



**Lunch Menu**

Japanese Style Fried Chicken with Smoked Chili Aioli	9
Chilled Soba Noodle and Vegetable Salad with Ginger Soy and Grilled Yellowtail Collar	15
Roka Chibi Sliders with Avocado, Yuzu Kosho and Assorted Tempura*	12
Miso Marinated Black Cod Skewers with Asparagus Salad	17
Robata Grilled Prime New York Strip (6oz) with Sautéed Japanese Mushrooms*	18
Spicy Fried Tofu with Avocado and Japanese Herb Salad	12
Japanese Curry served with Miso Soup, Home Made Pickles and Steamed Rice	
Fried Pork Cutlet	14
Crispy Prawn Tempura	12
Vegetable Tempura	12
Sushi Sets Served with Salad and Miso Soup	
Diced Assorted Sashimi on Sushi Rice with Avocado and Spicy Sesame Soy	19
6 piece Sashimi Set with Hamachi Serrano Chili Roll	21
Sashimi Chef Selection* (5 or 7 kinds, 2 pieces each)	34/46
5 Piece Nigiri Chef Selection*	16
Full Premium Sashimi and Nigiri Selection Available on Request	

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**Cold Appetizers**

Yellowtail Sashimi with Shallots and Poached Garlic Ponzu*	18
Butterfish Tataki with White Asparagus and Yuzu*	13.5
Charred Heirloom Tomato Salad with Black Garlic and Fresh Wasabi	12
Mendocino Uni with Lime, Daikon Sprouts and Chicharrones*	15

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**Hot Appetizers**

Steamed Edamame with Sea Salt	4.5
White Miso Soup	4.5
Robata Grilled Japanese Shishito Peppers with Ponzu & Bonito Flakes	8
Crispy Fried Squid with Chili and Lime	10
Wagyu Beef and Kimchi Dumplings*	10
Robata Grilled Berkshire Pork Belly with Marinated Golden Beets	13.5

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**Tempura**

Seasonal Vegetable	10
Rock Shrimp with Wasabi Peas and Sweet Chili Aioli	13
Tiger Prawn	12

Dishes are meant to be shared and subject to change based on seasonal availability

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition. 10% surcharge added to food and beverage sales for SF Employee Mandates. 20% service charge to parties of 6 or more.



ROBATA GRILL SELECTION

Prime Beef Filet (8oz) with Chili Ginger Sauce\* 38
Prime Skirt Steak (8oz) with Sweet Soy, Chili and Sesame\* 26
Wagyu Flat Iron (6oz) with Maitake Mushroom and Egg Yolk\* 38
Lamb Cutlets with Korean Spices\* (3 cutlets) 38
Glazed Baby Back Pork Ribs with Spring Onions and Cashews 19.5
Salmon Teriyaki with Pickled Cucumber\* 24
Madagascan Tiger Prawn with Yuzu Koshu Chili and Lemon\* 30

Vegetables/Sides

Sweet Corn with Butter and Soy 7.5
Broccolini with Ginger Shallot Dressing 7.5
Grilled Crimini Mushrooms with Garlic Soy Butter 7.5
Heirloom Squash with Miso and Tarragon 7.5
Crispy Brussels Sprouts with Mustard 7.5

Maki Rolls

Hamachi Serrano Chili Roll\* 12
Dungeness Crab Roll with Avocado and Tobiko\* 14
Seared Wagyu Beef Roll with Spicy Ponzu and Garlic\* 16
Vegetable Roll with Pickled Plum and Watercress\* 8
Soft Shell Crab Roll with Kimchi 12
Tuna and Cucumber Roll with Shiso and Fluke Sashimi\* 16
Tuna Roll with Green Chili Aioli\* 9
Salmon Avocado Roll with Lemon Zest and Yuzu\* 9
Crispy Prawn Roll with Bonito and Sweet Soy 9
Grilled Eel Roll with Avocado and Cucumber 12

Business Set Lunch

3 Course 28 | 2 Course 22

Choice of one:

- Butterfish Tataki with White Asparagus and Yuzu\*
Charred Heirloom Tomato Salad with Black Garlic and Fresh Wasabi
Yellowtail Sashimi with Shallots and Poached Garlic Ponzu\*

Choice of one:

- Prime New York Strip (6oz) with Sautéed Japanese Mushrooms\*
Salmon Teriyaki with Pickled Cucumber\*
Miso Marinated Black Cod Skewers with Asparagus Salad

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## SAN FRANCISCO

Choice of one:

Baked Green Tea Custard with Caramelized Banana

Black Sesame Ice Cream with Robata Roasted Apricots

Buttermilk Lime Sorbet with Summer Berries

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