAVETTE

Cipolini Onions, Shiitake Mushrooms

Salt-Roasted Marble Potatoes

34

NORTH SHORE-STYLE KAUAI SHRIMP

Garlic Butter Sauce, Edamame, Carrots

Short-Grain Rice

32

LOCO MOCO

Beet & Bean Patty, Sunny Side Farm Egg

Shiitake Gravy

22

Sides

KIMCHEE FRIED RICE

Kimchee, Pork Belly, Ko Chu Jang

10

SAUTÉED BROCCOLINI

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

Refreshing Tiki

308 GTS 14

Appleton Signature, Sailor Jerry, Aperol
Pineapple Amaro, Prickly Pear, Lemon

ROBIN'S NEST 15

Suntory Toki, Plantation OFTD, Cinnamon
Passion-Honey, Pineapple, Lemon, Cranberry

CAFE AMERICAIN 15

Arette Reposado, Allspice Dram, Del Maguey Vida
Huana Guanabana, Mango, Lime, Agave

ISLAND HOPPER 14

Don Q Cristal, Kohana Kea Agricole, Kalani Coconut
Lemon, Hibiscus, Pineapple, Ginger Beer

MUSTACHIOED SOUR 15

Frisco Pisco, Trakal, St. George Spiced Pear, Lime
Pineapple, POG, Hibiscus, Egg White

GOLDEN SUNRISE 14

Tito's, St. Germain Elderflower, BarMatt Equatorial Ceylon
Heirloom Pineapple Amaro, Assam Tea, Pineapple, Lemon

SHAKA SPIRIT 12

Seedlip Blend, Assam Tea, Pineapple, Lemon

POG FIZZ 8

Passion, Orange, Guava, Lemon, Club Soda

Spirit-Forward

OL' DÜSSELDORF 14

Rittenhouse Rye, Three Roll Spiced Rum, New Deal Ginger
Lemon, Köstritzer Schwarzbier

SGT. DOHENY 15

Diplomatico Reserva, Batiste Gold, Tempis Fugit
Creme de Banane, Velvet Falernum, Coconut Ice Cube

HIGGINS' MARTINI 14

Botanist Islay Gin, Bimini Overproof Gin, Velvet Falernum
Dry Vermouth

ZEUS & APOLLO 15

El Dorado 8yr, Luxardo Apricot, Chateau Aloe
Drambuie, Ardbeg Rinse

Frozen Cocktails

T.C.'S P.C. 8oz 14 15oz 22

Don Q Cristal, Coconut Cream, Pineapple

MAUNA KEA ICE 8oz 14 15oz 22

Rotating Slushy

Zero Proof

KUAWA TEA 12

Seedlip Blend, Guava, Iced Tea, Lemon, Club Soda

HALA KAHIKI TEA 8

Pineapple Papaya Green Tea, Hibiscus, Lemon

Rosé

LA BERNARDE *LES HAUTS DU LUC* Cinsault 11

Provence, France 2018
cherry, tangerine, rose petals

JAX Y3 Pinot Noir 12

Russian River Valley, California 2017
strawberry, nectarine, viola

White

SOMM BLANC Sauvignon Blanc 16

North Coast, California 2017
grapefruit, passion fruit, almond

CHAVY-CHOUET *LE PETITS POIRIERS* Aligote 14

Burgundy, France 2017
lemon, apple, stonefruit

DOMAINE DU CARROU *SANCERRE* Sauvignon Blanc 16

Loire Valley, France 2018
white grapefruit, fresh flowers, ripe pear

A COROA *VALDEORRAS* Godello 14

Galicia, Spain 2018
stone fruit, citrus, wild herbs

LE CASEMATTE *PELORO BIANCO* Grillo/Carricante 14

Sicily, Italy 2018
white peach, grapefruit, dry minerality

SANDHI Chardonnay 16

Santa Barbara, California 2015
meyer lemon, white flowers, pinenuts

Sparkling

PARIGOT *BLANC DE BLANCS* Chardonnay 17

Burgundy, France NV
fuji apple, toast, meyer lemon

BORGOLUCE *PROSECCO SUPERIORE* Glera 13

Veneto, Italy NV
green apple, peach, lemon

PIERRE GERBAIS *GRAINS DE CELLES* 24

Champagne, France NV
white peach, lemon tart, cream

CHARTOGNE-TAILLET *MICHAEL MINA CUVÉE* 25

Champagne, France NV
honey, pear, brioche

Red

PENCE *PENCE RANCH* Pinot Noir 16

Sta. Rita Hills, California 2017
red plum, strawberry, anise

BADIA A COLTIBUONO *CHIANTI CLASSICO* Sangiovese 14

Tuscany, Italy 2016
dark cherry, dried herbs, balsamic

MILENRAMA *RESERVA* Tempranillo 14

Rioja, Spain 2014
dried raspberry, baking spice, tobacco

PIED A TERRE Cabernet Sauvignon 18

Sonoma, California 2015
black cherry, cassis, violet

RAMEY Cabernet Sauvignon 25

Napa Valley, California 2014
blackberry, currants, smoke



Can / Bottle

ANCHOR STEAM 8

Ale 4.9% San Francisco, CA

MAUI BREWING PAU HANA 7

Pilsner 4.2% Maui, HI

STEM HIBISCUS SESSION 9

Cider 4.3% Lafayette, CO

DRAKE'S 7

IPA 7.4% San Francisco, CA

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

Beer

Draft

MAUI BREWING SEASONAL RELEASE M.P.

Inquire with your server Maui, HI

HELL OR HIGH WATERMELON 8

Wheat Beer 4.9% San Francisco, CA

FORT POINT ANIMAL 8

IPA 7.4% San Francisco, CA

NORTH COAST SCRIMSHAW 8

Pilsner 4.7% Fort Bragg, CA

BLANCHE DE CHAMBLY 9

Belgian Style White 5% Chambly, CAN

KÖSTRITZER 8

Schwarzbier 4.8% Bad Köstritz, Thuringia, GER

STANDARD DEVIANT 8

Kölsch 5.3% San Francisco, CA