

Lunch served 11:30-2:00

Handrolls, Soup and Salads

Handroll 1 spicy tuna, avocado 9

Handroll 2 tofu, daikon, green onion, wafu dressing 9

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

Broccoli and Dungeness Crab Salad bonito emulsion, jidori egg 20

Winter Beets radicchio, sesame dressing 16

Squash Soup toasted pumpkin seeds, 9

Lunch Sets

Burger Set: \$39

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

Winter Beets radicchio, sesame dressing

Grilled Marble Potatoes dill vinaigrette

Handroll Set: \$32

All Three Handrolls

Squash Soup toasted pumpkin seeds

Winter Beets radicchio, sesame dressing

Sweet:

Double Chocolate Mochi Cake Bites
toasted rice milk 14

Sandwiches

Yokai Burger

hawaiian bun, gouda, lettuce, tomato, onion, special sauce 23

Chicken Katsu Sando

breaded chicken cutlet, toasted milk bread,
tonkatsu sauce, shredded cabbage 24

A5 Wagyu Katsu Sando

breaded Japanese beef, toasted milk bread,
tonkatsu sauce, shredded cabbage 120

Ling Cod Set: \$39

Miso Ling Cod miso butter, cucumber, onion sprouts

Squash Soup toasted pumpkin seed

Winter Beets radicchio, sesame dressing

Koshihikari Rice furikake

Chicken Katsu Set: \$35

Breaded Chicken Cutlet, tonkatsu sauce

Squash Soup toasted pumpkin seed

Shredded Cabbage Slaw

Koshihikari Rice furikake



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.