



# KAIYŌ

PERUVIAN NIKKEI

—◆◆◆—  
**ROOFTOP  
COCKTAILS & BITES**

Scan To Share Menu



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KAIYO RESTAURANT SOMA  
701 3RD STREET  
SAN FRANCISCO, CALIFORNIA  
ROOFTOP OF HYATT PLACE HOTEL



# COCKTAILS

## ◆◆◆ COBRA

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



19

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

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\*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.

# ◆◆◆ 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

## 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

## 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



## 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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## 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

## COCKTAILS

20



### SHIROHASU

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

### MANGO MAMBO

MEZCAL, MANGO, HONEY, CAVA,  
JALAPENO, LIME



18

18



### TOKI HIGHBALL

SUNTORY TOKI WHISKY,  
SELTZER

### ESPRESSO MARTINI

KETEL ONE VODKA, COFFEE LIQUEUR,  
COLD BREW



18

19



### KIN

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

## HOT COCKTAILS



### **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

### **TORI YUSHOKU TODDY 18**

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

## PETITE BITES

### **Avocado Edamame Dip 10**

avocado, edamame, garlic dip, plantain chips

### **Shishito Peppers 14**

shirodashi citronette, crispy quinoa, garlic

### **Spicy Tuna Taquitos 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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## 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

## WINE & BEER

### SPARKLING

Marcel Cabelier, Cremant Rose  
Jura France - NV

   
16 | 64

Conquilla Cava Brut  
Cava, Spain - NV

14 | 56

### WHITE & ROSÉ

Rabble, Sauvignon Blanc  
Paso Robles, CA - 2023

   
15 | 60

Fableist, Albariño  
Central Coast, California - 2022

14 | 56

Copain Daybreak, White Blend  
Somoma, California - 2023

16 | 64

Tres Sabores, Rosé  
Napa, California - 2019

16 | 64

### RED WINE

Robert Hall, Cabernet Sauvignon  
Paso Robles, California - 2021

   
15 | 60

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

18 | 72

Rhys, Pinot Noir  
Santa Cruz Mountains, California - 2019

25 | 100

### BEER & CIDER

Trumer Pilsner 12

Almanac Flow Pale Ale 12

Almanac Love Hazy IPA 12

Cusequena Peruvian Lager 8

Asahi 8

Suntory All Free NA Beer 7

Golden State Cider 12

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## COLD SAKE



**Kawatsuru Crane of Paradise**  
**Junmai**  
 Grapefruit, Salted Pineapple, Crisp

17 43 85

**Yuki No Boshu**  
**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

**Konteki Tears of Dawn**  
**Daiginjo**  
 Banana, Asian Pear, Coconut

25 38 75

**Tensai Infinite Summer**  
**Tokubetsu Honjozo**  
 Salted Melon, Orange, Light Body

18 46 95

## ◆ ◆ ◆ 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

## NA BEVERAGES

Sprite 5  
 Coke/Diet Coke 5  
 Ginger Beer 5

## HOT TEA

Complimentary Hot Tea  
 Available Upon Request

## 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*