DINNER 夕食

SALADS サラダ

NASU DENGAKU | MISO GLAZED EGGPLANT — 20
Japanese eggplant, almonds, shallots, tsuyu cherry tomato, aka miso dressing

SOM TUM | THAI PAPAYA SALAD — 38
grilled fresh water prawn, green papaya, shallots, Thai chili-lime dressing, tomato, green beans, cilantro, basil, crispy garlic

YUM SOM O | THAI GRAPEFRUIT SALAD — 36
grilled Hokkaido scallops, ruby red, peanuts, mint, crispy shallots, coconut chili dressing

NAM TOK | THAI BEEF SALAD — 34
marinated skirt beef salad, toasted rice, recao, shallots, tamarind lime dressing, kaffir lime

CRUDO 生

TORO NAM JIM — 36
bluefin tuna belly sashimi, recao, apple, Thai sweet & sour chili sauce

HAMACHI TIRADITO — 32
yellowtail sashimi, ginger, garlic, mentaiko, yuzu-miso sauce

AKAMI NIKKEI — 34
bluefin tuna loin sashimi, pickled cucumber, avocado, tamarind & sesame sauce

SALMON & PARCHA — 30
Ora king salmon sashimi, passion fruit, ají amarillo, XO relish, serrano peppers

SCALLOP CRUDO — 32
Hokkaido scallop sashimi, ikura, mint, creamy ponzu & guajillo chili sauce

WOK 中華なべ

CHOW FAN | CHINESE FRIED RICE — 18
smoked pork sausage, garlic, cage free egg, scallions

NASI GORENG | INDONESIAN SPICY FRIED RICE — 28
chicken thigh, cherry tomato, green beans, cage free egg, crispy shallots

KANA MOO KROB | BROCCOLINI & CRISPY PORK — 24
pork belly, garlic, oyster sauce

SOTONG | SALTED EGG SQUID — 48
deep fried squid, ginger, garlic, butter, curry leaves, Thai long chili, salted duck egg

SAMBAL UDANG | INDONESIAN SPICY PRAWNS — 52
tiger prawns, Malaysian chili paste, kaffir lime, sweet basil, toasted coconut

CHILI LOBSTER — 65
Caribbean lobster, Shaoxing wine, pickled chilies, tomato sauce, scallions, cage free egg, mantou buns

NOODLES 麺

WAGYU YAKISOBA | JAPANESE NOODLES — 46
egg wok noodles, wagyu, cabbage, coriander, crispy shallots, sesame, tamarind & chipotle sauce

TANTANMEN | CREAMY SPICY RAMEN — 36
kurobuta pork, ramen noodles, cage free egg, nori, beansprouts, scallions, tahini, Szechuan chili garlic broth

CURRY LAKSA | SINGAPOREAN CURRY RAMEN — 42
shrimp, ramen noodles, turmeric, galangal, shallots, chili, beansprouts, coriander, lime

KEIKEN 経験

THAI CHICKEN CURRY — 38
house-made yellow curry, coconut milk, cauliflower, kaffir lime, coriander, red onions

GRILLED OCTOPUS — 32
Kerala masala dhal purée, chayote, recao, mint, pickled pear, creamy coconut, roasted almond

BLACK COD — 39
shiro miso marinated black cod, ginger, yuzu kosho, sweet potato, togarashi, lemon

PLA TOR YUM TAKRAI | LEMONGRASS SALAD — 46
local black seabass, mango, lemongrass, kaffir lime, mint, scallions, cashew nuts, tamarind & chili garlic sauce

BUTA YAKINIKU | JAPANESE STYLE BBQ PORK — 62
grilled Iberico pork, garlic, ginger, sesame, green mango & pear salad

DRY AGED WAGYU — 68
wagyu striploin, sake kasu marinated, yuzu ponzu, maitake mushroom, wasabi

RENDANG | INDONESIAN BEEF CURRY — 65
spiced short rib, cinnamon, cardamom, star anise, coconut, kaffir lime, dried chili, crispy shallots

SIDES 側面

BOK CHOY KIMCHI	12
EDAMAME & GOMA DARE	12
STEAMED JASMINE RICE	8
GRILLED STICKY RICE	8
STIR FRIED MISOME	14
CHARRED SISHITO PEPPERS	14
PAN ROASTED MUSHROOMS	14
GARLIC & GINGER PAK CHOY	14
ASPARAGUS & VANILLA TEA SAUCE	14

PRICES ARE SUBJECT TO TAXES AND A 20% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 6 OR MORE. CONSUMING RAW OR UNDER COOKED EGGS, MEATS, OR SEAFOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

SASHIMI 刺身 3 PCS

MAGURO *bluefin tuna loin*	17
CHU-TORO *bluefin tuna belly*	28
HAMACHI *yellowtail*	17
HIRAME *flounder*	17
SHIRO-MAGURO *albacore*	17
TAKO *octopus*	16
SAKE *salmon*	17

NIGIRI にぎり 2 PCS

MAGURO *bluefin tuna loin*	18
CHU-TORO *bluefin tuna belly*	26
HAMACHI *yellowtail*	18
HIRAME *flounder*	18
SHIRO-MAGURO *albacore*	18
HOTATE *Hokkaido scallop*	23
TAKO *octopus*	15
SAKE *salmon*	17
IKURA *salmon roe*	18
UNAGI *fresh water eel*	18
POSI+IVO CHEF'S PLATTER *chef's selection of nigiri and sashimi*	113

MAKI マキ

SAN FRANCISCO 32
Ora king salmon, torched brown sugar, cucumber, avocado, serrano peppers, kizami yuzu aioli, ikura

MIZUCHI 48
bluefin toro, Alaskan king crab, avocado, charred spring onion, black garlic aioli, cured egg yolk

CALIFORNIA 16
avocado, cucumber, shrimp, sesame

NEGI-TORO 35
bluefin tuna belly, scallions

SPICY TUNA 26
bluefin tuna, recao, mint, avocado, spicy crispy panko, tamarind & chili sauce

ACEVICHADO 36
hamachi, coriander, crispy corn nuts, charred avocado, Thai chili, sweet potato & lime sauce

EBI FURAI 34
crispy coconut shrimp, avocado, coriander, tom yum mayo, kaffir lime

YASAI 22
spring onion & carrot tempura, soy paper, avocado, togarashi, butterfly pea flower tea, radish, tamari-honey

RUBY 34
bluefin tuna tartare, scallions, sesame avocado & sweet plantain spring roll

WAGYU 48
wagyu striploin, marinated sake kasu, avocado, grilled spring onion, asparagus, pineapple "pique", sweet potato

UNAGUI 32
fresh water eel, flounder, avocado, cucumber, tobiko, tare sauce

FIRE CRACKER 30
spicy fish tartare, avocado, spicy mayo, tare sauce, sriracha, sesame furikake, tenkasu, scallions

Vegetarian Vegan Wheat Sesame Pork Shellfish
Gluten Free Egg Soybean Dairy Nuts Fish

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KIDS DINNER MENU

START

EDAMAME

MIXED BERRIES

MAIN

CALIFORNIA ROLL

FRIED RICE WITH CHICKEN OR VEGETABLES

CHEESE BURGER

CHICKEN TENDERS

SIDES

HOUSE SALAD

FRENCH FRIES

DESSERT

MOCHI ICE CREAM

CHOCOLATE CHIP COOKIES ICE CREAM SANDWICH

ASSORTED HOUSE ICE CREAM OR SORBET

$30

FOR CHILDREN UNDER 12 YEARS OLD,

MENU INCLUDES: JUICE, MILK OR WATER.

POSITIVO

SAND BAR

VEGAN DINNER MENU

PLATES TO SHARE

NASU DENGAKU | MISO GLAZED EGGPLANT — 20
Japanese eggplant, almonds, shallots,
tsuyu cherry tomato, aka miso dressing

PAPAYA & TOMATO CEVICHE | THAI PAPAYA SALAD — 20
green papaya, tomato, shallots, Thai chili-lime dressing,
green beans, cilantro, basil, crispy garlic

YUM SOM O | THAI GRAPEFRUIT SALAD — 24
grilled tofu, ruby red, peanuts, miso gochujan
mint, crispy shallots, coconut chili dressing

CHOW FAN | CHINESE FRIED RICE — 18
garlic, vegetables, scallions, tamari soy, scallions

PHAD KANA | STIR FRIED BROCCOLINI — 22
brocolini, garlic, chili, mushrooms sauce

YASAI YAKISOBA | JAPANESE NOODLES — 22
rice noodles, cabbage, shallots, pak choy,
coriander, tamarind & chipotle sauce, sesame,
crispy shallots

VEGETABLE CURRY | THAI YELLOW CURRY — 28
house-made yellow curry, coconut milk,
cauliflower, tofu, kaffir lime, coriander, red onions

YASAI MAKI SUSHI — 22
spring onion & carrot tempura, soy paper,
avocado, togarashi, butterfly pea flower tea, radish,
tamari-glass

Vegetarian Vegan Wheat Sesame Pork Shellfish

Gluten free Egg Soybeans Dairy Nuts Fish

A 17% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 6 OR MORE.
CONSUMING RAW OR UNDER COOKED EGGS, MEATS, OR SEA FOOD MAY
INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

POSITIVO

SAND BAR

SIDES

EDAMAME & GOMA DARE	12
STEAMED JASMINE RICE	8
CHARRED SISHITO PEPPERS	14
STIR FRIED MISOME	14
PAN ROASTED MUSHROOMS	14
GARLIC & GINGER PAK CHOY	14
ASPARAGUS & VANILLA TEA SAUCE	14

DESSERTS

SORBET blood orange, mango, coconut	5

Vegetarian Vegan Wheat Sesame Pork Shellfish

Gluten free Egg Soybeans Dairy Nuts Fish

A 17% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 6 OR MORE.
CONSUMING RAW OR UNDER COOKED EGGS, MEATS, OR SEA FOOD MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.