

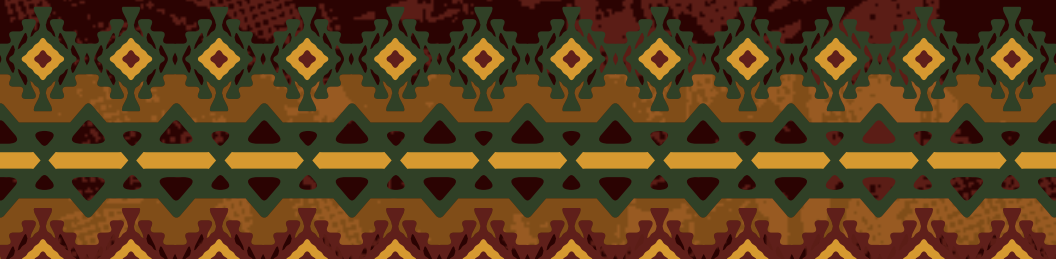


# KAIYŌ

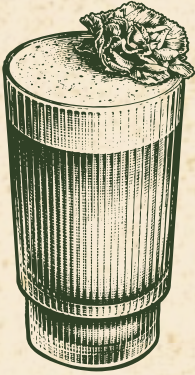
PERUVIAN NIKKEI



**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**



## 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

## ◆◆◆ WINE ◆◆◆

### SPARKLING

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

   
18 | 72

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

16 | 64

### 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

# 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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## ◆◆◆ **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

# 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

## ◆◆◆ 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