

Snacks

Steamed Edamame warm cultured butter 8

Wagyu Toast braised japanese beef, uni, milk bread 26

Hokkaido Style Milk Buns 9
add caviar tare butter pour-over + 44

Butternut Squash Soup toasted pumpkin seeds, cilantro 12

Chilled & Raw

Market Oyster rice vinegar mignonette 5/ea

Yellowtail Sashimi smoked olive oil, ponzu, ginger, wasabi 16

Bluefin Tuna Tartare avocado, serrano, nori chips 20

Broccolini and Dungeness Crab Salad bonito emulsion, jidori egg 20

Winter Beets radicchio, sesame dressing 16

Handrolls

Handroll 1 spicy tuna, avocado 9

Handroll 2 tofu, pickled daikon radish, green onion 9

Handroll 3 king salmon, crispy grilled skin, crème fraîche, matcha, dill 9

Mains

Yokai Burger soft hawaiian bun, gouda, lettuce, tomato, onion, special sauce 25

Steamed Miso Ling Cod steamed cod, miso butter, snap peas, chanterelles 37

Slow-Cooked 2lb Colorado Lamb Shank japanese curry, koshihikari rice 55

Marinated Duck Breast charred leeks, marble potatoes, koji buttercream, ito bonito, leek oil 46

Simmered Hodo Tofu seasonal vegetables 41

和牛 A5 Grade Japanese Wagyu by the Skewer (1.5oz)

Chuck Roll, Chateau Uenae Hokkaido snow beef 37

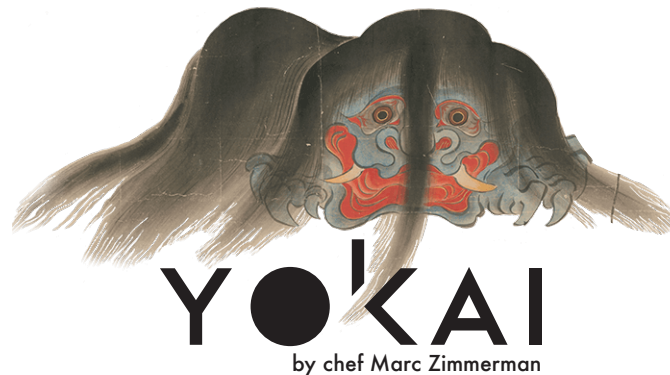
NY Strip, Tanifuji Farm Miyazaki prefecture 51

Chef's Choice Menu:

100 per person

whole table participation required

Chef de Cuisine: Shanna Vatsaloo



18% service and a 7% San Francisco city mandate fee will be added to checks. SF is expensive!
Additional gratuity is welcomed and goes entirely to our team.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.