



KAIYŌ

PERUVIAN NIKKEI



ROOFTOP BRUNCH 2026



◆◆◆ COCTELES ◆◆◆

RINGO 18 ◆◆◆

High West Double Rye, Spiced Agave,
Fresh Pressed Granny Smith Apple



MANGO MAMBO 18 ◆◆◆◆

Amaras Verde Mezcal, Mango,
Lime, Jalapeño, Cava



THIN BLOODY MARY 18

Tito's Vodka, Spring Onion, Horseradish,
Frank's Red Hot



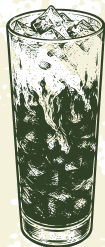
THICK BLOODY MARY 18

Mi Campo Tequila, Carlito's Secret Mix,
Housemade Pickles



PERUVIAN CARIJILLO 18 ◆◆◆◆

Barsol Pisco, Licor 43, Cold Brew,
Espresso Liqueur, Cream, Mint Foam



GRAPEFRUIT GARIBALDI 18 ◆◆◆◆

Hendrick's Gin, Campari, Fluffy
Grapefruit, Mandarin



MICHELADA 10 ◆◆◆◆

Modelo, Carlito's Secret Mix



WINE

SPARKLING

Marcel Cabelier, Cremant Rose
Jura France - NV



18 | 72

Jane Ventura Cava Brut
Cava, Spain - NV

16 | 64

Champagne, "Grand Cellier d'Or", Vilmart & Cie
Champagne, France - 2020

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WHITE & ROSÉ

Cep, Sauvignon Blanc
Russian River Valley, CA - 2023



18 | 72

Fableist, Albariño
Central Coast, California - 2022

16 | 64

Chenin Blanc, Orr Vine
Central Coast, California - NV

18 | 72

Txakolina, Itsasmendi
Basque Country, Spain - 2022

20 | 80

Copain Daybreak, White Blend
Somoma, California - 2023

16 | 64

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

COLD SAKE ◆◆◆



Yuki No Bosha | Junmai Ginjo
Berries, White Pepper, Light Body | Akita

16 37 84

Tensai Infinite Summer | Tokubetsu Honjozo
Salted Melon, Orange, Light Body | Kanagawa

18 45 99

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

N/A BEVERAGES ◆◆◆

Fresh Squeezed Orange Juice (5oz)	7
Fresh Squeezed Grapefruit (5oz)	6
Fresh Squeezed Apple (5oz)	6
Fresh Squeezed Lemonade (5oz)	8
Pineapple Juice (5oz)	4
Strawberry Ramune Soda	5

Coffee & Tea

Sightglass French Press Coffee 8

Iced Oolong Tea 7

Hot Teas 7

Masala Chai, Moroccan Mint

Chamomile, Green Tea

* 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.

CEVICHE

Ceviche Clásico

fish of the day, leche de tigre, rocoto, onions, smokey camote puree, choclo, cancha 20

Ceviche de Camarones

freshwater shrimp, ginger-pepper leche de tigre, choclo, seaweed, chiles 20

Hamachi & Tuna Ceviche

hamachi, tuna, huacatay leche de tigre, cancha, purple yam, choclo, avocado cream, red onion, chiles 22

Caviar Oysters

half dozen seasonal pacific oysters rocoto ponzu or leche de tigre topped with caviar 38

STARTERS

Shishito Peppers

shirodashi citronette, crispy quinoa, garlic 14

Karaage Pollo

japanese fried chicken, togarashi, rocoto aioli 13

Edamame-Avocado Dip

avocado, edamame, garlic dip, plantain chips 14

Miso Butter Corn Ribs

corn ribs, miso-butter, chopped chives, togarashi 12

Veggie Gyoza

spinach, cabbage, tofu, shiitake, rocoto ponzu 14

Brunch Empanadas

house dough, chicken, jidori egg white, mirepoix, aji amarillo 18

Tuna Tataki Deviled Eggs with Caviar

Jidori deviled egg, kewpie and aji amarillo yolk blend. seared tuna tataki, smoked trout caviar 17

SALAD & BOWLS

Caesar Salad

romaine lettuce, nikkei caesar dressing, japanese milk bread croutons radishes, quinoa, 16 (add chicken +4)

Soba Noodle Salad

chilled soba noodles, ginger-soy dressing, aji amarillo, pimento peppers, cucumbers, carrots, edamame, scallions, cilantro, quinoa, garlic, hot sesame oil 18

Nikkei Chirashi Bowl

hamachi, salmon, bluefin tuna, sushi rice, avocado cream, leche de tigre, quinoa, yamagobo, tobiko 22

Due to the limits of our kitchen, food is served "as ready" and not together. We apologize for any inconvenience.

◆◆◆ SAVORY MAINS ◆◆◆

A5 Wagyu Burger

wagyu and black angus blend, aji amarillo house made buns, miso caramelized onions, tomato, shiso, rocoto aioli, side of Peruvian yellow potatoes 28 (add oxaca cheese +2)

Red Crab Sandwich

Canadian red crab, japanese mayo, aji amarillo, celery, carrot, onions 26

Spicy Chicken Sandwich

crispy chicken breast, house-made buns, ajiamarillo cole slaw, pickles, tomato, side of peruvian yellow potato 18

Brunch Chaufa

stir fried rice, bacon, soy sauce, scallions, ginger, edamame, choclo, sesame, two fried eggs, aji amarillo sauce 18

Classic American

nikkei bacon, scrambled or poached eggs, crispy potatoes, Japanese milk bread toasted, gooseberry jam 20

Peruvian Poblano Chile

arroz chaufa, choclo, edamame, quinoa, roasted poblano pepper, oaxaca cheese, huancaína sauce 16

Sweet Mains

Tokyo Matcha French Toast

matcha japanese milk bread, matcha custard, peanut butter mousse, matcha & Argentinian mate syrup, gooseberry 24

Pisco Bread Pudding

Japanese milk bread, pisco black raisins, miso caramel, whipped cream 16

SIDES

Applewood Bacon 12 | Brunch Potatoes 6 | Chaufa 10

Jidori Eggs (2pc) 6 | Toast (4pc) 7 | House Salad 10

◆◆◆ 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 15

Hamachi | yellowtail 15

Akami | lean bluefin tuna 18

Hotate | seared scallop 18

