



KAIYŌ

PERUVIAN NIKKEI



ROOFTOP BRUNCH 2026



◆◆◆ CÓCTELES ◆◆◆

RINGO 18 ◆◆◆

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



MANGO MAMBO 20 ◆◆◆

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 20 ◆◆◆

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



COLD SAKE ◆◆◆



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

18 45 99

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	9
Asahi NA Beer	8

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.

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



CEVICHE

Ceviche Clasico

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 24

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 14

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,
tomato, shiso, rocoto aioli,
Peruvian yellow potatoes
28 (add oxaca cheese +2)

Brunch Chaufa

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

Red Crab Sandwich

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

Classic American

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

Spicy Chicken Sandwich

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

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 20

canadian red crab, salmon, tempura asparagus, avocado, rocoto aioli, onion, jalapeño, garlic chili oil, crispy garlic

Lima Roll 20

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 26

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 16

Spicy Scallop Roll 18

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

