

## Snacks

**Steamed Edamame** warm cultured butter 8

**Uni Toast** liberty duck confit, uni, milk bread 14

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

## Chilled & Raw

**Market Oyster** spicy tamari, ginger, sesame 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

**Butter Lettuce & Frisée** radish, yuzu buttermilk, snap peas 16

## Handrolls

**Handroll 1** spicy tuna, avocado, cucumber 9

**Handroll 2** tofu, pickled daikon radish, green onion 9

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

Chef de Cuisine: Shanna Vatsaloo

## Skewers, (1.5oz each)

**A5 Japanese Wagyu Chuck**, Chateau Uenae, Hokkaido snow beef 37

**A5 Japanese Wagyu NY Strip**, Tanifuji Farm Miyazaki prefecture 51

**King Salmon** smoked creme fraiche, matcha, dill 9

**Hokkaido Scallop** yuzu kosho, scallion 9

## Mains

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

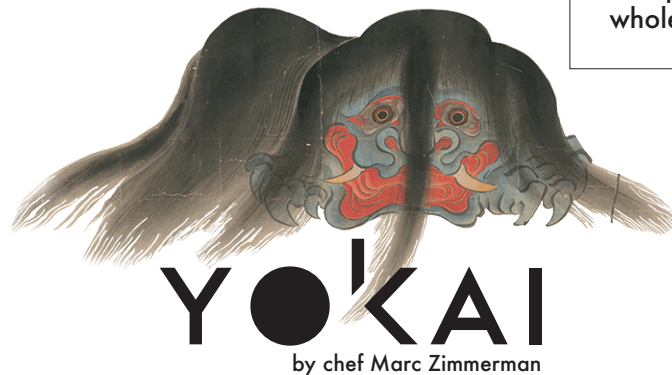
**Steamed Miso Ling Cod** steamed cod, miso butter, snap peas, wild mushrooms 37

**Smoked 2lb Colorado Lamb Shank** japanese curry, koshihikari rice 55

**Sonoma Duck Breast** english peas, spring onion, mushroom xo, wild rice 48

**Simmered Hodo Tofu** seasonal vegetables 41

**Chef's Choice Menu:**  
100 per person  
whole table participation required



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.