

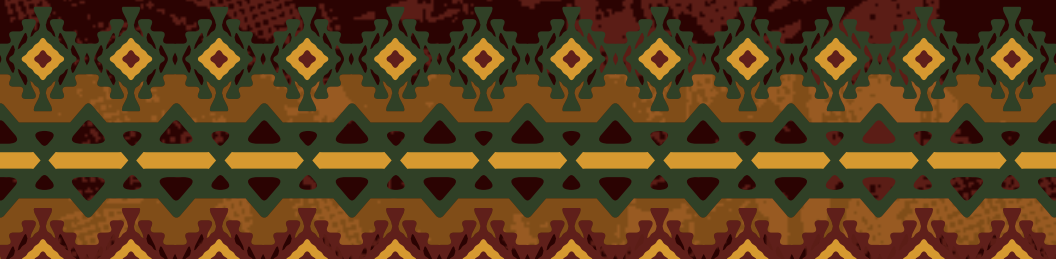


KAIYŌ

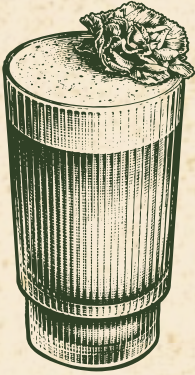
PERUVIAN NIKKEI



**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

FULL SPIRITS + WINE LIST



◆◆◆ WINE & BEER ◆◆◆

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

Lieu Dit, Rosé of Cabernet Franc
Santa Barbara, California - 2024

17 | 68

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 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 Hugs Hefeweizen	12
Karl the Fog Hazy IPA	12
Golden State Cider	12
Cusequena Peruvian Lager	8
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

◆ **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

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

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

