

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 (add uni +14)

Miso-Butter Corn

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

◆◆◆ COLD SHAREABLES ◆◆◆

Nikkei Caesar Salad

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

Bluefin Poke Tower

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

Lobster Roll

maine lobster, jalapeno, asparagus, mango sauce, avocado,
cilantro, red crab salsa
30

Golden Beet Tiradito

roasted golden beets, tomato leche de tigre, spicy onion
relish, cracked cancha, cilantro oil, cabbage tapioca (V)
18

Hamachi Tiradito

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

Sea Bream Carpaccio

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

◆◆◆ 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

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

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

20

Dungeness Crab Special

Celebrate San Francisco tradition as we dive into Dungeness Crab Season

shelled dungeness crab, spicy sudado sauce, yuzu pepper,
edamame, carrots, cancha, onion relish

28

LARGE SHAREABLES

Lomo Saltado

stir fry petit filet, onions, tomatoes,
papas fritas, side of rice

26

Aji-Miso Salmon

aji amarillo risotto, zucchini, kobocha, pea sprouts,
queso fresco

32

Braised Short Ribs

black angus, aji amarillo, aji panca, tomatoes,
shoyu, carrots, choclo, edamame, cancha, garlic,
miso corn, cilantro

38

Herb Roasted Chicken

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

28

Winter Squash Risotto

zucchini, kabocha, shiitake, king trumpet,
brown beech, cremini, peashoots, butternut,
aji amarillo, tapioca 

26

Arroz con Pato

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

89

SIDES

Crispy Brussel Sprouts 12 | Pomegranate Carrots 16

Yucca Fries 12 | Papas Fritas 7 | Cilantro Rice 10

 gluten free  vegan  vegetarian

* 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.