



5121 Geary Boulevard | 415 752 5652

Takeout Specials

3-Course Omakase 99
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 69
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 49
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)

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

Sides/Soup

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

Green

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

Agemono - Fried

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

Hot

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

Yakimono - Grilled

Tori Niku (Chicken)	17	Grilled Sea Bass	16
Grilled chicken with Teriyaki sauce and mixed green salad		Miso marinated sea bass	

Hamachi Kama 20
Yellowtail with grated radish and ponzu sauce

Salmon Kama 12
Salmon with grated radish and ponzu sauce

Sushi Bar

MAKIMONO ROLL

Choice of six pieces or Handroll

Negi Hamachi 10
Yellow Tail & Green Onion

Negi Toro 16
Fatty Tuna & Green Onion

Tekka 9
Tuna Roll

Salmon & Avocado Roll 10

California 14
Fresh Real Crab and Avocado

Alaskan King Crab Roll 21
King Crab and Avocado

Salmon Skin Roll 10

SPECIAL ROLL

Rainbow Roll 19
Halibut, Salmon, Tuna (outside),
Tempura Shrimp & Cucumber (inside)

Dragon Roll 19
Unagi & Avocado (outside), Tempura Shrimp (inside)

Fire Salmon Roll 20
Seared Salmon topped w/ Spicy Sauce (outside), Tempura Shrimp & Cucumber (inside)

Tuna (outside), Soft-shell Crab (inside) 19

Salmon (outside), Soft-shell Crab (inside) 19

Salmon Yakimono 21
Grilled salmon with Teriyaki sauce and mixed green salad

Spicy Tuna 10

Tempura Shrimp Roll 12

Kani Kara 14
Soft-shell Crab (Spider Roll)

Avocado Roll 9

Kappa 8
Cucumber Roll

Asparagus Roll 14

Futomaki 12
Egg, Spinach, Gourd & Shiitake

Avocado (outside), Unagi (inside) 16

Salmon with Lemon 19

Salmon topped w/ thinly sliced lemons (outside), Avocado & Crab (inside)

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

Ramune Japanese Soda 4

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

Bottled Water

3

NAMA SAKE

Dewazakura 18 / 32 / 75

DAIGINJO

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

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 <i>SMV +4</i>	- / - / 190	Shirakawago <i>SMV +2</i>	10 / 21 / 55
Dewazakura Yukiman	- / - / 200	HOT SAKE	SMALL/LARGE
Otokoyama pure <i>SMV +5</i>	- / - / 275	Yaegaki Sake, Dry	6 / 8

NIGORI SAKE

Shochikubai *SMV -20* 6 / 9 / 20

BEER	SMALL/LARGE	Kawaba	10 / -
Kuronama - Asahi Black	7 / -	Kirin Ichiban	5 / 8
Asahi Super Dry	5 / 8	Koshihikari Echigo	10 / -
Sapporo Premium Beer	5 / 8	Karuizawa	10 / -

		Frog's Leap (2016) Napa Valley	- / 55
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WHITE WINE GLASS / BOTTLE

House Table Wine 7 / -

RIESLING

Lechthaler (2015) Italy 9 / 30

ROSE

Marques de Caceres (2016) Spain 7 / 20

Terredora (2015) Italy - / 40

CHARDONNAY

Kendall-Jackson (2016) California 10 / 35

Cambria (2015) Santa Maria Valley - / 58

Hook Ladder (2014) Russian River 15 / 50

SAUVIGNON BLANC

Kendall-Jackson (2016) California 9 / 30

Matanzas Creek (2016) Sonoma 14 / 45

PINOT GRIS

La Crema (2016) Monterey 13 / 40

Zenato (2015) Italy 9 / 30

Plum Wine 8 / -

RED WINE

House Table Wine 7 / -

SHIRAZ (OUT OF STOCK)

MALBEC

Tahuan (2015) Argentina 9 / 30

Tilia (2017) Argentina 12 / 40

PINOT NOIR

La Crema (2016) Sonoma Coast 15 / 60

Taft Street (2016) Russian River - / 55

Willakenzie (2016) Willamette Valley
- / 75

CABERNET SAUVIGNON

Monument Ridge (2009)
Alexander Valley - / 85

BV (2016) California 9 / 30

Free Mark Abbey (2014)
Napa Valley - / 90

ZINFANDEL

Hartford (2011) Russian River - / 90

Opolo (2014) Summit Creek 15 / 45

MERLOT

Franciscan (2009) Napa Valley - / 45

Tilia (2017) Argentina 12 / 40