



# KAIYŌ

PERUVIAN NIKKEI



ROOFTOP BRUNCH 2026



# ◆◆◆ COCTELES ◆◆◆

## RINGO 18 ◆◆◆

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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

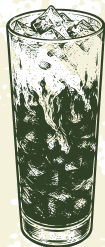
Mi Campo Tequila, Carlito's Secret Mix,  
Housemade Pickles



## PERUVIAN CARIJILLO 18 ◆◆◆◆

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



## GRAPEFRUIT GARIBALDI 18 ◆◆◆◆

Hendrick's Gin, Campari, Fluffy  
Grapefruit, Mandarin



## MICHELADA 10 ◆◆◆◆

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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

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

  
18 | 72

**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

## 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

**FULL SPIRITS + WINE LIST**



# 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** 12

**Iced Oolong Tea** 7

### Hot Teas

Jasmine Yin Hao Green Tea 9

Chamomile Flowers Herbal Tea 7

\* 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

