Sushi

MORIAWASE SASHIMI SETS

KAIYO Sashimi Set
chef's assortment of japanese and local fresh fish
6pc | 35
10pc | 55

NIKKEI NIGIRI
(2 Pieces Per Order)

Lomo Wagyu | *26*
A5 wagyu, tomato, onion, potato, lomo saltado sauce

Pisco Pollo | *12*
poached chicken breast, cilantro rice, chimichurri, aji amarillo

Chutoro Tiradito | *16*
seared bluefin tuna, leche de tigre, purple yam, avocado

Misoyaki Salmon | *12*
salmon belly, leche de tigre, sumiso, gooseberry

Arroz Con Pato | *14*
seared duck, cilantro rice, sansho pepper, unagi sauce

Ceviche Nigiri | *14*
white fish, crab salsa, quinoa, soy sauce

NIGIRI SETS

Bluefin Nigiri Set
akami, chutoro, otoro *(3pc)* | *20*

Kaiyo Nigiri Set
chef's selection of classic nigiris *(5pc)* | *35*

Nikkei Nigiri Set
chef's selection of nikkei nigiris *(5pc)* | *32*

TRADITIONAL NIGIRI
(2 Pieces Nigiri / 3 Pieces Sashimi)

Akami | bluefin lean tuna	*12 / 18*
Chutoro | bluefin medium fatty tuna	*14 / 21*
Otoro | bluefin fatty tuna	*18 / 27*
Madai | red sea bream	*12 / 18*
Hamachi | yellow tail	*10 / 15*
Sake | atlantic salmon	*8 / 12*
Hotate | hokkaido scallops	*16 /28*
Ikura | salmon roe	*18 / -*
Hokkaido Uni | sea urchin	*28 / -*
A5 Wagyu | A5 striploin	*26 / -*
Inari Nigiri | vegan deep fried tofu	*8 / -*

Gluten free items available upon request.
Please let your server know any dietary restrictions or allergies.

* 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.

SPECIALTY ROLLS

Pac Heights Roll | *30*
uni, bluefin tuna, ikura, takuan, shiso, jalapeno

Kaiyo Roll | *20*
canadian red crab, wild atlantic salmon, asparagus tempura, garlic chip, avocado, tobiko, jalapeno, rocoto aioli

Lima Roll | *20*
shrimp tempura, yellowtail, avocado, cilantro aioli, rocoto aioli, unagi sauce

Gyokai Roll | *28*
red crab, hotate, tuna, hamachi, salmon, quinoa, avocado, togarashi, vermicelli, huancaina, mango sauce

Garlic Bluefin Tuna Roll | *22*
chutoro, snow crab, cilantro, garlic chip, avocado cream, aji amarillo, ponzu, jalapeno

Aburi Salmon Roll | *18*
salmon, shrimp tempura, jalapeno, vermicelli, togarashi, cancha, aji amarillo, sumiso, tamari

Rainbow Roll | *24*
tuna, hamachi, salmon, crab meat, cucumber, quinoa, red tobiko, aji-amarillo aioli, avocado cream

R&W Tuna Roll | *22*
akami, albacore, cucumber, garlic, togarashi, unagi sauce

HANDROLLS

Lomo A5 Wagyu Handroll | *14*
A5 wagyu, red onion, tomato, potato shoestring

Ebiten Handroll | *9*
tuna, salmon, shrimp tempura, leche de tigre, unagi

Spicy Bluefin Tuna Handroll | *7*
bluefin tuna, cucumber, togarashi, quinoa, rocoto aioli

Salmon Sumiso | *7*
salmon, avocado, tomato, quinoa, sumiso

Arroz Con Pato | *10*
seared duck, cilantro rice, sansho pepper, unagi sauce, gooseberry

Banban-Ji Pollo | *7*
poached chicken, cucumber, chalaquilla, aji amarillo

Caterpillar Roll | *16*
japanese pickled vegetables, avocado, cucumber, asparagus, unagi sauce, cashew, chalaquila

VEGAN SUSHI

Futomaki Roll | *16*
burdock root, takuan, asparagus, avocado, cucumber, cancha, quinoa, pumpkin, bulls blood

Causa Roll | *18*
causa, olives, tomato, onion, cucumber, jalapeno, avocado, cilantro, cancha, sumiso

Japanese Pickle Roll | *18*
yamagobo, takuan, cucumber, nozawana leaf, cancha, veggie salsa, dengaku miso