

lunch menu

MONDAY - FRIDAY 11:30 am - 3 pm
\$40.00 (per person)



FIRE

Miso Soup GF

Wagyu Beef and Plantain Spring Rolls

Amazonian banana, jalapeño huacatay sauce

Spicy Chicken Karaage

Seasoned buttermilk marinade, Nikkei rub, gochujang, lime, cilantro

Pollo Nipón GF

Chicken, yuzu teriyaki

Arroz Blanco Al Vapor VG GF

Steamed rice

EARTH

Edamame VG GF

BBQ soybeans, sea salt

Lychee Ceviche VG GF

Leche de tigre, chive oil, sweet potato, Peruvian corn, cilantro

King Oyster Mushroom Tostadas VG GF

Pulled mushroom, smoked aji panca chili, guacamole, lime, cilantro

Nasu Miso VG GF

Eggplant miso, apricot, puffed soba, sesame seeds

Arroz Chaufa VG GF

Peruvian vegetable egg-fried rice, spicy sesame soy
(vegan option available)

WATER

Miso Soup GF

Maguro Nigiri GF

Tuna

Nobashi Ebi Tempura

Shrimp

Amazonian BBQ Salmon GF

Goji berries, cashew, cilantro, jungle curry, smoked purple potato purée

Arroz Blanco Al Vapor VG GF

Steamed rice

LAND & SEA

Miso Soup GF

Tuna Tataki GF

Mustard miso, spiced honey herb salsa

Wagyu Beef and Plantain Spring Rolls

Amazonian banana, jalapeño huacatay sauce

Pollo Picante GF

Chicken, red and yellow anticucho, yuzu, chives

Arroz Blanco Al Vapor VG GF

Steamed rice

V vegetarian / VG vegan / GF gluten free

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please advise your server or bartender of any allergies or dietary restrictions. In support of San Francisco's Health Initiative, we add 7% to all bills. A gratuity of 20% will be added to groups of 6 or more.