

KAIYŌ



Kaiyō is the food and drink experience of the Japanese journey in Peru. It is an exploration of these two cultures, immersed in regional ingredients, notable flavors and skilled preparation to delight your senses.

◆◆◆ PETITE BITES ◆◆◆

Spicy Miso Soup

miso dashi, shiitake mushroom, tofu,
sesame chili oil (GF)
6

Shishito Peppers

shishito peppers, citrus dashi,
crispy quinoa and garlic, micro cilantro (V) (GF)
14

Nikkei Oysters

half dozen west coast oysters,
leche de tigre or rocoto ponzu sauce,
tobiko, green onions (GF)
24

Miso-Butter Corn

yellow corn, miso butter, togarashi,
green onions, micro cilantro (GF)
12

WARM SHAREABLES

Anticucho

(peruvian skewers)

smokey chimichurri, herbed crispy potato, choclo,
aji amarillo sauce
filet mignon 24 | chicken 22

Miso Black Cod

miso black cod, baby bok choy, ginger dashi broth,
crispy quinoa, cracked cancha (GF)
24

Pulpo Parrillero

grilled spanish octopus, tempura kabocha, chalaquilla,
egg yolk pellets, aji amarillo sauce, crispy garlic
24

Vegan Scallops

pan roasted king trumpet "scallops", miso-aji amarillo
glaze, corn-aji amarillo, edamame, pepitas,
chulpi cancha, togarashi (V)
20

COLD SHAREABLES

Nikkei Caesar Salad

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

Heirloom Tomato Ceviche

seasonal heirloom tomato,
tomato-rocoto leche de tigre, pickled blueberries,
chalaquilla, crispy quinoa, micro cilantro (V) (GF)
18

Bluefin Poke Tower

bluefin tuna, pickled cucumbers, avocado, red quinoa
rice, dashi tapioca crisp, avocado cream, aji amarillo,
spicy ginger vinaigrette (GF)
20

Hamachi Tiradito

japanese yellowtail, aji-amarillo-dashi leche de tigre,
charred orange, ikura, yuzu salt,
cracked cancha, cilantro (GF)
22

Sea Bream Carpaccio

kombu aged sea bream, ikura, gooseberry puree, dill,
cilantro oil, arima sansho, black pepper (GF)
26

* 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 conditions.

NIKKEI PASTA

Matcha Fettuccini

matcha tea fettuccini, shiitake & king trumpet mushroom,
walnut pesto, edamame, choclo, queso fresco, shiso 

22

Spicy Scallop Hokkaido Udon

seared japanese scallop, udon, rocoto dashi cream, mentaiko roe, tobiko

28

Aji de Gallina Mac & Cheese

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

20



LARGE SHAREABLES

Lomo Saltado

beef tenderloin, onions, tomatoes,
papas fritas, served with side of rice

26

Arroz con Pato

pan roasted sonoma duck, peruvian cilantro
rice, kabocha, carrots, edamame, choclo,
chalaquilla, huancaína, red peppers

30

Churrasco Bone-In Ribeye (20oz)

koji cured bone-in ribeye (36hrs), roasted
potato fondant, bone marrow butter,
smokey chimichurri 

85

Sudado de Branzino

whole branzino, sudado tomato sauce, potato,
choclo, edamame, cancha 

48

Braised Short Ribs

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

38

Herb Roasted Chicken

rosemary-shoyu chicken breast,
kombu-garlic-mushroom dashi, quinoa,
ginger-lemon brussel sprouts with bacon

28

Lentil Tacu-Tacu Roll

lentils, jasmine rice, shiitake mushrooms, tomato,
green cabbage wrap, aji panca-onion curry, hot
sesame oil, purple cabbage
tapioca crisp  

22

SIDES

Crispy Brussel Sprouts 10 | Shoyu Mushroom Medley 12

Sesame Soy Japanese Eggplant 12 | Yucca Fries 8 | Papas Fritas 6

Cilantro Rice 7 | Furikake Rice 4



 gluten free  vegan  vegetarian