



APPETIZER

EDAMAME 7.50

Chilled and lightly seasoned with sea salt

SPICY EDAMAME 8.75

Blanched and tossed with a medley of spices, chili oil, and cilantro

GARLIC EDAMAME 8.75

Blanched and tossed with garlic, butter, sea salt, lemon, and cilantro

GYOZA 9

Choice of pork or vegetable dumplings served deep-fried or pan-seared with ponzu sauce

SOFT SHELL CRAB 10.50

Panko-breaded whole soft-shell crab fried and served with ponzu sauce

TAKOYAKI 11.50

Fluffy wheat batter stuffed with octopus and deep-fried with a light drizzle of unagi sauce, Japanese mayo, and bonito flakes

CHICKEN KARAAGE 12

Savory marinated chicken, breaded and fried with an ultra-crispy exterior, served with Japanese mayo and shichimi togarashi

SALAD

GREEN SALAD 11

Spring mix, sliced cucumbers, cherry tomato, and avocado tossed in house onion dressing

WAKAME 7.50

Japanese-style seaweed marinated in soy dressing

SOUP

MISO 3

Silken tofu, nori, scallions

MANEKI MISO 6.50

Daily special fish broth, white onion, nori, oden, silken tofu, scallions

NABEYAKI UDON 19.50

Hearty dashi broth, tender udon noodles, chicken, tofu, and a variety of mixed vegetables
Add tempura shrimp – 2

IDAKO 12

Panko-breaded baby octopus, drizzled with unagi sauce - garnished with scallions, and tobiko

HAMACHI KAMA 12.50

Delicious fresh Japanese yellowtail collar, lightly salted and grilled - served with ponzu, daikon oroshi, and grated ginger

TEMPURA 13

Choice of seasonal vegetables, shrimp or a mixture of both, fried in tempura batter, and served with Maneki tempura sauce

BBQ SALMON 10/23

Fresh salmon pieces marinated and grilled with Maneki karai sauce, garnished with scallions - 2 pieces or 5 pieces

SASHIMI AP COMBO 29

10 piece Chef selected combo

TORO TARTARE 29

Full-flavored bluefin tuna belly served tartare style - dressed with rich Alaskan Sturgeon caviar and served with house made wonton chips

OYSTERS MP

Chef selection of fresh oysters on the half shell with ponzu, scallion, daikon oroshi, and a dash of spice - half dozen or dozen

DONBURI

MANEKI CHIRASHI DON 36

Chef's selection of fish - sashimi style - over sushi rice
Add uni – MP

TEKKA DON 35

Bluefin tuna served over sushi rice with shiso, scallion, and kizami wasabi

UNAGI DON 36

Freshwater eel served over steamed rice, lightly torched with unagi sauce
Upgrade to anago (saltwater eel) – 5

SAKE DON 35

Fresh salmon served over sushi rice with ikura and scallions

SPECIAL PLATES FROM SUSHI BAR

CITRUSY SAKANA 22.50

Choice of sake, hamachi or hon maguro dressed in our house citrus-based soy dressing with jalapenos, cucumber, daikon, and sesame seeds

SPECIAL HAMACHI 21.50

Seared hamachi slices served over a blend of avocado and garlic with a light touch of sea salt

JAPANESE A5 WAGYU MP

3oz of the highest grade raw Japanese Wagyu, served alongside a hot stone

MANEKI SPOONS 22

Uni, quail egg, tobiko, ikura, scallion, and ponzu served on two spoons

MANEKI CUP 21

Red snapper served "cocktail style" over a martini glass with a truffle dressing

GARLIC SCALLOP 19

Seared Hokkaido scallops served over crab mix with roasted garlic, cucumber, and lemon

THREE MUSKETEERS 19.50

3 Omakase style hand rolls - changes daily

24K GOLD DISH 500

Chutoro, amaebi, uni, bluefin tuna wrapped with 24k gold, A5 wagyu, Alaskan Sturgeon caviar on top - Chef will present a premium Daiginjo cold sake bottle

SPECIALTY ROLLS

GOLDEN GATE BRIDGE 19

Spicy tuna and tempura shrimp inside with avo, bluefin tuna, scallion, tobiko, and torched sauce on top

ALCATRAZ 20

Crab mix and tempura shrimp inside with avo, bluefin tuna, eel, scallion, tobiko, and torched sauce on top

49ER 19

Crab mix, ebi, and scallop inside with avo, salmon, scallion, tobiko, and torched sauce on top

GIANTS 20

Crab mix, spicy tuna and tempura shrimp inside with avo, yellowtail, scallion, tobiko, and sauce on top

LOMBARD 17

Crab mix and tempura shrimp inside with avo, scallop, scallion, tobiko, and sauce on top

FOG CITY 23

Crab mix and tempura lobster inside, soy wrapped, with seared bluefin tuna, arare, and torched sauce on top

ENTRÉE

Served with soup and rice

VIP BEEF 25

Sautéed sliced beef with white onion and Maneki house sauce, garnished with scallions

VIP CHICKEN 25

Chicken marinated and grilled with ponzu sauce, garnished with scallions

VIP SALMON 28

Salmon marinated and grilled with Maneki house sauce, garnished with scallions

VIP SABA 27

Spanish mackerel grilled with ponzu sauce, garnished with scallions

TOKYO CURRY 25

Beef, potatoes, carrots and onion in our house made curry sauce served with a croquette on top

SF ZOO 18

Avo and crab mix inside with bluefin tuna, yellowtail, salmon, eel, shiromi, scallion, and tobiko on top

TWIN PEAKS 30

Spicy tuna and tempura shrimp inside with avo, whole eel, and sauce on top

GREAT WHITE 18

Avo and crab mix inside with salmon, lemon, arare, and our house cheese sauce torched on top

AREA 415 17

Cream cheese and tempura shrimp inside with smoked salmon, lemon, tobiko, and sauce on top

BAY BOYS 25

Bluefin tuna, yellowtail, salmon and pickled radish inside, cucumber and soy wrapped (no rice), with ikura on top, and a side of ponzu

24K GOLD 300

Chutoro, amaebi, and uni inside. Wrapped in 24k Gold, served with A5 Wagyu and Alaskan Sturgeon caviar on top - Chef will present a premium Daiginjo cold sake bottle