

# Naked Fish



2084 Chestnut St.

Open: Sunday through Thursday from  
12:00 p.m. to 3:00 p.m., 4:30 p.m. to 10:00 p.m.

Friday and Saturday from 12:00 p.m. to 3:00 p.m., 4:30 p.m. to 11:00 p.m.,  
Happy Hour: 4:30 to 6:30 p.m. daily

## Soups

- 1. **Miso Soup** Traditional style with tofu, scallions and seaweed.....2.50
- 2. **Miso Clams Soup** Traditional style with clams, tofu, scallions, seaweed.....5.00
- 18. **Steamed Clams** served with sake garlic broth.....10.00

## Salads

- 5. **Wakame Salad** Marinated seaweed salad ..... 5.00
- 4. **Green Salad** Mixed green salad served in ginger dressing .....7.00
- 9. **Oshitashi** Boiled spinach served in sesame sauce ..... 6.00
- 16. **Tempura Soft Shell Crab Salad** With baby romaine, cucumber in lemon mustard vinaigrette..... **lunch only** 10.00
- 26. **Cucumber Sunomono** cucumber in vinegar dressing ..... **dinner only** 6.00
- 6. **Ocean Sunomono** ebi, tako & cucumber in vinegar dressing... **dinner only** 8.00
- 10. **Tuna Tataki Salad** seared tuna, avocado salad, spicy tataki sauce..... **dinner only** 15.00

## Nigiri Sushi (2 pc)

- 30. **Amaebi** sweet prawn ..... 6.00
- 124. **Aji** Spanish mackerel.. **lunch** 4.00
- 32. **Ebi** cook prawn .....4.00
- 34. **Hamachi** yellow tail .....4.00
- 128. **Hirame** halibut... **lunch only** 4.00
- 36. **Hotate** scallop.....4.00
- 38. **Ika** squid.....4.00
- 40. **Ikura** salmon roe .....4.00
- 129. **Kampachi** amber jack .....4.00
- 44. **Kani** snow crab .....4.00
- 127. **Tamago** egg omelet.....4.00
- 130. **Kaki Oysters** .....**dinner only** 4.00
- 46. **Maguro** tuna.....4.00
- 31. **Saba** mackerel.....4.00
- 33. **Sake** salmon .....5.00
- 48. **Shiro-Maguro** albacore.....4.00
- 39. **Tako** octopus.....4.00
- 37. **Tai** red snapper.....4.00
- 41. **Tobiko** flying fish roe.....4.00
- 45. **Toro** fatty tuna belly.....10.00
- 47. **Unagi** eel .....4.00
- 49. **Uni** sea urchin .....6.00
- 51. **Walu** butter fish.....4.00
- 125. **Ankimo**.....**dinner only** 4.00

## Sashimi (5 pc)

- 54. **Hamachi** .....10.00
- 132. **Hirame** ..... **lunch only** 10.00
- 133. **Kampachi**.....10.00
- 52. **Maguro**.....10.00
- 55. **Sake** .....10.00
- 53. **Shiro-Maguro** .....10.00
- 57. **Tako** .....10.00
- 134. **Tai** .....10.00
- 62. **Toro** .....28.00
- 135. **Unagi** .....10.00
- 136. **Uni** .....20.00
- 58. **Walu** .....10.00

## Temaki hand roll...5.00

- |                                |                                 |
|--------------------------------|---------------------------------|
| 201. California                | 204. Spicy Scallop              |
| 202. Negi Hamachi              | 205. Unagi / Avocado            |
| 203. Spicy Tuna                |                                 |
| <b>LUNCH ONLY</b>              |                                 |
| 206. Prawn / Cucumber          | <b>DINNER ONLY</b>              |
| 207. Soft Shell Crab / Avocado | 209. Ebi / Cucumber             |
| 208. Avocado / Cucumber        | 210. Soft Shell Crab / Cucumber |
|                                | 211. Natto Oshimko (4.50)       |

## Side Orders

- 27. **Rice** .....2.00
- 3. **Edamame**.....3.00
- 28. **Grilled Asparagus** ..... 5.00
- 29. **Grilled Eggplant**..... 5.00

## LUNCH

### Small Plates

- 13. **Ankimo** (Monkfish Liver) with salmon roe in daikon ponzu sauce .....12.00
- 70. **Seared Albacore Tataki** with onions, daikon sprouts, tobiko in ponzu sauce .....10.00
- 12. **Age Dashi Tofu** cubes served with radish and ginger sauce .....6.00
- 14. **Japanese Pork / Veggie Gyoza** (potstickers)..... 7.00
- 23. **Grilled Hamachi Kama** (yellow tail cheek) with spicy ponzu radish sauce.....9.00
- 20. **Yakitori** chicken and scallions skewers basted in teriyaki sauce.....6.00
- 24. **Lamb Chops** seasoned with shoyu, honey miso sauce.....10.00
- 17. **Spicy Fried Calamari** served with spicy tartar sauce.....9.00

### 166. Happy Lunch Box...8.95

- choice of two items, with miso soup, salad and rice
- |                           |               |                 |
|---------------------------|---------------|-----------------|
| California Rolls (4 pcs.) | Gyoza         | Salmon Teriyaki |
| Chicken Teriyaki          | Beef Teriyaki | Saba Shioyaki   |
| Tempura                   | Ton-Katsu     | Chicken Katsu   |

### Sushi Combination Lunch Specials

- served with miso soup
- 155. **California Roll / Spicy Tuna Roll**..... 8.95
  - 156. **California Roll / Rock n' Roll** (eel, avocado) ..... 8.95
  - 157. **Tekka Maki / Negi Hamachi Maki / Kappa Maki**.....9.95
  - 158. **California Roll / Spider Roll**..... 9.95
  - 159. **California Roll / Unagi nigiri (2 pcs.) / Ebi Nigiri (2 pcs.)** .....9.95
  - 160. **Tekka Maki / Nigiri Sushi** (5 pcs.-chef's choice).....10.95
  - 161. **Nigiri Sushi Special** - 10 pcs. (chef's choice).....13.95
  - 162. **Sashimi** (Assorted - 12 pcs.).....13.95
  - 163. **Vegetarian Tempura Roll / Asparagus & Shiitake Roll**.....8.50
  - 164. **Spinach & Cucumber Roll / Avocado & Shiitake Roll** ..... 8.50
  - 165. **Kappa Maki / Eggplant Nigiri (2 pcs.) / Inari Nigiri (2 pcs.)**..... 8.50

### Sushi Rolls

- 150. **Naked Fish Roll** unagi, avocado roll topped with yellow tail, tuna, shiso in soy paper.....12.00
- 151. **Sprinkle Roll** snow crab, unagi, avocado, tobiko, asparagus wrapped in soy paper .....10.00
- 95. **California Roll** snow crab and avocado.....6.00
- 167. **Hamachi Roll** yellow tail and green onion.....6.00
- 99. **Spicy Tuna Roll** spicy tuna, cucumber and sprouts.....6.00
- 100. **Spicy Scallop Roll** spicy scallop and cucumber .....8.00
- 101. **Tempura Roll** shrimp tempura, avocado and cucumber ..... 7.00
- 102. **Spider Roll** soft shell crab, avocado and cucumber .....9.00
- 105. **Dragon Roll** shrimp tempura roll topped with unagi, avocado .....12.00
- 110. **Rainbow Roll** snow crab roll topped with assorted fishes .....12.00
- 116. **Fire Cracker Balls** deep fried tuna roll, spicy trio sauce, scallions.....9.00
- 117. **Super Dynamite Roll** spicy tuna, avocado lightly fried, spicy sauce .....9.00

### From the Grill / Deep Fried

- served with miso soup, salad and rice
- 215. **Chicken Teriyaki**.....9.00
  - 216. **Beef Teriyaki** ..... 13.00
  - 217. **Salmon Teriyaki**.....10.00
  - 218. **Saba Teriyaki / Shioyaki** .....9.00
  - 220. **Tempura**..... 9.00
  - 221. **Chicken Katsu** ..... 9.00
  - 222. **Ton Katsu** (pork cutlet)..... 9.00

### Noodles

- Japanese noodles served in delicious broth & served with Gyoza
- 225. **Tempura Udon**.....10.00
  - 226. **Tori Udon** (chicken).....10.00
  - 227. **Seafood Udon**.....10.50

### 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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## DINNER

## Chilled Appetizers

42. **Oysters on the Half Shell** 6pcs with cilantro vinaigrette sauce..... 10.00  
 11. **Ahi Tuna** tuna, avocado and tofu served with wonton chips..... 9.00  
 11B. **Miso - Walu Tini** diced Hawaiian escolar with sweet miso flavor..... 8.00  
 8. **Poke** marinated tuna with spicy Hawaiian poke sauce..... 8.00  
 43. **Seafood Ceviche** assorted seafood - ebi, scallop, tako, tai with cucumber in tomato salsa..... 13.00  
 13. **Ankimo** monkfish pate with spicy radish ponzu and scallions..... 12.00

## Hot Appetizers

12. **Age Dashi Tofu** deep fried tofu cubes w/ tempura sauce & bonito flake... 6.00  
 14. **Pork Gyoza** Japanese pot stickers..... 7.00  
 35. **Baked Mussels** organic New Zealand green shell mussels baked in spicy mayo sauce..... 7.00  
 16. **Soft Shell Crab** deep fried served with radish ponzu sauce..... 8.00  
 17. **Baby Monterey Bay Calamari** fried calamari marinated with shichimi spice, jalapeno served with sweet chilli sauce..... 9.00  
 19. **Black Tiger Shrimp Tempura** assorted vegetables with tempura sauce. 10.00  
 121. **Miso Seabass** marinated seabass in saikyo miso & sweet sake..... 15.00  
 14B. **Butteryaki Scallop** pan seared hokaido scallop, garlic & butter..... 13.00

## Sushi / Sashimi Entrees

137. **Nigiri Special** tuna, salmon, hamachi, albacore, ebi, tai, kampachi and spicy tuna roll..... 16.00  
 138. **Sashimi Special** 4pcs tuna, 4 pcs albacore, 3pcs salmon, 3pcs hamachi, 3pcs walu..... 25.00  
 52. **Sushi Deluxe** 5pcs Nigiri ~tuna, hamachi, salmon, albacore, ebi; 5pcs chef's choice sashimi; 8pcs Rainbow roll..... 25.00  
 63. **Chirashi Don** sushi rice topped with assorted sashimi..... 16.00  
 53. **Ahi Tuna Don** sushi rice with tuna sashimi, wakame salad & avocado..... 15.00

## Robata Grill

20. **Chicken Yakitori** chicken & scallion skewers basted in teriyaki sauce..... 6.00  
 22. **Beef Short Ribs** thinly sliced, marinated beef short ribs..... 10.00  
 23. **Hamachi Kama** grilled yellow tail cheek with spicy ponzu radish sauce... 9.00  
 24. **Lamb Chops** seasoned with shoyu, honey miso and grated ginger root... 11.00  
 21. **Rainbow Shrimp** 3pcs jumbo tiger shrimp wrapped in pancetta bacon..... 10.00  
 146. **Chicken Teriyaki** grilled tender chicken with teriyaki sauce salad & rice... 12.00  
 147. **Beef Teriyaki** grilled rib eye beef with teriyaki sauce, salad and rice..... 15.00  
 25. **Salmon Teriyaki** grilled salmon with teriyaki sauce, salad and rice..... 14.00

## Chef's Specialty

141. **Sun Rise** snow crab wrapped with fresh salmon and topped with tobiko and quail egg..... 10.00  
 68. **Triple Threat** tuna, albacore and salmon lightly seared and splashed with garlic sauce..... 15.00  
 120. **Hamachi Carpaccio** sliced of yellow tail and avocado served with garlic jalapeno ponzu sauce..... 13.00  
 70. **Albacore Tataki** seared white tuna served with sweet onion and radish ponzu sauce..... 13.00  
 71. **Beef Tataki** seared beef with sweet onion and radish ponzu sauce..... 15.00  
 54. **Crispy Fish Taco (2pcs)** fried seasonal fresh fish in corn tortilla with avocado, red onions, cabbage and cilantro jalapeno sauce..... 9.00  
 55. **Seafood Taco (2pcs)** mixed seafood in corn tortilla with avocado, cucumber and mango salsa..... 10.00  
 72. **Pan Seared Ahi Tuna** Hawaiian ahi marinate with sweet sake, cajun served with mango salsa..... 12.00  
 56. **Naked Lettuce Cup** minced chicken, shitake mushrooms saute with "tobanjin" sauce served in lettuce cup..... 11.00  
 74. **Meet & Greet Ribeye** rib eye beef sauteed with mushrooms & pineapple. 15.00  
 75. **Kiwi Steak** rib eye beef marinated in spicy togarashi oil, served with sweet onions and cilantro-jalapeno vinaigrette sauce..... 15.00  
 76. **Tasmanian Salmon Tower** baked tasmanian salmon with honey furikake and grilled asparagus served with mango puree sauce..... 13.00  
 57. **Duck Breast Twist** pan seared, drizzled with balsamic miso vinaigrette.. 15.00

## Maki rolls

95. **California Roll**..... 6.00  
 170. **Negi Toro Maki** fatty tuna. 10.00  
 171. **Tekka Maki** tuna..... 5.00  
 172. **Hamachi & Cucumber Roll**.... 6.00  
 173. **Rock n' Roll** unagi & avocado 7.00  
 174. **Unago Roll** unagi & mango..... 7.00  
 96. **Philly Roll** smoked salmon and cream cheese..... 6.00  
 175. **Fresh Salmon Avocado Roll**. 6.00  
 99. **Spicy Tuna Roll**..... 6.00  
 100. **Spicy Scallop Roll**..... 8.00  
 101. **Shrimp Tempura Roll**..... 7.00  
 176. **Salmon Skin Roll** grilled salmon skin and cucumber..... 6.00  
 102. **Spider Roll** soft shell crab, avocado and cucumber..... 9.00

## Naked Fish Signature Rolls

150. **Naked Fish Roll** unagi, avocado roll topped with yellow tail, tuna, shiso in soy paper..... 12.00  
 112. **Autumn Delight** tuna, albacore, avocado lightly tempura seared and with lemon ponzu..... 9.00  
 109. **Cherry Blossom** fresh salmon, hamachi with spicy tuna & bonito flake. 11.00  
 103. **Crunchy Cannon** panko fried CA roll topped with honey mustard, unagi glaze & tobiko..... 8.00  
 105. **Dragon** tempura shrimp roll topped with unagi and avocado..... 12.00  
 116. **Fire Cracker Balls** deep fried tuna roll with house special sauce, scallions & sesame seeds..... 9.00  
 180. **Giants Roll** spicy scallop, snow crab roll topped with hamachi, salmon, tobiko and spicy mayo sauce..... 14.00  
 181. **Godzilla Roll** soft shell crab, cream cheese roll topped with unagi and avocado in spicy may sauce..... 13.00  
 115. **Hot Mama Special** snow crab roll wrapped with salmon, baked with sweet and spicy dressing..... 9.00  
 182. **Hot Papa Special** snow crab wrapped with scallop, baked with sweet and spicy dressing..... 11.00  
 114. **Mango Tango** snow crab, mango wrapped with cucumber, served with mango wasabi sauce and tobiko..... 8.00  
 183. **Marina Angel** tempura fried king salmon, asparagus with sweet honey drizzle with furikake (Japanese rice seasonings)..... 10.00  
 184. **Niku Roll** grilled asparagus roll topped with tataki beef and green onion in honey garlic sauce..... 13.00  
 104. **Red Caterpillar** spicy tuna roll topped with seared tuna and brushed with a warm garlic honey sayce..... 12.00  
 110. **Rainbow Roll** snow crab, avocado roll topped with assorted fish..... 12.00  
 185. **Show Me the Money** spicy scallops, snow crab roll topped with Japanese seaweed salad..... 11.00  
 186. **Snow White Roll** tempura shrimp roll topped with snow crab, ranch dressing and tempura crunches..... 12.00  
 111. **Sub 1000** fuji apple, cucumber and jalapeno roll topped with buttery Hawaiian Escolar with cilantro-jalapeno vinaigrette and tobiko..... 13.00  
 113. **Sunset Strip** spicy tuna, hamachi, salmon and avocado wrapped in cucumber served with ponzu sauce..... 8.00  
 117. **Super Dynamite** tempura spicy tuna roll served with tobiko, unagi sauce and hot sauce..... 9.00  
 187. **49er Roll** snow crab, avocado roll topped with fresh salmon and thin slices of lemon..... 11.00

## Vegetarian Plates

190. **Eggplant** grilled nigiri..... 4.00  
 192. **Tamago** omelet..... 4.00  
 84. **Kappa Maki**..... 4.00  
 193. **Oshinko Maki** pickled radish.. 4.00  
 195. **Tempura Sweet Potato Roll**.. 5.00  
 28. **Grilled Asparagus**..... 5.00  
 153. **Garden Roll** avocado, cucumber, asparagus and spinach..... 8.00  
 152. **Spinach Roll** cucumber wrapped w/ spinach & avocado w/ sesame dressing . 8.00  
 197. **Futo Maki** avocado, cucumber, inari, shitaki mushrooms & oshiko..... 8.00  
 198. **Tempura Veggie Roll** tempura eggplant, asparagus & sweet potato..... 7.00  
 199. **Veggie Dragon Roll** tempura sweet potato roll topped w/ grilled eggplant 10.00  
 200. **Vegetable Tempura** mixed seasonal vegetables with dipping sauce..... 9.00  
 154. **Vegetarian Lover** grilled asparagus, eggplants, mushrooms & zucchini..... 10.00  
 191. **Inari** sweet bean skin..... 4.00  
 82. **Asparagus Maki**..... 4.00  
 83. **Avocado Maki**..... 4.00  
 194. **Cucumber & Avocado Roll**... 6.00  
 196. **Veggie Gyoza** veg. pot stickers 7.00  
 29. **Grilled Eggplant**..... 5.00

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