



KAIYŌ

PERUVIAN NIKKEI



**ROOFTOP
COCKTAILS & BITES**



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

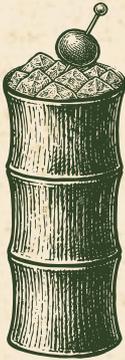
* All checks will include a 4% Surcharge for SF's Health Care Expenditure requirement and CA employee benefits

*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.

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



◆◆◆ WINE & BEER ◆◆◆

SPARKLING

Marcel Cabelier, Cremant Rose
Jura France - NV



16 | 64

Jane Ventura 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

SAKE



Takatenjin “Soul of the Sensei” Junmai Daiginjo Honeydew, Green Apple, Muscat Grape Shizuoka	22	55	121
Konteki “Tears of Dawn” Daiginjo Smooth, notes of anise and layered. Brewed with Kyoto’s famous soft water Kyoto	20	50	110
Tensai “Infinite Summer” Tokubetsu Honjozo Salted Melon, Orange, Light Body Kanagawa	18	45	99
Yuki No Bosha Junmai Ginjo Berries, White Pepper, Light Body Akita	16	37	84
Crane of Paradise Junmai Grapefruit, Salted Pineapple, Crisp	17	43	60

◆ ◆ ◆ **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 & CIDER

Trumer Pilsner	12
Almanac Flow Pale Ale	12
Almanac Love Hazy IPA	12
Cusqueña Peruvian Lager	8
Asahi	8
Suntory All Free NA Beer	7
Golden State Cider	12

SPIRITS LIST



NA BEVERAGES

Sprite	5
Coke/Diet Coke	5
Ginger Beer	5
Strawberry Ramune	6
Inca Kola Peruvian Soda	6

HOT TEA

Complimentary Hot Tea
Available Upon Request

◆ **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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PETITE BITES

Spicy Miso Soup 6

miso dashi, shiitake mushroom, tofu, sesame chili oil

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

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

SASHIMI (3PC SASHIMI)

Sake wild salmon	15
Hamachi yellowtail	15
Akami lean bluefin tuna	18
Hotate seared scallop	18

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

Dessert

Flan

tea infused custard,
berry compote

8