

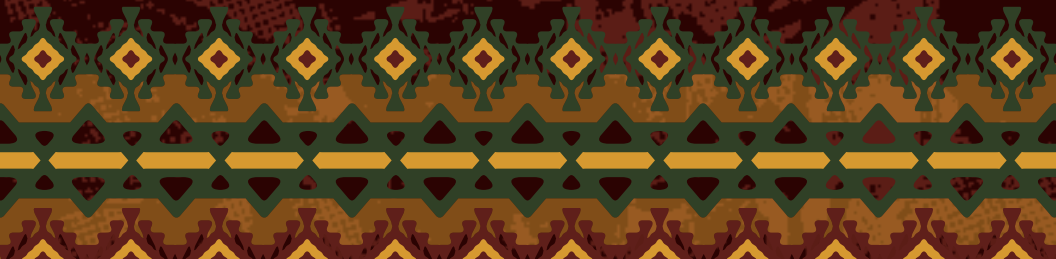


KAIYŌ

PERUVIAN NIKKEI



**ROOFTOP
COCKTAILS & BITES**



COCKTAILS

19



COBRA ♦ ♦ ♦

ROKU GIN, VELVET FALERNUM, MATCHA
COCONUT CREAM, LEMON, PASSION FRUIT,
ANGOSTURA, AJI AMARILLO BITTERS

♦ ♦ ♦ KIMIDORI

CAPURRO PISCO, AJI AMARILLO,
MEZCAL, PINEAPPLE, LIME, AGAVE



18

18



PISCO SOUR ♦ ♦ ♦

BARSOL PISCO, LIME, LEMON, EGG WHITE

♦ ♦ ♦ PINKU

GREY GOOSE VODKA, STRAWBERRY,
PAMPLEMOUSSE, BITTER MELON,
CUCUMBER, LEMON,
GRANNY APPLE



20

18



POKO ♦ ♦ ♦

MI CAMPO TEQUILA, PINEAPPLE,
VANILLA, GUAVA, MANDARIN,
LEMON, ALL SPICE, PORT

♦ ♦ ♦ MANGO MAMBO

MEZCAL, MANGO, HONEY, CAVA,
JALAPENO CHILI, LIME



18

COCKTAILS

◆◆◆ KIIRO

BAR SOL PISCO, WHITE RUM, MISO, LEMON,
MINT, ABSINTHE, LIME & YUZU SODA



18

18



TOKI HIGHBALL ◆◆◆

SUNTORY TOKI WHISKY
ON TAP, SELTZER

◆◆◆ ESPRESSO MARTINI

KETEL ONE VODKA, COFFEE LIQUEUR,
COLD BREW



18

19



KIN ◆◆◆

BOURBON, SHISO, OSMANTHUS, PEACH,
ALOE, HONEY, LIME

◆◆◆ MIZUKI

PATRON TEQUILA, MANGO, BLACK PEPPER,
TOMATO, CILANTRO, LIME



20

20



SHIROHASU ◆◆◆

BACARDI OCHO RUM, COCONUT, PEACH,
CHRYSANTHEMUM, MOMMENPOP LIME
POP, LEMON

Non-Alcoholic

CÓCTELES



LUPIN THE 3RD



AQARA NON-ALCOHOLIC AGAVE,
PASSIONFRUIT, PINEAPPLE, LIME,
GINGER BEER

16

CHICHA MORADA



PERUVIAN PURPLE CORN,
RED APPLES, CINNAMON

16





SPARKLING

Jane Ventura, Cava Brut
Catalonia, Spain- 2019

 
14 | 56

Marcel Cabelier, Cremant Rose
Jura France - NV

16 | 64

Dom Perignon, Brut
Champagne, France- NV

-- | 575

WHITE & ROSÉ

Rabble, Sauvignon Blanc
Paso Robles, CA - 2023

 
15 | 60

Fableist, Albariño
Central Coast, California - 2022

14 | 56

Kings Ridge, Pinot Gris
Willamette Valley, Oregon - 2022

14 | 56

Copain Daybreak, White Blend
Somoma, California - 2023

16 | 64

Tres Sabores, Rosé
Napa, California - 2019

16 | 64

Chateau Gassier, Rosé
France - NV

18 | 72

RED WINE

Rio Madre Graciano
Yecla, Spain - 2021

 
15 | 60

Harvey & Harriet, Red Blend
Paso Robles, California - 2021

18 | 72

Joyce, Pinot Noir
Monteret, California - 2021

18 | 72

COLD SAKE



Kawatsuru Crane of Paradise Junmai Grapefruit, Salted Pineapple, Crisp	17	43	85
Mantensei Kinoko Junmai Gingo Cocoa, Porcini Mushroom, Orange Peel	20	50	110
Yuki No Bosha Junmai Ginjo Berries, White Pepper, Light Body	18	46	95
Takatenjin Soul of the Sensei Junmai Daiginjo Honeydew, Green Apple, Muscat Grape	22	55	121
Tensai Infinite Summer Tokubetsu Honjozo Salted Melon, Orange, Light Body	18	46	95
Origami Thousand Cranes Junmai Papaya, Apple, Peach, Limestone	14	28	56
Origami White Lotus Nigori Yuzu, Melon, Soy. Unfiltered	14	28	56
Origami Zero Proof Sake Aloe, Plum	14	28	56

HOT SAKE

Shirakabe Gura
8oz - 25



* All checks will include a 4% Surcharge for SF's Health Care Expenditure requirement and CA employee benefits

*Parties of 6 or more are subject to 20% auto-gratuity.

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



BEER



Cusequena Peruvian Lager 8

Trumer Pilsner 12

Henhouse IPA 12

Asahi 8

Almanac Flow Pale Ale 12

Suntory All Free NA 7

CIDER



Golden State Cider 12

NA BEVERAGES



Sprite 5

Coke/Diet Coke 5

Fever Tree Ginger Beer 5

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◆ **NIKKEI OYSTERS** ◆

half dozen seasonal pacific oysters rocoto ponzu or leche de tigre

24



◆ ◆ ◆ **CEVICHE** ◆ ◆ ◆



Ceviche Clasico

halibut, leche de tigre, onions,
choclo, cancha

20

Hamachi & Tuna Ceviche

hamachi, tuna, huacatay leche de
tigre, cancha, purple yam, choclo,
avocado cream, red onion, chiles

22

Heirloom Tomato Ceviche

seasonal heirloom tomato,
tomato-rocoto leche de tigre,
pickled blueberries, chalaquilla,
crispy quinoa, micro cilantro

18

Ceviche De Camarones

freshwater shrimp, ginger-pepper
leche de tigre, choclo, seaweed,
chiles

20



CEVICHE TRIO

ceviche sampler, choice of three ceviches,
house leche de tigre, cancha corn,
seaweed salad, plantain chips

42



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PETITE BITES

Avocado Edamame Dip 10

avocado, edamame, garlic dip, plantain chips



Shishito Peppers 14

shirodashi citronette, crispy quinoa, garlic

Spicy Tuna Taquito 16

bluefin tuna mix, crispy gyoza wrap, rocoto aioli, sesame, lemon zest

Japanese Crispy Shrimp 16

japanese fried shrimp, nori panko, onion, rocoto aioli

Veggie Gyoza 14

spinach wonton, cabbage, tofu, shiitake, onion, rocoto ponzu

Miso-Butter Corn Ribs 10

corn ribs, miso-butter, green onions, togarashi

Karaage Pollo 13

japanese fried chicken, togarashi, rocoto aioli

Nikkei Wings 16

jumbo chicken wings, fresno chili, sesame seed, cilantro aioli, soy honey glaze

Yucca Fries 8

yucca fries, togarashi, huancaína sauce

Papas Fritas 5

french fries, togarashi, aji amarillo sauce



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◆ ◆ ◆ **SMALL SHAREABLES** ◆ ◆ ◆

KAIYO House Salad

mixed greens, sliced onions, radishes, avocado,
tomatoes, garlic oregano dressing 10

Nikkei Caesar Salad

chopped romaine, japanese milk bread croutons, sliced
radishes, miso-aji amarillo dressing, crispy quinoa 16
(add grilled chicken +4)

Aji de Gallina Mac & Cheese

cavatappi pasta, aji-amarillo creamy sauce, mozzarella,
queso fresco, shredded chicken 18

Chicken Katsu Sando

crispy chicken katsu, aji amarillo cole slaw, pickles,
japanese milk bread 18

Miso Black Cod

black miso cod (4oz), shiro-miso-sake marinade, baby
bok choy, ginger dashi broth 22

Wagyu Sliders (3 pc)

japanese & australian wagyu patties, rocoto aioli,
caramelized onions & apples, oaxaca cheese, house
made sesame buns 22

Beef Empanadas

braised beef, aji panca, house-made dough,
rocoto aioli 16

Nikkei Pollo a la Brasa

half roasted chicken, shoyu marinade, miso, peruvian
chiles, served with crispy potatoes and house salad 28

Braised Short Ribs

braised short ribs (8oz), aji panca-aji amarillo-soy
marinade, corn ribs, choclo, bacon 38

◆◆◆ SPECIALTY ROLLS ◆◆◆

Kaiyo Roll 18

canadian red crab, salmon,
tempura asparagus, avocado,
rocoto aioli, onion, jalapeño, garlic
chili oil, crispy garlic

Lima Roll 18

shrimp tempura, torched
yellowtail, avocado, rocoto &
cilantro aioli, unagi sauce, shiso
chiffonade

Lomo Saltado Roll 20

torched black angus petite tender,
onion-tomato relish, aji amarillo,
crispy garlic, lomo sauce,
house soy

Ceviche Roll 20

seasonal white fish ceviche,
tempura purple potato, red onion,
crushed cancha, rocoto leche de
tigre

Red Dragon Roll 22

spicy bluefin tuna mix, shrimp
tempura, avocado cream, jalapeno,
togarashi, quinoa

Crab & Scallop Roll 24

canadian red crab, hotate scallops,
avocado, cucumber, tobiko,
cracked garlic chip



VEGGIE ROLLS

Veggie Futomaki Roll 16

japanese greens, pickled burdock,
takuan, inari tofu, avocado,
cucumber, cancha, quinoa, pumpkin
sauce, bulls blood

Nasuden Roll 14

nasu (eggplant), asparagus,
jalapeño, cucumber, dengaku miso,
quinoa, sesame, bulls blood

Caterpillar Roll 16

avocado, yamagobo, cucumber,
asparagus, unagi sauce, chalaquila,
cashew nuts

CLASSIC ROLLS

Rainbow Roll 22

Dragon Roll 20

California Roll 16

Spicy Tuna Roll 14

Spicy Salmon Roll 14

Spicy Scallop Roll 16

Tuna Avocado Roll 16

Salmon Avocado Roll 14

Shrimp Tempura Roll 14

Asparagus Tempura Roll 14

SASHIMI (3PC SASHIMI)

Sake | wild salmon 15

Hamachi | yellowtail 15

Akami | lean bluefin tuna 18

Hotate | seared scallop 18

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