

寿司 iwamoto

にぎり さしみ nigiri/sashimi

- 🍣 \$ nigiri x2 / \$ sashimi x6 bite-size pieces
- 🍣 Our nigiri is curated as (follows) and additional soy sauce is optional; please let us know if you would like your selections served plain
- 🍣 Our sashimi is accompanied by a special koikuchi soy sauce and seasonal garnishes to use at your discretion

WHITE & SILVER FISH

- 🍣 MADAI japanese snapper (shiso/lemon/hawaiian pink sea salt) \$13/\$19
- 🍣 HAMACHI japanese yellowtail jack (nikiri/lime/zest) \$14/\$21
- 🍣 JACK BELLY yellowtail jack belly (zuke/lemon/yukari-furikake dust) \$15
- 🍣 KANPACHI hawaiian amber jack (nikiri/akai yuzu kosho) \$13/\$19
- 🍣 UNAGI japanese fresh water eel (eel sauce/sansho) \$14

TUNA

- 🍣 TORO japanese bluefin belly (nikiri/osetra caviar) \$19/\$28
- 🍣 ZUKE TORO fatty japanese bluefin (pinot zuke/pickled wasabi) \$18
- 🍣 CHU TORO fatty japanese bluefin (nikiri/pickled wasabi) \$18/\$26
- 🍣 AKAMI japanese bluefin tuna (nikiri/wagarashi/black sesame dust) \$14/\$21
- 🍣 MAGURO south pacific big eye tuna (nikiri/black pepper-aonori dust) \$14/\$21
- 🍣 SHIRO MAGURO oregon albacore tuna (ponzu gelee/ginger/scallion) \$13/\$19

SALMON

- 🍣 ORA KING new zealand king salmon (nori gelee/matcha) \$14/\$21
- 🍣 LOCH DUART scottish atlantic salmon (lemon/smoked sea salt) \$14/\$21
- 🍣 UMI MASU scottish ocean trout (shiso oroshi/ikura) \$13/\$19
- 🍣 SALMON BELLY ora king (zuke/midori yuzu kosho/yuzu tobiko) \$15

SHELLFISH & ROE, etc

- 🍣 HOTATE japanese hokkaido scallop (lemon/ume boshi/yuki shio) \$12/\$18
- 🍣 NIHON UNI japanese sea urchin roe (nori gelee/hmb wasabi) \$19
- 🍣 IKURA marinated hokkaido salmon roe (ground sesame/hmb wasabi) \$9
- 🍣 UNI/IKURA sea urchin & salmon roe (ponzu gelee/hmb wasabi) \$20
- 🍣 TAMAGO chef's savory omlette \$6
- 🍣 HMB WASABI house grated half moon bay wasabi \$4

板前 TAKA IWAMOTO

A 5% surcharge will be added to your check to help cover the cost of San Francisco business mandates

*Many of our items are served raw or undercooked, including our aiolis which are prepared using organic raw egg yolk. Per the FDA, eating raw or under-cooked foods may seriously increase the risk of contracting a food borne illness especially if you have certain medical conditions or are pregnant.

**Peanuts, other tree nuts, shellfish, soy, gluten, dairy and many other food allergens are very present in our kitchen. Although we make efforts to keep these items separated, we can not guarantee that any of our products will be completely free of these or any other allergens even when specified.

🍣 wild caught from tokyo's toyosu market

OMAKASE \$45

5 pieces nigiri of chef iwamoto's favorites from tokyo's toyosu market
- all nigiri is made with house grated half moon bay wasabi

AZUKI HATA grouper (lemon/smoked sea salt)

KAMASU ocean barracuda (negi/shoga)

KINMEDAI golden eye snapper (moromiso)

ZUKE CHU TORO fatty bluefin tuna (pinot zuke/pickled wasabi)

UNI & IKURA sea urchin & king salmon roe (ponzu gelee/hmb wasabi)

A5 WAGYU BEEF

one piece nigiri of the following:

MIYAZAKI TENDER LOIN

pinot noir-peppercorn zuke, crispy shallot, hmb wasabi \$21

OITA RIB EYE

burnt garlic mayu, kimi oboro, chive \$21

