



5121 Geary Boulevard | 415 752 5652

## Takeout Specials

**3-Course Omakase** 75  
Kai (clam) miso soup · Seasonal salad w/ miso marinated salmon · Sushi box (8pcs premium sushi nigiri, 1 pc toro uni caviar, 1 pc baby Maine lobster)

**Sushi Omakase Bento** 50  
8 pcs seasonal nigiri, 1 pc toro tartar, 1 pc katsunagi

## Signature Sushi (2 pieces per order)

**Baby Maine Lobster** 18  
Seared lobster with spicy sauce

**Escolar with Salsa** 8  
Rice chip, escolar with salsa

**Crunchy Sushi** 8  
Tempura halibut with Kabuto special curry sauce

**Ceviche** 10  
Halibut wrapped with deep fried seaweed

**Hamachi Pear** 11  
Yellowtail sushi with sliced pear and Kabuto fruity mustard sauce

**Spicy Tuna Tartare** 9  
Chopped tuna, avocado wrapped deep fried shiso topped mango pickle

**Toro Tartare** 9  
Tuna belly and avocado with Kabuto tartar sauce and deep fried shiso

**Katsunagi** 9  
Deep fried unagi and avocado with Kabuto raspberry miso sauce

**Unajyu** 28  
Barbeque freshwater eel served in a bowl with rice

**Chirashi Bowl** 39  
Sushi rice topped with 10 types of premium fish

**Tai Grape** 12  
Red snapper sushi with grapefruit

**Sun Rise** 15  
Salmon sushi with tobiko and quail egg

**Hot apple** 10  
Seared scallop sushi with apple and fruity mustard sauce

**Spicy Scallop** 12  
Scallop sushi with hot salsa sauce

**Toro Truffle Caviar** 28  
Seared toro, caviar, truffle, ankimo with gold leaf

**Toro Uni Caviar** 26  
Seared toro with uni and caviar

**Hamachi Jalapeno** 22  
6 pc Hamachi with yuzu sauce topped with asian pear and jalapeno

**Wagyu A5 Sushi** 30  
Seared A5 Wagyu

## Sushi & Sashimi (price per piece)

<b>Hon Maguro</b> Blue fin tuna	6	<b>Ebi</b> Shrimp	4
<b>Toro</b> Fatty Tuna	11	<b>Amaebi</b> Sweet Shrimp	7
<b>Shiro Maguro</b> White Tuna	4	<b>Uni</b> Sea Urchin (Santa Barbara/Japan)	14/17
<b>New Zealand Sake</b> Salmon from NZ	7	<b>Snow Crab</b>	5
<b>Ocean Trout</b>	7	<b>Alaskan King Crab</b>	10
<b>Sake</b> Salmon	4.5	<b>Unagi</b> Fresh Water Eel	6
<b>Hamachi</b> Yellow Tail	5	<b>Anago</b> Sea Eel	6
<b>Kanpachi</b> Yellow Jack	7	<b>Tamago</b> Egg Custard (Omelette)	4
<b>Hirame</b> Fluke from Korea	6	<b>Ikura</b> Salmon Roe	6
<b>Tai</b> Sea bream	6	<b>Nasu</b> Eggplant	3
<b>Aji</b> Spanish Mackerel	7	<b>Japanese Pumpkin</b>	3
<b>Shima Aji</b> Amber Jack	7	<b>Yam Potato</b>	3
		<b>Asparagus</b>	4
		<b>Inari</b> Deep Fried Tofu	3

## Sides/Soup

<b>Rice</b>	3	<b>Nameko Miso</b> Miso soup with baby mushrooms	4.5
<b>Tofu Miso</b> Miso soup with tofu and wakame	4	<b>Kai Miso</b> Miso soup with Asari clams	7

## Green

<b>House Salad</b>	<b>9</b>	<b>Gomaae</b>	<b>7</b>
Mixed green salad with miso dressing		Boiled spinach with sesame dressing	
<b>Wakame</b>	<b>9</b>	<b>Kimpira</b>	<b>8</b>
Seaweed and mixed green salad with ginger dressing		Sauteed burdock root	
<b>Soba Noodle</b>	<b>14</b>	<b>Edamame</b>	<b>6</b>
Soba and mixed green salad with wasabi dressing		Steamed and seasoned Japanese soybeans	
<b>Sunomono – Regular/Tako/Kani</b>	<b>6/10/10</b>	<b>Oshinko</b>	<b>7</b>
Sliced cucumber in rice vinegar sauce with your choice of octopus or snow crab		Four kinds of Japanese pickled vegetables	

## Agemono - Fried

<b>Tempura or Vegetable Tempura</b>	<b>16</b>	<b>Chicken Karaage</b>	<b>12</b>
Two Prawn and assorted vegetable tempura		Fried marinated chicken	
<b>Agedashi Tofu</b>	<b>7</b>	<b>Salmon Dumpling</b>	<b>12</b>
Deep fried tofu with broth		Crispy fried salmon dumpling (5pc)	

## Hot

<b>Nabeyaki Udon</b>	<b>20</b>	<b>Piri-Kara Nasu</b>	<b>10</b>
Udon soup with vegetables, egg, and one shrimp tempura		Fried and grilled Japanese eggplant with spicy miso sauce	
<b>Nasu Dengaku</b>	<b>14</b>	<b>Gyoza</b>	<b>9</b>
Fried and grilled eggplant with miso sauce		Homemade miso potstickers (5pc)	
		<b>Tonkatsu</b>	<b>15</b>
		Pork cutlet with tonkatsu sauce	

## Yakimono - Grilled

<b>Tori Niku (Chicken)</b>	<b>17</b>	<b>Salmon Kama</b>	<b>12</b>
Grilled chicken with Teriyaki sauce and mixed green salad		Salmon with grated radish and ponzu sauce	
<b>Grilled Sea Bass</b>	<b>16</b>	<b>Salmon Yakimono</b>	<b>21</b>
Miso marinated sea bass		Grilled salmon with Teriyaki sauce and mixed green salad	
<b>Hamachi Kama</b>	<b>20</b>		
Yellowtail with grated radish and ponzu sauce			

## Sushi Bar

### MAKIMONO ROLL

*Choice of six pieces or Handroll*

<b>Negi Hamachi</b> Yellow Tail & Green Onion	<b>10</b>	<b>Spicy Tuna</b>	<b>10</b>
<b>Negi Toro</b> Fatty Tuna & Green Onion	<b>16</b>	<b>Tempura Shrimp Roll</b>	<b>12</b>
<b>Tekka</b> Tuna Roll	<b>9</b>	<b>Kani Kara</b> Soft-shell Crab (Spider Roll)	<b>14</b>
<b>Salmon &amp; Avocado Roll</b>	<b>10</b>	<b>Avocado Roll</b>	<b>9</b>
<b>California</b> Fresh Real Crab and Avocado	<b>14</b>	<b>Kappa</b> Cucumber Roll	<b>8</b>
<b>Alaskan King Crab Roll</b> King Crab and Avocado	<b>21</b>	<b>Asparagus Roll</b>	<b>14</b>
<b>Salmon Skin Roll</b>	<b>10</b>	<b>Futomaki</b> Egg, Spinach, Gourd & Shiitake	<b>12</b>

### SPECIAL ROLL

<b>Rainbow Roll</b> Halibut, Salmon, Tuna (outside), Tempura Shrimp & Cucumber (inside)	<b>19</b>
<b>Dragon Roll</b> Unagi & Avocado (outside), Tempura Shrimp (inside)	<b>19</b>
<b>Fire Salmon Roll</b> Seared Salmon topped w/ Spicy Sauce (outside), Tempura Shrimp & Cucumber (inside)	<b>20</b>
<b>Tuna (outside), Soft-shell Crab (inside)</b>	<b>19</b>
<b>Salmon (outside), Soft-shell Crab (inside)</b>	<b>19</b>
<b>Avocado (outside), Unagi (inside)</b>	<b>16</b>
<b>Salmon with Lemon</b> Salmon topped w/ thinly sliced lemons (outside), Avocado & Crab (inside)	<b>19</b>

*Note: Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. Also, please note that while infrequent, there could be pieces of shell or bone in our fish and shellfish.*

## BEVERAGES

### Non-Alcoholic Beverages

Coke, Diet Coke, or Sprite 3

### Sake & Wine

COLD SAKE 100ML / 250ML / 720ML

#### JUNMAI

Katana *SMV +7* 8 / 16 / 40

Okunomatsu *SMV +0* 9 / 18 / 45

Kikumasamune *SMV +4.5* 8 / 16 / 40

Ichinokuara *SMV +6* 10 / 21 / 55

Otokoyama *SMV +5* 10 / 21 / 55

Harushika *SMV +12* 10 / 21 / 55

#### GINGO

Oninoshitaburui *SMV +12* 10/35 (500ml)

Onigroshi *SMV +3* 14 / 27 / 70

Taisetsu *SMV +3* 10 / 21 / 55

Kikusui *SMV +2* 13 / 26 / 65

Houraisen-wa *SMV -4* - / - / 75

#### NAMA SAKE

Dewazakura 18 / 32 / 75

#### DAIGINJO

Kubota Hekijyu *SMV +3* - / - / 110

#### BEER

SMALL/LARGE

Kuronama - Asahi Black 7 / -

Ramune Japanese Soda 4

Bottled Water 3

Yaegaki "Mu" *SMV +3* 14 / 26 / 65

Osakaya Chobei *SMV +4* 10 / 21 / 55

#### JUNMAI DAIJINJO

Shirakabegura(640ml) 18 / 35 / 80

Yaegaki "Mu" Black *SMV +2* 20 / 40 / 99

Tedorigawa kinsho *SMV +4* 20 / 40 / 99

Kirin Zan *SMV +3* - / - / 135

Houraisen *SMV +1* - / - / 145

Kubota Manjyu *SMV +2* - / - / 150

Dassai *SMV +4* - / - / 190

Dewazakura Yukiman - / - / 200

Otokoyama pure *SMV +5* - / - / 275

#### NIGORI SAKE

Shochikubai *SMV -20* 6 / 9 / 20

Shirakawago *SMV +2* 10 / 21 / 55

#### HOT SAKE

SMALL/LARGE

Yaegaki Sake, Dry 6 / 8

Asahi Super Dry 5 / 8

Sapporo Premium Beer 5 / 8

<b>Kawaba</b>	<b>10 / –</b>	<b>Koshihikari Echigo</b>	<b>10 / –</b>
<b>Kirin Ichiban</b>	<b>5 / 8</b>	<b>Karuizawa</b>	<b>10 / –</b>

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WHITE WINE	GLASS / BOTTLE	RED WINE	GLASS / BOTTLE
<b>House Table Wine</b>	<b>7 / –</b>	<b>House Table Wine</b>	<b>7 / –</b>
<b>RIESLING</b>		<b>SHIRAZ (OUT OF STOCK)</b>	
<b>Lechthaler (2015) Italy</b>	<b>9 / 30</b>	<b>MALBEC</b>	
<b>ROSE</b>		<b>Tahuan (2015) Argentina</b>	<b>9 / 30</b>
<b>Marques de Caceres (2016) Spain</b>	<b>7 / 20</b>	<b>Tilia (2017) Argentina</b>	<b>12 / 40</b>
<b>Terredora (2015) Italy</b>	<b>– / 40</b>	<b>PINOT NOIR</b>	
<b>CHARDONNAY</b>		<b>La Crema (2016) Sonoma Coast</b>	<b>15 / 60</b>
<b>Kendall-Jackson (2016) California</b>	<b>10 / 35</b>	<b>Taft Street (2016) Russian River</b>	<b>– / 55</b>
<b>Cambria (2015) Santa Maria Valley</b>	<b>– / 58</b>	<b>Willakenzie (2016) Willamette Valley</b>	<b>– / 75</b>
<b>Hook Ladder (2014) Russian River</b>	<b>15 / 50</b>	<b>CABERNET SAUVIGNON</b>	
<b>SAUVIGNON BLANC</b>		<b>Monument Ridge (2009)</b>	<b>– / 85</b>
<b>Kendall-Jackson (2016) California</b>	<b>9 / 30</b>	<b>Alexander Valley</b>	<b>– / 85</b>
<b>Matanzas Creek (2016) Sonoma</b>	<b>14 / 45</b>	<b>BV (2016) California</b>	<b>9 / 30</b>
<b>Frog's Leap (2016) Napa Valley</b>	<b>– / 55</b>	<b>Free Mark Abbey (2014)</b>	<b>– / 90</b>
<b>PINOT GRIS</b>		<b>Napa Valley</b>	<b>– / 90</b>
<b>La Crema (2016) Monterey</b>	<b>13 / 40</b>	<b>ZINFANDEL</b>	
<b>Zenato (2015) Italy</b>	<b>9 / 30</b>	<b>Hartford (2011) Russian River</b>	<b>– / 90</b>
<b>Plum Wine</b>	<b>8 / –</b>	<b>Opolo (2014) Summit Creek</b>	<b>15 / 45</b>
		<b>MERLOT</b>	
		<b>Franciscan (2009) Napa Valley</b>	<b>– / 45</b>
		<b>Tilia (2017) Argentina</b>	<b>12 / 40</b>