



tuna cones
trio of sesame cones
with smoky tuna tartare
wasabi cream & black tobiko
24
add additional cone - 8

小皿

kozara
small plates

edamame
v, vg, gf, df
steamed with okinawa sea salt
or
glazed with tamari & garlic
7

miso soup
gf, df
awase miso with
wakame, tofu & scallion
7

shumai
df
steamed scallop, shrimp
& pork dumplings with
tamari, karashi mustard
13

gyoza
df
pan fried shrimp
& pork dumplings
with chili crunch
14

kaiso
v, vg, gf, df
hokkaido seaweeds & wakame
salad with tsukemono
yuzu vinaigrette
12

hitokuchi
df
salmon tartare & avocado
on crispy rice
with yuzu tare
18

hanabi
gf, df
sliced hamachi & avocado
shredded daikon, leeks
warm ginger-chili ponzu
21

dohyo
df
spicy bluefin tuna tartare
avocado, ponzu & wasabi
with taro chips
22

agedashi tofu
df
crispy tofu
& kabocha squash
with tentsuyu sauce
16
vegetarian upon request

shishito
gf, df
grilled shishito peppers
with ponzu & katsuobushi
14

kyushu karaage
df
japanese style fried chicken
with red yuzu kosho aioli
16

chikori salad
v, vg, gf, df
endive, treviso,
raddichio & escarole
with onion vinaigrette
16

定食

teishoku
set lunch

served with broccoli & shiitake goma-ae, tsukemono, mizuna salad & rice

uni pasta
spaghetti with a
creamy uni sauce
santa barbara uni & ikura
29

tempura mori
df
japanese tiger shrimp
& market vegetables
with tentsuyu sauce
24

burikama
gf, df
roasted hamachi collar
& tsukemono with
oroshi ponzu sauce
26

gindara
gf
robata grilled miso marinated
black cod with tsukemono
34

teriyaki tori
gf, df
robata grilled chicken
with teriyaki sauce
24

tonkatsu pork
df
crispy panko sakura pork
with snowy cabbage, tonkatsu
sauce & karashi mustard
24

sake yaki
gf, df
robata grilled scottish salmon
with citrus-soy glaze
& yuzu togarashi
28

ginza gyu
gf, df
8 oz robata grilled
winterfrost zabuton steak
with yakiniku sauce
38

丼

donburi
rice bowls

tuna poke
gf, df
bluefin tuna poke
onions, edamame & wakame salad
with sesame shoyu
28
*spicy upon request

chirashi
gf, df
chef's premium selection of sashimi
ikura & tamago with sushi rice
34

gyudon
gf, df
sliced braised beef
with green onion, benishoga
& cured jidori egg yolk
24

ラーメン

men
noodles

kyushu tonkotsu ramen
ramen noodles in a creamy pork broth
with pork chasu, soft cooked egg, green onion
takana, bamboo shoots, beni shoga & nori
22

tokyo shoyu ramen
ramen noodles in a tokyo style shoyu broth
with pork chasu, soft cooked egg, spinach
bamboo shoots, green onion & nori
22

sapporo miso ramen
ramen noodles in a hokkaido style miso broth
with pork chasu, soft cooked egg, corn
butter, bamboo shoots, green onion & nori
22

tempura soba
df
warm buckwheat soba, tsuyu, green onions,
wakame with tempura shrimp,
market vegetables & onion kagiage
24

yakisoba
df
stir-fried soba noodles with sliced wagyu,
cabbage, onions, bean sprouts topped
with ao nori & beni shoga
26

v - vegan | vg - vegetarian | df - dairy free | gf - gluten free



sushi

盛り合わせ

sushi platters | hand selected by our sushi chef

ume

traditional 8 piece nigiri assortment featuring
tai, chutoro, hamachi, sake, ebi, kani
shiro maguro, zuke toro, tamago
served with chef's handroll
45/person

matsu

ultra premium 8 piece nigiri assortment featuring
ika, hotate, kanpachi, california uni,
a-5 wagyu, buritoro, benitoro, otoro
served with zuketoro, tai, chutoro sashimi
served with chef's handroll
75/person

寿司

nigiri & sashimi | 2 pieces / 3 pieces

gf / df except unagi

hamachi

yellowtail
14 / 20

buritoro

yellowtail belly
18 / 26

hirame

fluke
13 / 18

kinmedai

golden eye snapper
13 / 18

kanpachi

amberjack
12 / 17

tai

sea bream
12 / 17

otoro

premium bluefin tuna belly
24 / 35

chutoro

medium bluefin tuna belly
19 / 28

hon maguro

bluefin tuna
14 / 20

zuke toro

marinated bluefin tuna belly
21 / 32

shiro maguro

albacore
11 / 16

aji

horse mackerel
14 / 20

a-5

takamori japanese wagyu
28 / 40

japanese uni

hokkaido sea urchin
36 / 50

california uni

local sea urchin
28 / 40

unagi

freshwater eel
10 / 14

hotate

hokkaido scallop
12 / 17

tamago

egg omelette
9 / 12

masunosuke

king salmon
16 / 23

benitoro

scottish salmon belly
14 / 20

sake

scottish salmon
12 / 17

ikura

salmon roe
10 / 14

botan ebi

wild spot prawn
14 / 20

ebi

sweet tiger shrimp
10 / 14

三種類

san shurui

belly trio

benitoro, otoro, buritoro
27

bluefin trio

hon maguro, chutoro, otoro
28

salmon trio

sake, benitoro, masunosuke
20

巻き物

makimono

specialty rolls

bucho

df

shrimp tempura roll
with snow crab, avocado
tobiko & yuzu aioli
22

senmu

df

hamachi & salmon roll
with spicy tuna
cucumber, tempura flake
spicy sesame sauce
23

tekka mango

gf, df

bluefin tuna roll
with spicy tuna, mango,
avocado, cucumber, tobiko
& mango shiso aioli
21

aburi

gf, df

salmon & spicy tuna roll
with cucumber, shiso
tobiko, spicy aioli
24

jomu

gf, df

hamachi roll
with avocado, cucumber
serrano pepper
& cilantro scallion aioli
23

*rainbow

df

snow crab roll wrapped
with seasonal fish, avocado
& hana furikake
24

ozumo

df

unagi & shrimp tempura roll
with spicy tuna, cucumber
tobiko, spicy aioli
25

shacho

df

lobster roll
wrapped in yellowfin tuna
with mango, jalapeno, cilantro
unagi sauce & spicy aioli
28

negitoro

gf, df

chopped bluefin tuna roll
with takuan, shiso & scallion
19

hotate-san

df

seared spicy scallop roll
with avocado, tobiko
& crispy shallots
25

kairiku

gf, df

seared a-5 takamori wagyu roll
with hamachi, avocado,
crispy garlic & serrano chilies
togarashi ponzu
29

midori

v, vg, gf, df

vegetable roll
with avocado, tomato carrot
cucumber, kaiware & yuzu oil
16

classic rolls

16

california

df

eel cucumber

df

negihama

gf, df

hamachi & scallion

spicy tuna

gf, df

salmon avocado

gf, df

vegetarian rolls

9

avocado

cucumber
gf, df, v, vg

oshinko

umeshiso
gf, df, v, vg

mango

avocado
gf, df, v, vg

*\$1 from every rainbow roll purchase goes towards SF LGBT Center