

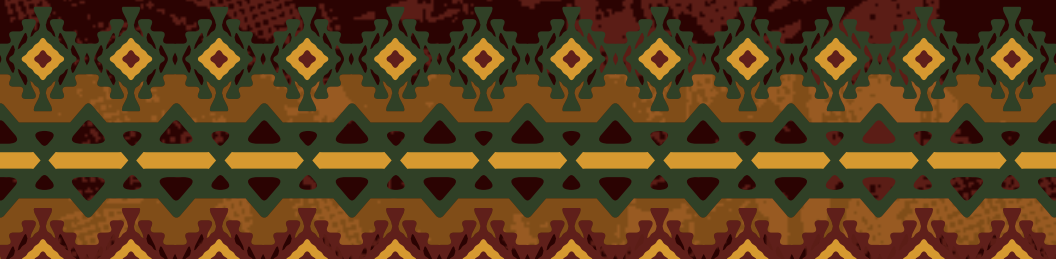


# KAIYŌ

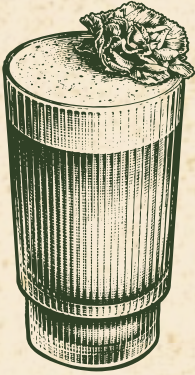
PERUVIAN NIKKEI



**ROOFTOP  
COCKTAILS & BITES**



# COCKTAILS



## LA OFELIA ◆◆◆

MI CAMPO TEQUILA, STRAWBERRY,  
CAMPARI, ESPRESSO LIQUEUR, LEMON,  
MILK CLARIFIED, MATCHA FOAM

18

Created By:  
Zelzin Lopez 2026



## POKO ◆◆◆

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

18

## ◆◆◆ PINKU

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

20



\* 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

## ◆◆◆ ESPRESSO MARTINI

KETEL ONE VODKA,  
COFFEE LIQUEUR, COLD BREW

18



## SHIROHASU ◆◆◆

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

20

## ◆◆◆ MANGO MAMBO

MEZCAL, MANGO, HONEY,  
CAVA , JALAPENO, LIME

18



## TOKI HIGHBALL ◆◆◆

SUNTORY TOKI WHISKY,  
SELTZER

18

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# COCKTAILS



## **PISCO SOUR** ◆◆◆

BARSOL PISCO, LIME,  
LEMON, EGG WHITE

*18*

## ◆◆◆ **COBRA**

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

*19*



## **KIN** ◆◆◆

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

*19*

**VIEW OUR FULL  
SPIRITS + WINE LIST**



## ◆◆◆ WINE ◆◆◆

### SPARKLING

**Marcel Cabelier, Cremant Rose**  
Jura France - NV



16 | 64

**Jane Ventura Cava Brut**  
Cava, Spain - NV

14 | 56

### WHITE & ROSÉ

**Cep, Sauvignon Blanc**  
Russian River Valley, CA - 2023



18 | 72

**Fableist, Albariño**  
Central Coast, California - 2022

16 | 64

**Copain Daybreak, White Blend**  
Somoma, California - 2023

18 | 72

**Tres Sabores, Rosé**  
Napa, California - 2019

18 | 72

### RED WINE

**Robert Hall, Cabernet Sauvignon**  
Paso Robles, California - 2021



17 | 68

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

20 | 80

**Rhys, Pinot Noir**  
Santa Cruz Mountains, California - 2019

28 | 112

## 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 Hugs Hefeweizen | 12 |
| Karl the Fog Hazy IPA   | 12 |
| Golden State Cider      | 12 |
| Modelo Especial         | 8  |
| Asahi                   | 8  |
| Asahi NA Beer           | 7  |

## 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

# 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 Bousha | 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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## ◆ **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

## KAIYO House Salad

mixed greens, sliced onions, radishes, avocado,  
tomatoes, garlic oregano dressing 10

## 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

## Yucca Fries 12

yucca fries, togarashi, huancaína sauce

## Papas Fritas 7

french fries, togarashi, aji amarillo sauce

## ◆◆◆ **SMALL SHAREABLES** ◆◆◆

### **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

### **Miso Black Cod**

black miso cod (4oz), shiro-miso-sake marinade, baby bok choy, ginger dashi broth 22

### **Brasa Wings**

chicken wings, soy, aji panca, sesame seeds, cilantro, aji verde 18

### **Anticucho Riblets**

saint louis style pork riblets, anticuchera marinade, house barbeque sauce, cracked cancha, peruvian salsa 24

### **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

## 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 |

### 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 |

## Dessert

### Flan

tea infused custard,  
berry compote

8