

# *Nikkei* NAVIDAD

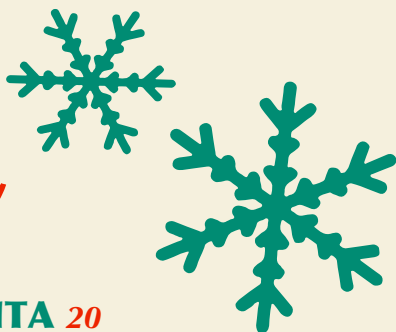


## ROOFTOP MENU

Deck the palms! Join us for a festive  
pop-up all December long!

**HOLIDAY**

# Cócteles



## **SURFIN' SANTA 20**

PISCO, FALERNUM, ORGEAT,  
PASSION FRUIT, LEMON, ALL SPICE

## **DRUNK UNCLE SHOOTER 19**

HOMEMADE FIREBALL WHISKEY,  
MARTINELLI'S APPLE CIDER



## **MIRACLE ON E. SANTA CLARA STREET 19**

RYE WHISKEY, COLD PRESSED  
GRANNY SMITH APPLE, AGAVE SPICE

## **CHICHA-QUITO 19**

BACARDI OCHO RUM, CHICHA MORADA,  
COCONUT CREAM, LIME, PINEAPPLE,  
ANGOSTURA BITTERS

## **RUDOLPH'S SECRET JUICE 19**

BOMBAY SAPPHIRE, ST. GEORGE  
SPICED PEAR, LEMON, HONEY,  
SPARKLING WINE



\* 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.

## PERUVIAN TODDY 18

PISCO, PASSION FRUIT  
HONEY, GINGER, LEMON,  
CINNAMON BITTERS



## PUMPKIN SPICE PECAN LATTE 20

PATRON TEQUILA, COLD BREW, OAT MILK,  
PUMPKIN SPICE, PECAN ORGEAT, PECAN FOAM



## THE ALEJANDRO 19

APPLE BRANDY, CREME DE  
CACAO, CINNAMON TOAST  
MILK, VANILLA FOAM



## CHRISTMAS DINNER TODDY 18

JAPANESE WHISKEY, STOVE TOP STUFFING,  
CHICKEN BROTH, MASHED POTATO ESPUMA,  
CRISPY CHICKEN SKIN

COMPLIMENTARY HOT TEA UPON REQUEST

HOT COCKTAILS



# KAIYŌ CLASSIC Cōcteles

18



## POKO ◆◆◆

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

## ◆◆◆ COBRA

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



19

19



## KIN ◆◆◆

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

## ◆◆◆ PINKU

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



20





## WINE ◆ ◆ ◆



## SPARKLING

Cava Brut, Jane Ventura  
Catalonia, Spain- 2019



14 | 56

Cremant Rose, Marcel Cabelier  
Jura France - NV

16 | 64

## WHITE & ROSÉ



14 | 56

Albariño, Fableist  
Central Coast, California - 2022

Sauvignon Blanc, Rabble  
Paso Robles, CA - 2023

15 | 60

White Blend, Copain Daybreak  
Somoma, California - 2023

16 | 64

Rosé, Copain Daybreak  
Napa, California - 2019

16 | 64

## RED WINE



15 | 60

Cabernet Sauvignon, Robert Hall  
Paso Robles, Claifornia - 2021

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

18 | 72

Pinot Noir, Rhys  
Santa Cruz Mountains - 2019

25 | 100

## COLD SAKE



**Kawatsuru Crane of Paradise**

17 43 85

**Junmai**

Grapefruit, Salted Pineapple, Crisp

**Mantensei Kinoko**

20 50 110

**Junmai Gingo**

Cocoa, Porcini Mushroom, Orange Peel

**Yuki No Bosha**

18 46 95

**Junmai Ginjo**

Berries, White Pepper, Light Body

**Takatenjin Soul of the Sensei**

22 55 121

**Junmai Daiginjo**

Honeydew, Green Apple, Muscat Grape

**Tensai Infinite Summer**

18 46 95

**Tokubetsu Honjozo**

Salted Melon, Orange, Light Body

**Origami Zero Proof Sake**

14 28 56

Aloe, Plum

## ◆ ◆ ◆ HOT SAKE ◆ ◆ ◆

**Shirakabe Gura 8oz**

25

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## NON-ALCOHOLIC

# Cócteles



### LUPIN THE 3RD 16

NON-ALCOHOLIC MEZCAL,  
PASSIONFRUIT, PINEAPPLE,  
LIME, GINGER BEER

### CHICHA MORADA 16

PERUVIAN PURPLE CORN,  
RED APPLES, CINNAMON



## BEER

|                          |    |
|--------------------------|----|
| Trumer Pilsner           | 12 |
| Almanac Flow Pale Ale    | 12 |
| Almanac Love Hazy IPA    | 12 |
| Cusequena Peruvian Lager | 8  |
| Asahi                    | 8  |
| Suntory All Free NA      | 7  |

## CIDER

|                    |    |
|--------------------|----|
| Golden State Cider | 12 |
|--------------------|----|

## NA BEVERAGES

|                        |   |
|------------------------|---|
| Sprite                 | 5 |
| Coke/Diet Coke         | 5 |
| Fever Tree Ginger Beer | 5 |

## TEA & COFFEE

*Red Blossom Tea Company 27 oz | 6 grams*

Chamomile Flowers 5 | Peppermint Lavender 5

Three Cultivar Red 6 | Jasmine Yin Hao 6

Osmanthus Oolong 7

Sightglass Coffee 6

*Mexico, Finca Santa Cruz, Karina Arguello*

## ◆ **NIKKEI OYSTERS** ◆

half dozen seasonal pacific oysters rocoto ponzu or leche de tigre

24

## ◆ ◆ ◆ **CEVICHE** ◆ ◆ ◆

### **Ceviche Clasico 20**

halibut, leche de tigre, onions, choclo, cancha

### **Hamachi & Tuna Ceviche 22**

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

### **Ceviche De Camarones 20**

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

## **CEVICHE TRIO**

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

42

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## SMALL SHAREABLES

### Spicy Miso Soup

miso dashi, shiitake mushroom,  
tofu, sesame chili oil 6

### 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

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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 12

yucca fries, togarashi, huancaína sauce

### Papas Fritas 7

french fries, togarashi, aji amarillo sauce

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## ◆ ◆ ◆ 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 12

Hamachi | yellowtail 12

Akami | lean bluefin tuna 15

Hotate | seared scallop 28

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