



THREE MUSKETEERS 21.00
Chef special omakase hand roll combination

24K GOLD DISH 500.00
Chutoro, amaebi, uni, bluefin tuna wrapped with 24k gold, A-5 wagyu, Sturgeon caviar on top. Chef will bring a premium cold sake bottle

ENTRÉE

SERVED WITH SOUP AND RICE

VIP BEEF 25.00
Sautéed sliced beef with white onion and Maneki house sauce, garnished with scallions

VIP CHICKEN 25.00
Chicken marinated and grilled with ponzu sauce, garnished with scallions

VIP SALMON 28.00
Salmon marinated and grilled with Maneki house sauce, garnished with scallions

VIP HAMACHI 28.00
Grilled hamachi with ponzu sauce, garnished with scallions

TOKYO CURRY 25.00
Beef, potatoes, carrots and onion in our house made curry sauce served with a croquette on top

SPECIALTY ROLLS

GOLDEN GATE BRIDGE 22.00
Spicy tuna and tempura Shrimp inside with avo, bluefin tuna, scallion, tobiko, torched sauce on top

ALCATRAZ 22.00
Crab mix and tempura shrimp inside with avo, bluefin tuna, eel, scallion, tobiko and torched sauce on top

49ER 21.00
Crab mix, ebi and scallop inside with avo, salmon, scallion, tobiko and torched sauce on top

GIANTS 23.00
Crab mix, spicy tuna and tempura shrimp inside with avo, yellowtail, scallion, tobiko and sauce on top

LOMBARD 22.00
Crab mix and tempura shrimp inside with avo, scallop, scallion, tobiko and sauce on top

FOG CITY 27.00
Crab mix and tempura lobster inside, soy wrapped, with seared bluefin tuna, arare and torched sauce on top

SF ZOO 22.00
Avo and crab mix inside with bluefin tuna, yellowtail, salmon, eel, shiromi, scallion and tobiko on top

TWIN PEAKS 30.00
Spicy Tuna and tempura shrimp inside with avo, whole eel and sauce on top

GREAT WHITE 21.00
Avo and crab mix inside with salmon, lemon, arare and our house cheese sauce torched on top

AREA 415 20.00
Cream cheese and tempura shrimp inside with smoked salmon, lemon, tobiko and sauce on top

BAY BOYS 27.00
Bluefin tuna, yellowtail, salmon and pickled radish inside, cucumber wrapped (no rice), with ikura on top and a side of ponzu

24K GOLD 300.00
Chutoro, amaebi and uni inside wrapped with 24k Gold. A-5 Wagyu and Sturgeon caviar on top. Premium cold sake bottle

CLASSIC ROLLS

CALIFORNIA 9.00
*Imitation crab, avocado and sesame seeds
 Upgrade to crab mix - 1
 Upgrade to real crab - 4*

PHILLY 13.50
Cream Cheese, smoked salmon, avocado and sesame seeds

AVO KYU 7.75
Cucumber, avocado and sesame seeds

MAGUTEN 14.00
Tempura shrimp inside, bluefin tuna, tobiko and sauce on top

SAKETEN 14.00
Tempura shrimp inside, salmon, tobiko and sauce on top

TEMPURA SHRIMP 12.00
Tempura shrimp inside, avocado, tobiko and sauce on top

UNATEN 14.00
Tempura shrimp inside, unagi, tobiko and sauce on top

HOSO MAKI 8.50
Japanese traditional maki

CHEF COMBINATION

SUSHI NIGIRI 50 / 75 / 150
Chef's selection

SASHIMI 55 / 110 / 165
Chef's selection

*** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
 *** Please inform your server of any allergies or dietary restrictions.