

ACE WASABI

ロックンロール

HAPPY HOUR

5 PM - 6 PM DAILY

BINGO ON WEDNESDAY & THURSDAY @ 6 PM

SASHIMI 50% OFF *Limit ONE time order per party

MIXED 8 SLICES | 14 SEASONAL 20 SLICES | 29

Enjoy our chef's selection of fresh sashimi, no substitution

SMALL PLATES

BRUSSEL SPROUTS 8 | FRIED CHICKEN KARAAGE 8
 FURIKAKE TRUFFLE FRIES 8 | POPCORN SHRIMP TEMPURA 9
 ALBACORE TATAKI 12 | GRILLED CORN ON THE COB 5

ROLLS

SPICY SCALLOP 8 | TEMPURA SHRIMP 8 | SPICY TUNA 8 |
 SPICY SALMON 8 | ROCK N ROLL 8

BUZZ + BITES | 20

3 PCS OF NIGIRI: MAGURO (1), SAKE (1), HAMACHI (1)
 PLUS ONE HAPPY HOUR DRINK

OR ADD \$3 FOR COCKTAIL:

MARTINI (CLASSIC OR DIRTY), OLD-FASHIONED, PALOMA, MARGARITA

*Limit ONE order per person, no substitution



DRINKS

HOUSE SAKE 7 | WHITE 10 | ROSÉ 10
 HAVANA (SPICED RUM, PINE APPLE JUICE, TONIC) 11
 ROSÉ BY THE BOTTLE 50% OFF 28

STARTERS & VEGETABLES

MISO SOUP | 5 silky tofu, scallion, seaweed
 WAKAME SALAD | 10 seaweed salad
 EDAMAME | 6 boiled soybeans with sea salt
 CHILI & GARLIC EDAMAME | 7 sautéed soybeans with chili and garlic
 BLACK TRUFFLE EDAMAME | 8 sautéed soybeans with black truffle salt
 CRISPY BRUSSEL SPROUTS | 12 crispy fried brussel sprouts, shichimi pepper, lemon, spicy aioli
 GRILLED CORN ON THE COB | 7 w/ miso butter, shichimi, scallion
 BLISTERED SHISHITO PEPPERS | 11 charred shishito, bonito flakes, ponzu
 GRILLED ASPARAGUS | 11 w/ furikake, sesame dressing

SMALL PLATES

FURIKAKE TRUFFLE FRIES | 10 home-cut fries tossed in a blend of nori, sesame, black truffle salt served with tomato tonkatsu sauce
 CRISPY TUNA TARTARE | 17 spicy tuna, tobiko, avocado, shiso, soy glaze, and ponzu sauce on crispy rice cakes (4pcs.)
 POPCORN SHRIMP TEMPURA | 14 w/ house made spicy creamy aioli, pickled shallots, shichimi
 GRILLED JAPANESE STYLE PORK RIBS | 15 served with a sweet miso dipping sauce
 WAGYU HOT STONE | 33 Snake River wagyu beef served with sake soy dipping sauce and a sizzling hot lava stone
 MISO BLACK COD | 21 w/crispy quinoa, pickled red onions
 WAGYU BEEF GYOZAS | 15 Snake River wagyu beef w/ black vinegar sauce, sesame seed (5pcs.)
 TARTARE DONBURI | 19 Snake River wagyu beef, pickled wasabi, truffle oil, truffle salt, soy sauce, over rice with raw quail egg
 WAGYU BEEF TATAKI | 19 lightly seared Snake River wagyu beef, shaved sweet onion, scallion, crispy fried onion, spicy garlic umami sauce
 WAGYU KUSHIYAKI SKEWER | 11 Snake River wagyu beef skewer, soy glazed, crispy onion, scallion
 ALBACORE TATAKI | 19 lightly seared albacore, daikon sprouts, shaved sweet onion, scallion, tobiko, garlic ponzu
 FRIED CHICKEN KARAAGE | 11 crispy fried all-natural marinated chicken breast w/ spicy garlic aioli
 HAMACHI KAMA | 18 grilled yellowtail collar w/ ponzu *limited availability
 SALMON KAMA | 14 grilled salmon collar w/ ponzu *limited availability

SPECIALTY SASHIMI \$19

MADAI snapper sashimi w/ pineapple, microgreens, fried garlic, honey miso (5 slices)
 HAMACHI yellowtail sashimi w/ thinly sliced serrano peppers & yuzu ponzu (5 slices)
 MAGURO tuna sashimi w/ truffle wasabi (5 slices)
 WALU escolar sashimi w/ miso (5 slices)

NIGIRI 2 PCS & SASHIMI 3 (OR) 5 SLICES Ask our servers for the daily special fish of the day imported from Japan, these items might contain soy sauce

AMAEBI 15 sweet shrimp	UNAGI 9 / 12 / 16 fresh water eel	SHIRO MAGURO 9 / 12 / 16 albacore tuna	WALU 8 / 11 / 15 escolar
HAMACHI 9 / 12 / 16 yellowtail	MAGURO 9 / 12 / 16 bluefin tuna	SHIRO TORO 11 / 14 / 19 albacore tuna Belly *Nigiri topped with ponzu and scallion	WAGYU BEEF 12 seared Snake River farm wagyu A3
HAMACHI TORO 11 / 14 / 19 yellowtail	O-TORO 16 / 22 / 35 bluefin tuna belly *Nigiri topped with chili garlic oil	UNI 19 sea urchin	SPICY SCALLOP 11 chopped scallop, tobiko, scallion, spicy aioli
HOTATE 10 / 13 / 18 hokkaido sea scallop	SAKE 9 / 12 / 16 atlantic salmon	SAKE TORO 11 / 14 / 19 atlantic salmon belly	IKURA 10 salmon roe

Please be aware that our menu items are prepared in a shared kitchen where allergens are present, and multiple ingredients are used in various dishes. We practice rigorous sanitation practices and safety measure, although there is still a possibility that cross-contamination may occur.

Consuming raw or under cooked food may increase the risk of food borne illness, especially if you have certain medical conditions.

A 3.5% surcharge will be added to each check due to higher cost of doing business in San Francisco.

**ABURI STYLE NIGIRI | OUR CHEFS LIGHTLY FLAME SEAR EACH PIECE TO BRING OUT THE NATURAL OIL FLAVOR.**SAKE TORO | 12
w/ black truffle saltSAKE | 11
w/ sliced serrano, miso sauceSCALLOP | 12
w/ spicy aioli, pickled wasabiALBACORE TORO | 12
scallion, ponzu, fried onionHAMACHI TORO | 12
pickled wasabiBLUE FIN TORO | 17
chili garlic oil, scallion**MIXED SASHIMI**

8 SLICES | 28 assortment of today's fresh fish selected by the chef *No Substitution

20 SLICES | 59 assortment of today's fresh fish selected by the chef *No Substitution

8 SLICES OF TORO | 38 2 pieces of each: bluefin belly, yellowtail belly, albacore belly, salmon belly

OMAKASE NIGIRI

MORIAWASE | 28 5 pieces of special fish from Japan

TORO 4 WAYS | 25 1 piece each of seared: bluefin belly, yellowtail belly, albacore belly, salmon belly

CLASSIC ROLLS

TEMPURA SHRIMP | 11 avocado, cucumber, tobiko, kaiware, spicy aioli

SAKE AVOCADO | 12 salmon, avocado, sesame seed

HAMACHI LIME | 11 yellowtail, jalapeno, lime zest, cilantro, wasabi tobiko

CRUNCHY ACE WASABI | 11 snow crab, eel, macadamia nuts, soy glazed, sesame seed, wasabi tobiko

SPICY TUNA | 13 spicy tuna, cucumber, kaiware (add potato bits +\$1)

49ER | 10 yellowtail, scallion, tobiko

CALIFORNIA | 11 snow crab, avocado, tobiko

NEGI TORO | 11 chopped bluefin toro, scallion

SIGNATURE ROLLSBRING IT ON "SAMPLER" | 69 FOUR of our favorite ROLLS: Rocket Man / 2 Pac / Shinjuku / Three Amigos (no substitution)

TORO-TORO | 21 tuna, scallion, topped w/ toro tartare, scallion

STAIRWAY TO HAMACHI | 18 gobo root, asparagus, shiso, topped with hamachi, crispy quinoa, micro greens, soy ginger sauce

FREE BIRD | 18 salmon, cucumber, kizami wasabi topped w/ soy marinated onions, micro greens

SHAKE IT OFF | 18 shrimp tempura, kizami wasabi, garlic cream sauce, topped with tuna, micro greens, crispy quinoa

2PAC | 21 spicy tuna, shrimp tempura, topped w/ layers of salmon, shaved sweet onion, scallion, yuzu ponzu

SPICE GIRLS | 20 shrimp tempura, avocado, cilantro, topped w/ tuna, lime, scallion, chili threads, sweet habanero sauce, soy glazed

MAUI WOWIE | 18 pineapple, cucumber, topped with Ocean trout, miso sauce, fried garlic

BEEF TARTARE ROLL | 22 asparagus, gobo root, kaiware, topped w/ fresh snake river wagyu beef tartare, garlic ponzu, pickled wasabi

SHINJUKU | 19 eel, avocado, topped w/ spicy crab, salmon, tuna, avocado, bonito flakes, tobiko, scallion, soy glazed

ROCKET MAN | 21 snow crab, tempura shrimp, topped w/ seared hamachi, jalapeno, spicy aioli, garlic ponzu

VICTORIA'S SECRET | 17 albacore tempura, cilantro, jalapeno, lime zest, topped w/ snow crab, layers of tuna, spicy aioli, tobiko

FLYING KAMIKAZE | 18 spicy tuna, asparagus, topped w/ albacore, scallion, garlic ponzu

THREE AMIGOS | 15 tuna, yellowtail, eel, cucumber, avocado, wasabi tobiko, soy glazed

POST MALONE | 17 tuna, yellowtail, asparagus, topped w/ avocado, crispy onion

VEGGIE ROLLS

VEGGIE ROLL | 15 tempura asparagus, wakame, topped w/ avocado, sesame seed

SMASHING PUMPKINS | 15 tempura pumpkin, avocado, topped w/ wakame

GARDEN | 15 tempura asparagus, topped w/ avocado, garlic marinated eggplant, sesame, scallion, soy glazed

HAND ROLLS

TORO UNI | 16 chopped bluefin belly, uni, scallion

BAKED CRAB | 10 snow crab, crispy potato bits, sesame, spicy aioli, rolled w/ soybean paper

SPICY SCALLOP | 10 chopped Hokkaido scallop, tobiko, spicy aioli, scallion

NEGI TORO | 11 chopped bluefin belly, scallion

TEMPURA SHRIMP | 9 shrimp tempura, cucumber, avocado, tobiko, kaiware, w/ spicy aioli

SPICY TUNA | 12 spicy tuna, cucumber, kaiware

SPICY SALMON | 12 spicy salmon, cucumber, kaiware

ROCK N ROLL | 10 eel, avocado, cucumber, sesame seed

DESSERT

MOCHI ICE CREAM | 8 Salted caramel, w/ caramel sauce (3 pcs)

MATCHA TRES LECHES | 9 sponge cake soaked in three milks topped with whipped cream

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