

COLD SMALL PLATES

HAPPY SPOON	UNI, IKURA, TOBIKO, PONZU CRÈME FRAÎCHE · 15
MISO-CURED YELLOWTAIL	AVOCADO, ROASTED ONION, TRUFFLE VINAIGRETTE · 26
JAPANESE CAESAR	ROMAINE, ARUGULA, PARMESAN, SAIKYO-MISO · 14
SEAWEED SUNOMONO	APPLE, KAIWARE, CUCUMBER, SESAME, SWEET-RICE VINAI-
MARINATED EGGPLANT	GRETTE · 11

HOT SMALL PLATES

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

LUNCH COMBOS

ALL SERVED WITH:

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

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

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