

## COLD SMALL PLATES

|                              |   |
|------------------------------|---|
| <b>HAPPY SPOON</b>           | UNI, IKURA, TOBIKO, PONZU CRÈME FRAÎCHE · 15                  |
| <b>MISO-CURED YELLOWTAIL</b> | AVOCADO, ROASTED ONION, TRUFFLE VINAIGRETTE · 26              |
| <b>JAPANESE CAESAR</b>       | ROMAINE, ARUGULA, PARMESAN, SAIKYO-MISO · 14                  |
| <b>SEAWEED SUNOMONO</b>      | APPLE, KAIWARE, CUCUMBER, SESAME, SWEET-RICE VINAIGRETTE · 11 |
| <b>MARINATED EGGPLANT</b>    | KATSUOBUSHI, GINGER · 12                                      |

## HOT SMALL PLATES

|                                  |                                       |
|----------------------------------|---------------------------------------|
| <b>BRUSSELS SPROUTS</b>          | LEMON, SHICHIMI, BONITO, PONZU · 15   |
| <b>CHICKEN 'KARAAGE' NUGGETS</b> | KARASHI MUSTARD, SPICY MAYO · 16      |
| <b>MAITAKE MUSHROOM TEMPURA</b>  | UMAMI DASHI BROTH · 16                |
| <b>SPICY EDAMAME</b>             | UMAMI SOY, TOGARASHI, SESAME · 9      |
| <b>MISO SOUP</b>                 | SILKEN TOFU, HON SHIMEJI, WAKAME · 12 |

## LUNCH COMBOS

ALL SERVED WITH:

MISO SOUP, STEAMED WHITE RICE, SESAME CABBAGE SLAW, AND SOY PICKLES

|                                |                          |
|--------------------------------|--------------------------|
| <b>JIDORI CHICKEN</b>          | TERIYAKI SAUCE · 24      |
| <b>KING SALMON</b>             | YUZU KOSHO · 26          |
| <b>MORRO BAY BLACK COD</b>     | SAIKYO MISO-GLAZED · 27  |
| <b>PRIME SHORT RIB 'KALBI'</b> | PABU STEAK SAUCE · 28    |
| <b>KUROBUTO PORK 'KATSU'</b>   | PANKO-CRUSTED FRIED · 24 |
| <b>PORTABELLA MUSHROOM</b>     | DAIKON & PONZU · 21      |

## NIGIRI, SASHIMI & MAKIMONO

|                           |  |
|---------------------------|--|
| <b>6 PIECE NIGIRI</b>     | SUSHI CHEF'S SELECTION · 29                                      |
| <b>5 FISH SASHIMI</b>     | SUSHI CHEF'S SELECTION · 35                                      |
| <b>KEN'S ROLL</b>         | SHRIMP TEMPURA, AVOCADO, SPICY TUNA, PINE NUTS · 25              |
| <b>'NAO' RAINBOW ROLL</b> | TUNA, YELLOWTAIL, SALMON, AVOCADO, CHILI, CRISPY ONION · 27      |
| <b>CALI 101 ROLL</b>      | SNOW CRAB, CUCUMBER, SHISO, KANPYO, AVOCADO · 19                 |
| <b>SPICY TUNA ROLL</b>    | CUCUMBER, SESAME · 16  |
| <b>FUTOMAKI ROLL</b>      | TAMAGO, SPINACH, GOBO, KAIWARE, SHIITAKE, KANYPO, CUCUMBER, · 17 |

## LIBATIONS

### LYCHEE MARTINI

vodka, lychee puree, salted cherry blossom . 17

### TOKI HIGHBALL

toki japanese whiskey, high carbonation soda, lemon peel . 16

### ASAHI

super dry, lager . 9.88

### THE LOWBALL

bare zero proof tequila, citron-rooibos syrup, seltzer water . 14

### NON 1

sparkling wine alternative. salted raspberry & chamomile 15

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