



SMALL PLATES

1. **Edamame** (steamed green soy beans, salted)...5.00
2. **Oshitashi** (blanched spinach in ponzu, optional bonito flakes)...6.00
3. **Hiyashi Wakame** (seaweed tossed with sesame oil and soy dressing)...6.00
7. **Organic Tofu Salad** (organic tofu over mixed greens with ginger dressing)...10.00
8. **Hamachi Kama** (broiled yellowtail collar, served with ponzu)...12.00
9. **Kiji Prawns** (deep fried prawns in sweet chili sauce and topped with cilantro and lime)...9.00
10. **Stuffed Jalapeños** (jalapeño halves stuffed with spicy tuna and grilled)...7.00
11. **Tempura** (prawns and assorted vegetables dipped in egg batter and lightly deep-fried)...9.00
12. **Vegetable Tempura** (vegetables dipped in egg batter and lightly deep-fried)...8.00
13. **Agedashi Tofu** (deep-fried tofu in soy-bonito broth topped with dried bonito flakes)...8.00
14. **Pork Gyoza** (pork dumplings deep-fried and served with vinegar-soy)...8.00
15. **Vegetable Gyoza** (vegetable dumplings deep-fried and served with vinegar-soy)...7.00
18. **Stuffed Shiitake** (fresh shiitake mushroom caps stuffed with diced hamachi and scallions, then broiled and topped with sauce)...9.00
19. **Grilled Asparagus** (grilled fresh asparagus with olive oil, salt and pepper)...8.00
20. **House Salad** (organic greens, cherry tomatoes, cucumbers with wasabi vinaigrette)...5.00
21. **Oshinko** (assorted pickled vegetables)...5.00
22. **Shiitake Miso Soup**...3.00
23. **Seaweed Miso Soup**...3.00
24. **Rice**...2.00
25. **Sushi Rice**...2.50
118. **Miso Black Cod** (black cod marinated in miso and sake, grilled with asparagus)...10.00
121. **Gomae** (spinach with sesame sauce)...7.00
122. **Vegetarian Age Tofu**...8.00
123. **Potato Croquettes** (deep-fried potato and vegetable patties served with sauce)...6.00
128. **Karaage** (chicken nuggets marinated in garlic soy and deep-fried)...8.00

1009 Guerrero St.

Open:

Monday - Thursday 5:30 p.m. to 10:00 p.m.,
Friday - Saturday 5:30 p.m. to 10:30 p.m., Closed Sunday

DINNER

dinners are served with house salad, miso soup and rice

26. **Ginger Beef** (choice rib eye steak marinated in ginger soy then broiled)...19.95
27. **Garlic Chicken** (filleted chicken leg meat dipped in garlic soy, then broiled)...15.50
28. **Tempura** (prawns and vegetables dipped in egg batter and lightly deep fried)...15.50
29. **Broiled Miso Marinated Black Cod**...17.95

SUSHI BAR SPECIALS

30. **Oysters** (2 pieces on half shell with ponzu and daikon)...5.50
31. **Kiji Shooter** (pacific oyster, uni, quail egg, spicy sauce, scallions, tobiko and ponzu)...6.00
32. **Soazik** (uni, ankimo, quail egg)...8.00
33. **Tako-Su** (cucumber, octopus and seaweed in tangy dressing)...9.00
34. **Crab Su** (snow crab legs, cucumbers and seaweed in tangy dressing)...9.00
35. **Red & White Tuna Poki** (red & albacore tuna with seaweed, cucumbers, and spicy poki sauce)...14.00
37. **Aji Tataki** (chopped Spanish mackerel with ginger, scallions and ponzu)...18.00
38. **Albacore Tataki** (seared pacific albacore with onions and ponzu)...16.00
41. **Kiji Cucumber Roll** (tuna, sprouts, avocado, shiso and spicy sauce rolled in cucumber, with tobiko)...10.00
124. **Kiji Ceviche** (various fish marinated in yuzu ponzu and spices with onions, olives and tomatoes)...12.00
125. **Elias** (rice wrapped with yellowtail belly and topped with spicy scallop)...8.00
129. **Kanpachi Carpaccio** (thinly sliced amberjack with jalapeños, sea salt, and olive oil)...16.00
130. **Hamachi Carpaccio** (thinly sliced yellowtail with spice, truffle oil, sea salt, and jalapeño)...18.00
131. **Hirame Carpaccio** (thinly sliced halibut with sea salt, truffle oil, and cilantro)...17.00
132. **Hirame Ankimo** (thinly sliced halibut with monk fish liver sauce, truffle oil, ponzu, and garlic chip)...16.00
133. **Ahi Carpaccio** (thinly sliced red tuna with wasabi, pesto, chopped wasabi, and sea salt)...18.00
134. **Zucchini Carpaccio** (thinly sliced zucchini topped with sea salt, lemon juice, and tuna tartar)...15.00

SASHIMI

76. **Albacore**...small 15.00...large 25.00
77. **Maguro** (tuna)...small 16.00...large 26.00
78. **Sake** (salmon)...small 15.00...large 25.00
79. **Hamachi** (yellow tail)...small 16.00...large 26.00
80. **Combination** (chef's choice)...28.00
135. **Sashimi Sampler** (6 sample portions of chef's choice)...28.00

SERVICE AREA

SAN FRANCISCO, DALY CITY, SOUTH SAN FRANCISCO, BRISBANE, SAN BRUNO, PACIFICA, MILLBRAE, SAUSALITO, MILL VALLEY, LARKSPUR, GREENBRAE, OAKLAND, ALAMEDA, EMERYVILLE, BERKELEY

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NIGIRI

chef's specialties are marked *

- 42. **Aji** (Spanish mackerel)...6.00
- 43. **Tai** (Sea Bream)...5.50
- 44. **Hirame** (Flounder)...5.50
- 45. **Kanpachi** (Amberjack)...5.50
- 47. **Hamachi** (Yellowtail)...5.50
- 48. **Hamachi Belly**...6.00
- 49. **Suzuki** (Striped Bass)...5.00
- 50. **Albacore** (White Tuna)...5.00
- 51. **Seared Albacore**...5.00
- 52. **Maguro** (tuna)...5.50
- 54. **Toro** (Blue Fin Belly)...15.00
- 55. **Saba*** (House Cured Mackerel)...4.50
- 57. **Sake** (Salmon)...5.00
- 58. **Sake Belly** (Rich Part of Salmon)...5.00
- 59. **Ebi** (Shrimp)...4.50
- 60. **Ika** (Squid)...4.50
- 61. **Kani** (Snow Crab Legs)...5.00
- 62. **Tako** (Octopus)...5.00
- 63. **Hokkigai** (Surf Clam)...4.50
- 64. **Hotate** (Scallops)...5.50
- 65. **Spicy Scallops**...5.50
- 66. **Ikura**...5.50
- 67. **Mentaiko** (Spicy Cod Roe)...6.00
- 68. **Tobiko** (Flying Fish)...5.00
- 69. **Yuzu or Wasabi Tobiko**...5.50
- 70. **Uni** (Sea Urchin)...7.50
- 71. **Ankimo*** (Steamed Monk Fish Liver)...5.00
- 72. **Anago*** (Sea Eel, Homemade)...5.50
- 73. **Unagi** (Barbecued Eel)...5.00
- 75. **Tamago** (Omelet)...4.00
- 126. **Amaebi** (sweet raw shrimp)...10.00
- 127. **Butter Fish** (Escolar)...5.00

VEGETARIAN

- 81. **Avocado and Cucumber Maki**...7.00
- 82. **Asparagus & Oshinko Maki** (pickled daikon)...7.00
- 83. **Inari** (tofu pocket stuffed with sushi rice and sesame seeds)...4.00
- 84. **Nasu Nigiri** (sautéed eggplant)...4.00
- 85. **Natto Maki** (fermented soy beans and scallions in a roll)...5.00
- 86. **Shiitake Maki** (Japanese mushrooms in a roll)...5.00
- 87. **Ume Maki** (pickled plum roll)...5.00
- 88. **Ume Gobo Maki** (pickled plum, sprouts, shiso, gobo and cucumbers in a roll)...6.00
- 89. **Yama Imo Maki** (mountain yam & bonito flakes)...5.00
- 90. **Vegetable Futo Maki** (spinach, gobo, shiso, shiitake mushrooms, sprouts and cucumber)...7.50

MAKIMONO ROLLS

- 91. **Dolores** (salmon, scallions, cucumber, lemon)...8.00
- 92. **Guerrero** (yellowtail, eel, avocado, scallions, tobiko)...10.00
- 93. **Valencia** (tuna, avocado, cucumber roll & salsa)...9.00
- 94. **Kiji Roll** (snow crab and asparagus roll with tuna, spicy sauce and tobiko on top)...16.00
- 95. **Eddie Roll** (spicy scallop, shiso, cucumber, sprouts, tobiko)...11.00
- 96. **Jenn Roll** (cucumber, avocado, and tobiko roll with salmon and lemon on top)...13.00
- 97. **Latrice Roll** (steamed monk fish liver, sprouts, shiso, cucumbers, ponzu and tobiko)...10.00
- 98. **Lantern Roll** (flake rolled in shiso, tempuraed, & rolled in soy paper, mustard sauce and tobiko)...12.00
- 99. **Alaska** (salmon skin, scallions, daikon sprouts, gobo, sesame seeds)...7.50
- 100. **California Roll** (Canadian snow crab, avocado, sesame seed)...8.00
- 101. **Caterpillar Roll** (barbecued eel, cucumber, with avocado on top)...11.00
- 102. **Dragon Roll** (shrimp tempura roll with unagi on top)...15.00
- 103. **Pink Dragon Roll** (shrimp tempura roll topped with albacore tuna, ponzu and tobiko)...14.00
- 104. **Dynamite Roll** (spicy tuna roll deep fried, then topped with house sauce and tobiko)...11.00
- 105. **Rock & Roll** (barbecued eel, avocado, tobiko)...8.50
- 106. **Rainbow Roll** (snow crab and avocado roll with tuna, hamachi, salmon, albacore & flounder on top)...16.00
- 107. **Shrimp Tempura Roll** (tempura shrimp, avocado, cucumber)...8.50
- 108. **Spicy Shrimp Tempura Roll** (shrimp tempura and spicy aioli)...7.50
- 109. **Spicy Hamachi** (yellowtail, scallions, daikon sprouts, chili sauce, tobiko)...9.50
- 110. **Spicy Tuna** (tuna, spicy sauce, avocado, cucumber)...7.50
- 111. **Orange Spicy Salmon** (salmon, sprouts with orange spice, chili sauce, tobiko)...8.50
- 112. **Spider Roll** (deep-fried soft shell crab, cucumbers, tobiko)...10.00
- 113. **Negihama** (yellowtail and scallions)...6.00
- 114. **Tekka** (tuna)...6.00
- 115. **Unakyu** (barbecued eel, cucumber)...7.00
- 116. **Futomaki** (omelet shiitake, spinach, gobo, cucumber)...8.00
- 136. **Mission Roll** (halibut, cilantro, jalapeño, cucumbers and wasabi tobiko with chili sauce)...11.00
- 137. **Green Monster** (red and white tuna mixed in chili sauce and topped with seaweed salad)...12.00
- 138. **Kobe Dragon** (asparagus tempura, gobo and daikon sprout roll topped with kobe beef, garlic, onion and ponzu)...15.00
- 139. **Red Dragon Caterpillar** (shrimp tempura roll topped with spicy tuna and avocado)...14.00
- 140. **White Dragon** (shrimp tempura roll topped with seared escolar, yuzu aioli and yuzu tobiko)...14.00
- 141. **Red Ninja** (spicy hamachi roll topped with tuna tartar and cherry tobiko)...16.00
- 142. **Vegetable Tempura Maki** (asparagus and yam tempura)...7.00
- 143. **Veggie Dragon** (asparagus tempura, avocado roll topped with eggplant)...11.00

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