

SF RESTAURANT week

OCTOBER 21-30, 2022

75 FOOD | 45 SAKE PAIRING

PIN

HAPPY SPOON

*oyster, uni, ikura, tobiko
ponzu crème fraîche*

RYAN

AHI TUNA POKE

tobiko, negi, crisp wonton

GETA

MISO-MARINATED BLACK COD

wild mushroom, ginger dashi

or

PETITE SCHMITZ RANCH 28 DAY DRY AGED RIB EYE

ponzu, soy pickles

DARI

3 piece NIGIRI

maguro, sake, hamachi

DEZAATO

MILK CHOCOLATE CUSTARD

*black sesame sponge cake, red bean mousse
candied cocoa nibs*