

KAIYŌ



*Kaiyō is the food and drink experience of the Japanese journey in Peru.
It is an exploration of these two cultures, immersed in regional ingredients,
notable flavors and skilled preparation to delight your senses.*

Kaiyo Specialty Oysters

Caviar Oysters 38

half-dozen west coast oysters, caviar,
rocoto ponzu, green onion

Uni Oysters 48

half-dozen west coast oysters, hokkaido uni,
rocoto ponzu, green onions, tobiko

◆◆◆ PETITE BITES ◆◆◆

Spicy Miso Soup

miso dashi, shiitake mushroom, tofu,
sesame chili oil (GF)
6

Nikkei Oysters

half dozen west coast oysters,
leche de tigre or rocoto ponzu sauce,
tobiko, green onions (GF)
24

Shishito Peppers

shishito peppers, citrus dashi,
crispy quinoa and garlic, micro cilantro (V) (GF)
14

Miso-Butter Corn

yellow corn, miso butter, togarashi,
green onions, micro cilantro (GF)
12

◆◆◆ COLD SHAREABLES ◆◆◆

Nikkei Caesar Salad

chopped romaine, japanese milk bread croutons, sliced
radishes, miso-aji amarillo dressing, crispy quinoa
16 (add chicken +4)

Tuna Tiradito

seared tuna, huacatay leche de tigre, avocado, choclo,
chalaquilla, cilantro oil, plantain chips
22

Scallop Ceviche

Hokkaido scallops, passion fruit leche de tigre, smoked
miso-yam, ikura, crispy quinoa, plantain
24

Sea Bream Carpaccio

kombu aged sea bream, ikura, gooseberry puree, dill,
cilantro oil, arima sansho, black pepper
26

Lobster Roll

maine lobster, jalapeno, asparagus, mango sauce,
avocado, cilantro, red crab salsa
30

◆◆◆ WARM SHAREABLES ◆◆◆

Anticucho

(peruvian skewers)

smokey chimichurri, herbed crispy potato, choclo,
aji amarillo sauce
beef 24 | chicken 22

Vegan Scallops

pan roasted king trumpet "scallops", miso-aji amarillo
glaze, corn-aji amarillo, edamame, pepitas,
chulpi cancha, togarashi (V)
20

Miso Black Cod

miso black cod, baby bok choy, ginger dashi broth,
crispy quinoa, cracked cancha (GF)
24

Pulpo Parrillero

grilled spanish octopus, tempura kabocha, chalaquilla,
aji amarillo sauce, crispy garlic
24

NIKKEI PASTA

Matcha Fettuccini

matcha tea fettuccini, shiitake & king trumpet mushroom,
walnut pesto, edamame, choclo, queso fresco, shiso 

22

Spicy Scallop Hokkaido Udon

seared japanese scallop, udon, rocoto dashi cream, mentaiko roe, tobiko

28

Aji de Gallina Mac & Cheese

cavatelli pasta, aji-amarillo creamy sauce, mozzarella, queso fresco,
shredded chicken

20

LARGE SHAREABLES

Lomo Saltado

stir fry petit filet, onions, tomatoes,
papas fritas, side of rice

26

Aji-Miso Salmon

aji amarillo risotto, zucchini, kabocha, pea sprouts,
queso fresco

32

Braised Short Ribs

black angus, aji amarillo, aji panca, tomatoes,
shoyu, carrots, choclo, edamame, cancha, garlic,
miso corn, cilantro

38

Herb Roasted Chicken

rosemary-shoyu chicken breast,
kombu-garlic-mushroom dashi, quinoa,
ginger-lemon brussel sprouts with bacon

28

Squash Risotto

zucchini, kabocha, shiitake, king trumpet,
brown beech, cremini, peashoots, butternut,
aji amarillo, tapioca 

26

Arroz con Pato

sonoma duck, peruvian cilantro rice, kabocha,
carrots, edamame, choclo, chalaquilla, huancaína,
red peppers

30

Churrasco Bone-In Ribeye (20oz)

koji cured bone-in ribeye (36hrs), roasted potato
fondant, bone marrow butter,
smokey chimichurri

98

SIDES

Crispy Brussel Sprouts 12 | Pomegranate Carrots 16

Yucca Fries 12 | Papas Fritas 7 | Cilantro Rice 10

 gluten free  vegan  vegetarian

* 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.