

YOKAI

Intros

Steamed Edamame warm cultured butter 8

Nori Chips crispy rice chips, toasted nori powder 6

Hand Folded Wagyu Dumplings la-yu crunch 4/ea, 5 for 18

Chilled & Raw

Market Oyster beet mignonette 5/ea, 6 for 28

Yellowtail Sashimi smoked olive oil, ponzu 16

Bluefin Tuna Tartare avocado, serrano, nori chips 20

Striped Jack Crudo wasabi, ginger 18

Brocolini and Dungeness Crab Salad bonito emulsion, jidori egg 19

Marin Roots Spring Greens yellow peach, goat cheese, candied hazelnuts 15

Heirloom Tomatoes red wine vinegar, shiso, thai basil, toasted nori 15

Skewers

Grilled over Japanese charcoal and priced per 1.5oz stick

Wolfe Ranch Quail shoyu, wasabi 19

Liberty Duck Breast koji cure, wildflower honey, shallot 14

Hokkaido Scallop yuzu kosho, scallion 14

King Salmon Belly crème fraîche, matcha and dill 14

Summer Squash tamari, shichimi 9

和牛 Wagyu Skewers

A5 Chuck Roll, Chateau Uenae Hokkaido snow beef 27

A5 NY Strip, Tanifuji Farm Miyazaki prefecture 48

A5 Ribeye, Kobe Hyogo prefecture 81

A5 Tenderloin, Ohmi Shiga prefecture, Ohmi beef 60

Mains & Sides

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

Miso Ling Cod steamed cod, miso butter, cucumber 41

Slow Cooked Oxtail Japanese curry, koshihikari rice 55

Kurobuta Babyback Ribs berkshire pork, tonkatsu barbecue, green apple sunomono 34

Prime, Dry-Aged Ribeye 20oz calvados, arima sansyo 90

Seared Hokkaido Scallops seasonal vegetables 41

Asparagus cured egg yolk, pink peppercorn 14

Blue Lake Beans mushroom xo, charred lemon miso 14

Grilled Marble Potatoes dill vinaigrette, iberian ham 14

Koshihikari Rice furikake 6

Wild California Mushrooms nasturtium and lemon 14

Sweet

Kakigori (Japanese Shaved Ice)
blueberry cheesecake 16

Double Chocolate Mochi Cake
toasted rice milk 14

Chef de Cuisine: Shanna Vatsaloo, Chef/Owner: Marc Zimmerman

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. A 20% service charge and a 5% healthy sf charge are automatically added to provide health insurance, benefits and liveable wages for our team. Additional gratuity is not expected