

WELCOME TO HECHO SOFT OPENING MENU

OTSUMAMI *small plate*

- Sakana no aburi : seared sashimi with Japanese cucumber and Kanzuri chili paste \$14
Maguro taru taru : tuna tartar w/lime, avocado, maccha salt and grape seeds oil \$12
Ankimo : steamed monk fish liver w/grated chili daikon and shiro ponzu \$9
Kaki su: fresh selected oyster (3) on half shell \$8
Tako ashi: octopus sashimi w/Aonori salt \$15
Bakudan : uni, Ikura, botan ebi, natto, quail egg and roasted nori \$18

SALADA *salad*

- Hijiki : hijiki seaweed w/ tofu dressing \$8
Mozuku- su : mozuku seaweed in rice vinegar \$8
Jyako salada: mizuna and crispy anchovy \$10

YAKIMONO *grilled items* - 1 skewer per order

Meat

Chicken

- Momo : thigh \$3
Mune : breast \$4
Negima : breast w/Japanese leek \$4

Beef

Wagyu Beef from ____MP

Pork

- Buta bara : pork belly \$4
Bacon and asparagus \$5
Bacon and scallop \$7
Bacon and eryngi mushroom \$5

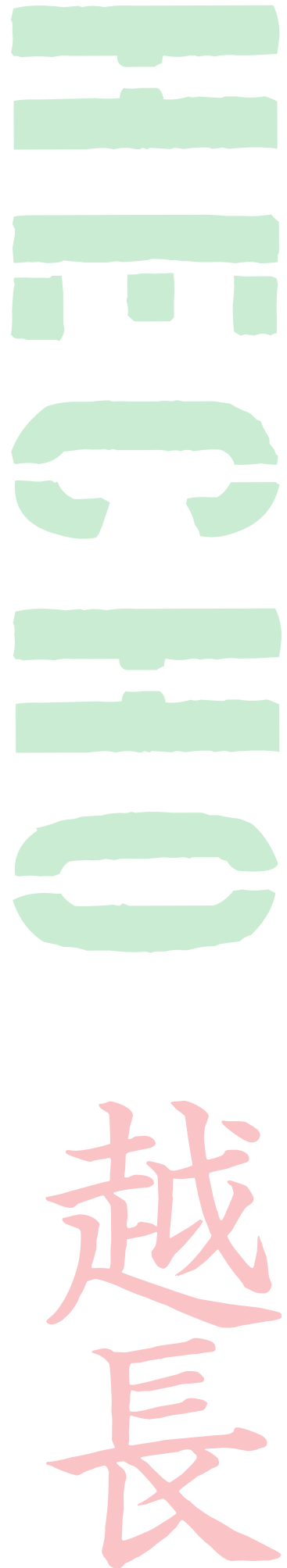
Seafood

- Hotate : sea scallop \$7
Hamachi kama : yellowtail collar \$14
Maguro Kama : tuna collar (please allow 25-30 mins of cooking time) \$30

Vegetable

- Aspara : asparagus \$4
Eryngi : abalone mushroom \$3
Shitake : shitake mushroom \$4
Shishito : japanese pepper \$3
Okura : okra \$3
Nagaimo : japanese mountain yam \$4

18% Gratuity added to parties of 6 or more
Private Dining Room and Banquet Service Available
185 SUTTER ST. SAN FRANCISCO CA 94104
415.835.6400 www.hechosf.com



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NIGIRI – HAND FORM STYLE SUSHI (PLEASE NOTE IF NO WASABI)

1 piece per order

Tuna family Kyushu, Malta island, South pacific

Toro – Blue fin fatty tuna M/P

Bachi – Big eye \$4

Yellowtail Family

Hamachi (Kyushu) – yellowtail \$4

White fish family

Kurodai (Greece) – black porgy \$3

Hirame (Korea) – fluke \$4

Suzuki (Mauritius) – sea bass \$3

Silver skin family

Aji (Kyushu) – horse mackerel \$4

Shima aji (Kyushu) – striped jack \$5

Other fish

Umi masu (___) – ocean trout \$ 4

Unagi shirayaki (Kyushu) – grilled white eel \$5

Roe

Murasaki uni (West coast) – sea urchin \$5

Ikura (Alaska) - king salmon roe \$3

Shell fish

Botan ebi – (Canada) – spot prawn \$4

Nama Tako (Hokkaido) – live octopus \$4

MAKIMONO ROLL

Maguro Maki : Hecho original roll (rice outside) \$8

Tekka : tuna \$7

Negi hamachi : chopped yellowtail w/scallion \$7

Toro taku: fatty tuna and daikon radish M/P

Iburigakko: smoked pickle daikon radish \$6

Kappa : Japanese cucumber \$5

Natto: fermented soybeans \$5

Ume shiso: pickle plum and shiso leave \$5

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