

刺身

SASHIMI

- MAGURO NO SASHIMI** 18
WILD BIGEYE TUNA SASHIMI WITH HALF MOON BAY WASABI
- KANPACHI NO SASHIMI** 18
BAJA YELLOWTAIL AMBERJACK SASHIMI WITH HALF MOON BAY WASABI
- SUZUKI NO SASHIMI** 20
WILD SAN FRANCISCO WHITE SEABASS SASHIMI WITH RINTARO PONZU AND HALF MOON BAY WASABI
- HIRAME NO KOBUJIME** 20
KOMBU-CURED MONTEREY BAY HALIBUT SASHIMI WITH HALF MOON BAY WASABI
- HOTATE NO SASHIMI** 20
VIKING VILLAGE SCALLOP SASHIMI WITH MEYER LEMON AND HALF MOON BAY WASABI
- SASHIMI NO MORIAWASE** 65
SASHIMI PLATTER WITH FT. BRAGG UNI, BIGEYE TUNA, BAJA YELLOWTAIL, KOMBU-CURED HALIBUT, VIKING VILLAGE SCALLOPS, WILD WHITE SEABASS AND HALF MOON BAY WASABI

和え物とサラダ

DRESSED DISH

- IKA NO NUTA** 12
MONTEREY BAY SQUID, HIKARI FARM TURNIP, ASPARAGUS, FUJI APPLE AND SCALLION WITH MUSTARDY SAIKYO MISO
- GINDARA NO SUNOMONO** 16
SAIKYO MISO-CURED FT. BRAGG BLACK COD AND HIKARI FARM CUCUMBERS IN SWEET VINEGAR
- SHUNGIKU KAMO SARADA** 16
HIKARI FARM CHRYSANTHEMUM AND FRILLY MUSTARD GREENS WITH CHARCOAL-GRILLED LIBERTY DUCK BREAST AND KUMQUATS

豆腐

FRESH TOFU

- YOSEDOFU** 10
HOUSE-MADE SILKEN TOFU WITH MEIJI SOY MILK, SCALLION, GINGER, FRESHLY SHAVED KATSUOBUSHI AND SHOYU

焼き鳥

YAKITORI

2 SKEWERS PER ORDER

FEATURING RIVERDOG FARM PASTURE-RAISED CHICKEN CUT DAILY! **QUANTITIES LIMITED!**

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|-----------------------|----|---------------------------|----|
| STANDARDS | | ODD BITS | |
| TENDER + FRESH WASABI | 9 | NECK | 9 |
| THIGH + ONION | 9 | LIVER + GARLIC | 9 |
| THIGH + SANSHO | 9 | RIB | 9 |
| RINTARO TSUKUNE | 9 | | |
| | | VEGETABLE AND FISH | |
| DELUXE | | ASPARAGUS | 7 |
| CHICKEN OYSTER | 11 | KING TRUMPET | 7 |
| KANZURI | 12 | KANPACHI KAMA | 12 |

揚げ物

FRIED DISH

- TEBA NO KARAAGE** 12
JAPANESE FRIED CHICKEN WINGS WITH SMOKEY TARE, SANSHO PEPPER AND WASABI ARUGULA
- KARE KABOCHA KOROKKE** 12
POTATO, KABOCHA AND CURRY CROQUETTES WITH FRESH ACME PANKO AND SNOWY CABBAGE
- CHIIZU TORI KATSU** 16
RIVERDOG FARM CHICKEN AND COWGIRL WAGON WHEEL CHEESE KATSU WITH FRESH ACME PANKO, SNOWY CABBAGE AND CHERVIL
- MILLEFEUILLE MISO KATSU** 16
TEN LAYER BECKER LANE PORK KATSU WITH BLACK HATCHO MISO SAUCE, FRESH ACME PANKO, SNOWY CABBAGE AND HOT MUSTARD

林太朗特製

HOUSE DISH

- HANETSUKI GYOZA** 14
BECKER LANE BERKSHIRE PORK GYOZA WITH CHICKEN FOOT JELLY AND "WINGS"
- IWASHI NO NANBANZUKE** 14
CRISPY FRIED SAN FRANCISCO ANCHOVIES "SOUTHERN BARBARIAN" STYLE WITH SPICY VINEGAR AND CARROT
- SOFUTO SHERU KURABU PONZU** 16
FRIED SOFT SHELL CRAB WITH GRATED DAIKON, MUSTARD GREENS, SLICED HIKARI SCALLION AND RINTARO PONZU



FINAL DISH

- RICE -

- WAGYU KARE RAISU (FOR 1)** 16
RICE AND SKYWALKER RANCH WAGYU BEEF CURRY WITH BLACK SUGAR, APPLE, CARROT, POTATO, GARLICKY RAITA AND FUKUJINZUKE
- MAGURO NO YUKKE (FOR 1)** 18
GARLICKY SOY-MARINATED CHOPPED BIGEYE TUNA OVER HOT RICE WITH A RAW EGG YOLK, SESAME, NORI AND SCALLION

- TAKENOKO GOHAN (FOR 2-3)** 18
A CLAY POT OF RICE COOKED WITH FRESHLY PICKED CALIFORNIA BAMBOO SHOOTS, DASHI AND SANSHO BERRIES

- UDON -

- KAKE UDON (FOR 1)** 11
RINTARO HAND-ROLLED UDON WITH TWO FISHES BROTH AND SCALLION
ADD TENKASU + NORI 2
ADD HOT SPRING EGG 2
ADD RINTARO LINGCOD SATSUMAAGE 5
- KAMA TAMA UDON (FOR 1)** 12
RINTARO HAND-ROLLED UDON "CARBONARA" WITH A RAW RIVERDOG FARM YOLK, BUTTER, GINGER, SCALLION + FRESHLY SHAVED KATSUOBUSHI

A 20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE!

A 5% SURCHARGE WILL BE ADDED TO EACH CHECK TO SUPPORT SF EMPLOYER MANDATES



DINNER

MENU AND PRICES ARE SUBJECT TO DAILY CHANGES.

TEISHOKU SETS

KARE KABOCHA KOROKKE SET 23

POTATO, KABOCHA SQUASH AND CURRY CROQUETTES
WITH FRESH ACME PANKO AND SNOWY CABBAGE

OYAKO DON SET 23

MOTHER AND CHILD DONBURI WITH RIVERDOG
CHICKEN AND EGG OVER RICE WITH SANSHO PEPPER

KATSUDON SET 24

RINTARO FRIED CHICKEN KATSU COOKED WITH
RIVERDOG FARM EGG AND SWEET DASHI OVER RICE

CHIIZU TORI KATSU SET 26

RIVERDOG FARM CHICKEN AND COWGIRL WAGON
WHEEL CHEESE KATSU WITH FRESH ACME PANKO
AND SNOWY CABBAGE

KAJIKI FURAI SET 28

SHISO-WRAPPED SAN FRANCISCO SWORDFISH WITH
ACME PANKO, SNOWY CABBAGE AND TARTAR SAUCE

KAISEN MORIDON SET 29

CHOPPED SASHIMI OVER HOT RICE WITH BIGEYE TUNA,
BAJA YELLOWTAIL, MARIN COAST HALIBUT,
WHITE SEABASS AND HALF MOON BAY WASABI

CHOICE OF MAIN WITH SIDE DISHES

MISO SHIRU: MISO SOUP WITH MANILA CLAMS AND SNAP PEA

SUNOMONO: CUCUMBER AND MISO-CURED BLACK COD

NUTA: TURNIP, SQUID + ASPARAGUS WITH MUSTARDY MISO

SOBORO: LONG COOKED FLAKED YELLOWTAIL WITH LEMON PEEL

OTSUKEMONO: PICKLED WASABI LEAF + PICKLED DAIKON

ADD ON A LA CARTE

TEBA NO KARAAGE 12

JAPANESE FRIED CHICKEN WINGS WITH SMOKEY
TARE, SANSHO PEPPER AND FRILLY MUSTARD

HANETSUKI GYOZA 14

BECKER LANE BERKSHIRE PORK GYOZA WITH
CHICKEN FOOT JELLY AND "WINGS"

DESSERT

GENMAI-CHA AISU 7

ROASTED RICE AND MATCHA TEA
ICE CREAM WITH LANGUES DE CHAT

HOJICHA PANNA COTTA 12

JAPANESE ROASTED GREEN TEA PANNA COTTA
WITH HOJICHA SYRUP AND ALMOND COOKIES



定食



LUNCH

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TEISHOKU
